

Cecil & Lime

Starters

Mediterranean Platter

*roasted garlic hummus and tabouli salad with grilled eggplant,
roasted red peppers, cucumber, kalamata olives and grilled pita 12*

Crab Cecil

premium jumbo lump blue crab, topped with light pepper and onion vinaigrette 16

Candied Jalapeños

homemade candied jalapeños with cream cheese spread on crostini 8

Chèvre Bon Bons

*warm goat cheese, sesame seed and spice crusted;
served with toast points, dried fruit chutney and candied jalapeños 9*

Shrimp Cocktail

*five jumbo shrimp
with homemade cocktail sauce 12*

Botello (rhymes with mayo) Nachos

*two layers of homemade tortilla chips
with Longdale Farm ground beef, cheese, olives, and avocado-pico de gallo 14*

Entrees

Include choice of one Side



LONGDALE FARM
ALL NATURAL BEEF

Filet Mignon

center cut beef tenderloin steak 34, Black & Bleu 36

Tomahawk Ribeye

bone-in ribeye; flame-grilled 36

Prime Rib

*Friday & Saturday
seasoned and roasted ribeye, finished in au jus 28*

Rack of Lamb

*roasted and grilled rib chops,
with balsamic-zinfandel bordelaise 22*

Chicken Piccata

*pan-seared chicken breast, topped with
white wine-lemon-caper pan sauce 14*

Steelhead Trout

seared with chipotle-maple-soy glaze 18

Crab Tilapia

*baked tilapia fillet, topped with lump crab
and white wine beurre blanc 16*

Sea Scallops over Risotto

*golden-seared to medium rare;
served on lobster-shrimp-asparagus risotto 30*

Lasagna

*three cheeses and three meats,
with extra marinara and cheese roasted on top 15*

Sides

Garlic Roasted Potato Wedges 4

Sauteed Spinach 4

Baked Mac & Cheese 4

Seasonal Vegetable Medley 4

Wild Rice Pilaf 4

Grilled Asparagus 4

Salads

House 4

Classic Wedge 5

Caesar 4

Salad Dressings:

Italian, Parmesan Peppercorn, Lime Vinaigrette, Ranch, Creamy Cucumber, Bleu Cheese (add \$1)

*Consuming raw or undercooked meat or seafood may increase the risk of foodborne illness

Wine

Red

Cabernet Sauvignon

Santa Rita Reserva *Chile* 40

Cycles Gladiator *California* 8, 28

Trivento Cabernet-Malbec *Argentina* 7.50, 26

Merlot

Francis Coppola *California* 10, 30

Malbec

Terrazas *Argentina* 7.50, 26

Trivento Cabernet-Malbec *Argentina* 7.50, 26

Zinfandel

Redemption Zin *California* 14, 38

Pinot Noir

Edna Valley *California* 9, 30

Special

Rosenblum Petite Sirah *California* 36

White

Chardonnay

Rombauer *California* 60

Kendall Jackson Gr. Reserve *California* 14, 38

Cycles Gladiator *California* 8, 28

Pinot Grigio

Maso Canali *Italy* 42

Santa Cristina *Italy* 8, 28

Sauvignon Blanc

Joel Gott *California* 8.50, 30

Riesling

Chateau Ste. Michelle 7, 24

Moscato

Seven Daughters *Italy* 7, 24

Rose

M. Chapoutier Belleruche *France* 7, 24

Sparkling

Lamarca Prosecco *Italy* 7

Beer



Budweiser 2.75

Bud Light 2.75

Michelob Ultra 2.75

Coor's Light 2.75



Great Lakes:

Burning River Pale Ale 4.50

Commodore Perry IPA 4.50

Edmund Fitzgerald Porter 4.50

Eliot Ness Amber Lager 4.50

Leinenkugels

Summer Shandy 4.25



Heineken 3.75

Guinness 4.25

Stella Artois 4.25