

Cecil & Lime

Appetizers

Crab Cake

'special' grade lump crab meat 9

Candied Jalapeños

homemade candied jalapeños with cream cheese spread; served with toast points 9

Bruschetta

warm, garlic and herb tomatoes with parmesan cheese; served with toast points 9

Shrimp Cocktail

five 16-20 shrimp with cocktail sauce 14

Salads

Classic Wedge

iceberg lettuce wedge topped with bacon, red onion, tomatoes and parmesan peppercorn dressing 10

Cecil House

blend of colorful salad greens with bacon, raisins, tomatoes, cucumber, almonds and balsamic vinaigrette 8, 14

Caesar

romaine tossed with caesar dressing; with parmesan cheese and croutons 6, 10

Cucumber & Onion

cucumbers and onions in mild dill marinade 5

Sides

Vegetable 5-8

Baked Mac & Cheese 8

Potatoes au gratin

potatoes and onions in cream and cheese, finished with roasted cheese on top 10

Entrees

Filet Mignon

center cut beef tenderloin steak 42
Filet Medallions/Tips 38

Ribeye

lightly seasoned and flame grilled 32

Prime Rib (Friday & Saturday)

seasoned and roasted, finished in au jus 32

Jumbo Pork Chop

lightly seasoned and flame-grilled 16

Rack of Lamb

roasted and grilled rib chops, topped with balsamic-zinfandel sauce 38

Organic Scottish Salmon

fresh, organic Scottish salmon 26
Honey-Ginger or Lemon-Dill

Grouper

lightly seasoned and seared, served over Spinach-Mushroom Risotto 26

Chicken Marsala

seared chicken breast, topped with Marsala wine sauce with mushrooms & onions 24

Cecil Sauces

Black & Bleu

homemade blackened seasoning and bleu cheese creme sauce 6

Smoked Gouda and Berry

smoked gouda cheese creme and mixed berry sauce 6

Au Poivre

coarse black pepper rub and Cecil bourbon sauce 4

Garlic Scape Pesto

local garlic scapes with olive oil and parmesan cheese 4

Wine

Red

Cabernet Sauvignon

Grayson *California 10, 24*

BonAnno *California 40*

Zinfandel

Graziano *California 13, 28*

Tempranillo

Gota de Arena *Tempranillo 10, 22*

Malbec

La Posta, Fazzio *Argentina 14, 30*

Merlot

Revelry *Washington 14, 30*

Pinot Noir

Jovino *Oregon 12, 25*

White

Chardonnay

Prescription *California 15, 34*

Grayson *California 10, 24*

Pinot Grigio

Banfi Le Rime *Italy 10, 24*

Sauvignon Blanc

Chartron La Fleur *France 10, 24*

Riesling

Hogue *Washington 9, 22*

Moscato

Seven Daughters *Italy 10, 22*

Sparkling

Lamarca Prosecco *Italy 10*

Beer



Yuengling 3
Lager, Light

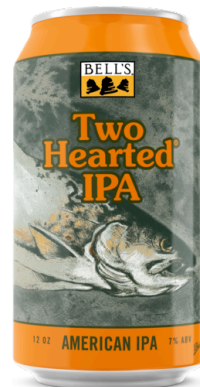
Yuengling 4.50
Black & Tan



Mich. Ultra 3



Rolling Rock 3



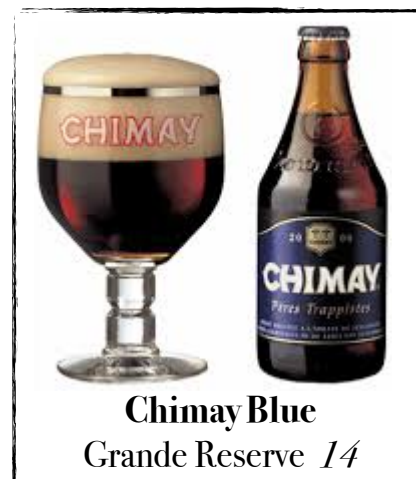
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Stella Artois 4



Chimay Blue
Grande Reserve 14