

dina's

Served Dinner Selections

Dinner selections are served with a mixed green salad tossed with our homemade tomato basil vinaigrette and fresh bread

Add a little flair to your salad selection for \$1.75 per person:

- Sheila Salad with Apples, Sunflower Seeds, Tomato, Raisins and Gorgonzola Cheese
 - Pear Gorgonzola with Pears, Pecans, Roasted Red Peppers, and Gorgonzola Cheese with our Honey Balsamic Dressing
 - Traditional Caesar Salad
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Beef & Pork Selections

Slow Roasted Prime Ribs of Beef au Jus

23.95

USDA Choice NY Strip Steak,

23.95

Beef & Bird Char grilled Petite Filet with our Chicken Français

28.95

Pepper Crusted Filet Mignon topped with Gorgonzola Cheese and
Homemade Demi-Glace

24.95

Slow Roasted Top Round of Beef with your Choice of Sauce

20.95

Pork Loin stuffed with Dried Fruit and Cornbread Served with a Sun-dried
Tomato sauce

20.95

Marinated and Grilled Pork Tenderloin

20.95

Seafood Selections

Pan-seared, Nut-encrusted Tilapia, a Flaky White Fish Served with a Papaya
Glaze

19.95

Fresh Haddock Stuffed with Spinach and Served with Crab Cream Sauce

19.95

Grilled Salmon with a Citrus Honey Compound Butter

20.95

Jumbo Lobster Tail

Market Price

Poultry Selection

Fresh 8-oz. Chicken Breast, your Choice of Preparation

House Specialty – Stuffed with Sun-dried Tomato, Spinach, Feta, Mozzarella Cheese and Served with a Sun-dried Tomato Cream Sauce

21.95

“Oscar” – Lightly Breaded and Served with Shrimp, Asparagus and Béarnaise

24.95

“Dijon” – Coated with Toasted Almonds and Served with a Light Mustard Sauce

20.95

“Francis” – Sautéed in Egg Batter and Served with a Lemon Chardonnay Sauce

20.95

“Pistachio” – Coated in Crushed Pistachio Nuts and Glazed with a Citrus Sauce

20.95

Allow our chef to match your accompaniments to your meal or choose from the following:

Cauliflower Puree

Roasted Red Potatoes

Garlic Smashed Potatoes

Twice Baked Cheddar Potatoes

Sweet Potato Mashed

Scalloped Sweet Potatoes

Wild Rice Blend

Seasonal Vegetable Medley

Broccoli or Cauliflower Au Gratin

Green Bean Almandine

Grilled Marinated Vegetables

Asparagus Spears

Stir Fry Medley

Creamed Spinach

Coffee

Table service \$2.00

Station \$1.50