

Cecil & Lime

Appetizers

Smoked Trout

*served with capers, creamy horseradish,
dijon mustard; served warm pita points 16*

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 8*

Bruschetta

*warm, garlic and herb tomatoes with
parmesan cheese; served with toast points 8*

Shrimp Cocktail

five 16-20 shrimp with cocktail sauce 16

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, 12*

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

Potatoes au Graten

*potatoes and onions in cream and cheese,
finished with roasted cheese on top 9*

Lobster-Shrimp-Asparagus Risotto

*lobster meat, shrimp and asparagus
in creamy risotto 16*

Entrees

Filet Mignon

center cut beef tenderloin steak 32

Ribeye

lightly seasoned and flame grilled 28

Prime Rib (Friday & Saturday)

lightly seasoned and flame grilled 28

Jumbo Pork Chop

lightly seasoned and flame-grilled 12

Rack of Lamb

*roasted and grilled rib chops,
served over sautéed spinach
with balsamic-zinfandel sauce 25*

Organic Scottish Salmon

fresh, organic Scottish salmon 20
Honey-Ginger or Lemon-Dill

Sea Scallops over Lobster Risotto

*golden-seared to medium rare;
served on our lobster risotto 32*

Chicken Marsala

*seared chicken breast, topped with Marsala
wine sauce with mushrooms & onions 15*

Lasagna

*three cheeses and three meats,
with extra sauce and cheese roasted on top 14*

Cecil Sauces

Black & Bleu

*homemade blackened seasoning
and bleu cheese creme sauce 5*

Smoked Gouda and Berry

*smoked gouda cheese creme
and mixed berry sauce 5*

Diane

*brandy pan sauce with
mushrooms & onions 6*

Au Poivre

*coarse black pepper rub and
homemade bourbon sauce 3*

* Consuming raw or undercooked meat or seafood may increase the risk of foodborne illness
20% gratuity included for parties of 6 or more

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

Santa Cristina *Italy* 10, 24

Sauvignon Blanc

La Galante *France* 10, 24

Riesling

Chateau Ste. Michelle 9, 22

Moscato

Seven Daughters *Italy* 9, 22

Sparkling

Lamarca Prosecco *Italy* 10

Beer



'Domestics' 2.75



Rhinegeist Truth
IPA

Cincy-Made 5



Rhinegeist
Knowledge
Imperial IPA

Cincy-Made 6.50



Michelob
Amber Bock 3



Chimay Blue
Grande Reserve 14



Guinness 4



Disco Dancer 6



Heineken 4.50



Stella Artois 4