

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 13-15 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 8

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 36

Ribeye

lightly seasoned and flame grilled 34

Prime Rib (Friday & Saturday)

seasoned and roasted, finished in au jus 34

Jumbo Pork Chop

lightly seasoned and flame-grilled 22

Rack of Lamb

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

Organic Scottish Salmon

fresh, organic Scottish salmon 28
Honey-Ginger or Lemon-Dill

Chicken Marsala

seared chicken breast, topped with Marsala wine sauce with mushrooms & onions 28

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* 12, 26

BonAnno *California* 52

Zinfandel

Graziano *California* 13, 28

Tempranillo

Gota de Arena *Tempranillo* 10, 22

Malbec

La Posta, Fazzio *Argentina* 16, 38

Merlot

Revelry *Washington* 14, 30

Pinot Noir

Jovino *Oregon* 12, 25

White

Chardonnay

Prescription *California* 16, 38

Grayson *California* 12, 26

Pinot Grigio

Bosco Dei Cirmioli *Italy* 10, 24

Sauvignon Blanc

Chartron La Fleur *France* 12, 26

Riesling

Konrad Hahn Mosel *Germany* 12, 26

Moscato

Graziano Enotria *California* 12, 26

Sparkling

Ca' Furlan Cuvee Beatrice Prosecco *Italy* 12

Beer



Yuengling 3
Lager, Light

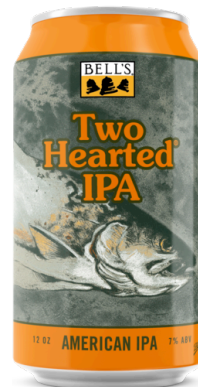
Yuengling 4.50
Black & Tan



Mich. Ultra 3



Rolling Rock 3



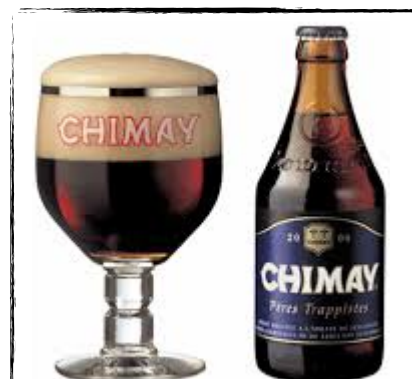
5.00



5.00



Stella Artois 4



Chimay Blue
Grande Reserve 14