

## **APPETIZERS**

### **CHARCUTERIE 18**

Besaola, Soppressata, Capocollo meats with Cuba Cheddar, Gruyere, Havarti cheeses and olives.

### **ARTICHOKE DIP 13**

Roasted garlic, artichoke hearts, spinach, fresh herbs and cheeses baked served with tortilla chips.

### **SHRIMP COCKTAIL 15**

Classic style, 5 jumbo tiger shrimp, cocktail sauce and lemon wedge.

### **BAKED BRIE 14**

Baked Brie topped with a walnut-brown sugar glaze and raspberry sauce. Served with apples, grapes, pears and sliced baguette.

### **CRAB CAKES 16**

Premium lump blue crab mixed with fresh herbs and cheeses, lightly coated with panko bread crumbs.

### **BIG EYE TUNA 18**

Sesame encrusted seared big eye tuna served with wasabi soy sauce and pickled ginger.

### **FRIED CALAMARI 14**

A julienne cut of calamari filets floured and fried with banana peppers. Served with homemade red sauce & chipotle aioli.

### **MUSSELS 14**

Fresh mussels steamed with oven roasted tomatoes in a garlic and white wine butter sauce.

### **STUFFED BANANA PEPPERS 13**

Banana peppers stuffed with Chorizo, house made Italian sausage, mozzarella, parmesan and bread crumbs over Grandma D's red sauce.

## **SOUPS & SALADS**

### **HOMEMADE SOUPS MADE DAILY**

#### **CUP 6**

Ask your server about today's selection of soups.

### **DINA'S HOUSE SALAD 7**

Our house salad made with fresh field greens, carrots, cucumber, red onion and tomato.

### **SHEILA SALAD APPETIZER 11 / ENTRÉE 18**

Mixed field greens, gorgonzola cheese, apples, sunflower seeds, tomatoes and raisins.

### **CAESAR SALAD APPETIZER 11 / ENTRÉE 18**

Crisp romaine with a classic creamy caesar dressing, shaved parmesan and house croutons.

### **BEET SALAD APPETIZER 12 / ENTRÉE 19**

Fresh arugula, roasted beets, diced tomatoes, walnuts and crumbled goat cheese, served with honey dijon vinaigrette.

### **WEDGE SALAD 12**

Fresh iceberg lettuce, bacon, chopped tomato, cucumber and gorgonzola cheese.

### **KALE SALAD APPETIZER 11 / ENTRÉE 18**

Fresh kale marinated in a champagne cranberry vinaigrette with sliced apples, cucumber, dried cranberries, goat cheese and candied pecans.

### **ADD CHICKEN 8 / SALMON 13 / SHRIMP 12 / TOFU 5/ STEAK 13**

**CHOICE OF HOMEMADE DRESSINGS:** Tomato/Basil Vinaigrette, Honey Balsamic, Red Wine Italian Vinaigrette, Ranch, Honey Dijon Vinaigrette, Creamy Gorgonzola, Blood Orange Vinaigrette.

## **PASTA**

\*Gluten Free Pasta available

### **SPAGHETTI AND MEATBALLS 18**

Grandma DiPasquale's recipe. Served over whole wheat or fresh spaghetti with two meatballs.

### **SPINACH RAVIOLI 19**

Spinach and cheese stuffed homemade ravioli, Grandma DiPasquale's sauce, topped with sautéed spinach and crème fraiche.

### **SHRIMP & SCALLOP PASTA 36**

Pan seared tiger shrimp and dry pack sea scallops served over angel hair pasta with roasted tomatoes, spinach, lemon, basil, olive oil, and white wine.

### **LOBSTER RAVIOLI 36**

Fresh lobster stuffed ravioli in a pink vodka sauce, topped with a 4oz. lobster tail.

### **GARLIC GORGONZOLA CHICKEN 25**

Grilled free range chicken in a white sauce of roasted garlic, gorgonzola cheese and fresh herbs, tossed with strozzapretti pasta.

## **FROM THE GRILL**

### **NY STRIP 34**

Prime 12 oz. NY strip served with house demi glaze, grilled asparagus and roasted garlic parmesan fingerling potatoes.

### **FILET MIGNON 44**

Prime 8oz center cut filet served with gorgonzola potato rissole, sautéed baby carrots and house demi glaze.

### **TOMAHAWK PORK CHOP 35**

Premium grilled 16oz bone in pork chop with a dijon demi glaze. Served with gouda mashed potatoes and roasted tri colored cauliflower.

### **ELK TENDERLOIN 46**

Grilled tenderloin medallions with a blueberry mint compote. Served with roasted parsnip puree and sautéed baby carrots.

## **EXTRAS**

### **4 OZ. LOBSTER TAIL 15**

**CARAMELIZED ONIONS, CABERNET SAUTÉED MUSHROOMS OR BROILED GORGONZOLA 3**

## **FISH**

### **BIG EYE TUNA 39**

Sesame encrusted fresh big eye tuna pan seared to order. Served with a basmati bamboo rice blend, sautéed Asian vegetables, wasabi, soy sauce and pickled ginger.

### **CEDAR PLANK SALMON 29**

Grilled organic Norwegian salmon finished with a teriyaki glaze and topped with mango salsa. Served on a charred cedar plank with asparagus and wild rice blend.

### **SEA BASS 39**

Pan seared sea bass served with sautéed arugula, tri color cous cous and fire roasted red pepper bur blanc.

## **SPECIALTIES**

### **COWGIRL RIBS**

#### **HALF 24 / FULL 34**

Dry rubbed and slow roasted ribs glazed with our honey chipotle barbeque sauce. Served with gouda mashed potatoes and grilled asparagus.

### **DUCK 34**

Rosemary and sage roasted half duck with an apple cherry chutney. Served with roasted tri colored cauliflower and a parsnip puree.

### **CHICKEN CECELIA 25**

Lightly breaded and pan fried free range chicken breast. Served over gorgonzola potato rissole, topped with arugula, oven roasted tomatoes, fresh shaved parmesan and balsamic reduction.

### **MEDITERRANEAN CHICKEN 25**

Pan seared free range marinated chicken breast served with lemon, capers, artichoke hearts and sundried tomatoes over a sautéed arugula, Israeli cous cous and quinoa blend.

### **SESAME TOFU 22**

Pan seared sesame encrusted tofu served with a basmati bamboo rice blend, sautéed Asian vegetables and sesame ginger glaze.