

Cecil & Lime

Appetizers

Crab Cake

'special' grade lump crab meat 9

Lobster Bisque Fondue

*creamy fondue with lobster and shrimp;
served with toast points 16*

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

Sautéed Calamari

*sautéed with zucchini, green onions,
and romaine lettuce; topped with
Thai chili sauce 12*

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*

Lobster-Shrimp-Asparagus Risotto

*lobster meat, shrimp and asparagus
in creamy risotto 18*

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
Featuring **Yorkshire Pork** sourced from
Woodruff Farm in Urbana, Ohio

Rack of Lamb

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

Organic Scottish Salmon

fresh, organic Scottish salmon 32
Honey-Ginger or Lemon-Dill

Sea Scallops over Lobster Risotto

*golden-seared to medium rare;
served on our lobster risotto 46*

Chicken Marsala

*seared chicken breast, topped with Marsala
wine sauce with mushrooms & onions 24*
Product of **King's Poultry Farm** in Bradford, Ohio;
sourced from **Woodruff Farm**, Urbana, Ohio

Lasagna

*three cheeses and three meats,
with extra sauce and cheese 26*

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 8*

Diane

*brandy pan sauce with
mushrooms & onions 8*

Au Poivre

*coarse black pepper rub and
homemade 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

Boeger *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

La Galante *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



Disco Dancer... 5.50



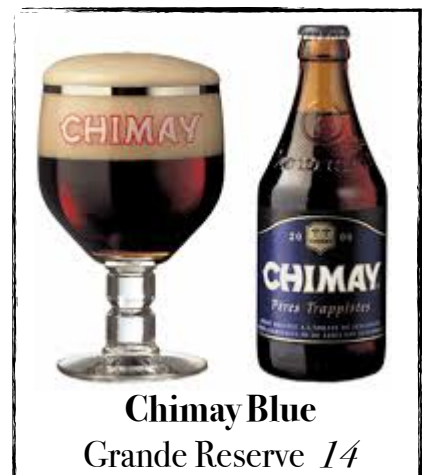
Rolling Rock 3



Mich. Ultra 3



Stella Artois 4



Chimay Blue
Grande Reserve 14