Cecil & Lime

Starters

Cecil Sliders (add cheese & au jus, \$3) three steakburger sliders with sauteed onions and dill pickle 12

Candied Jalapeños *homemade candied jalapeños with cream cheese spread; served with toast points* 8

Shrimp Cocktail five jumbo shrimp with homemade cocktail sauce 16

Smoked Trout served with capers, creamy horseradish, dijon mustard; served warm pita points 15

Bruschetta

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

<u>Entrees</u>

Include choice of two \$5 Sides 'Scallops', Scampi , Ahi and Lasagna include one \$5 side

Filet Mignon

center cut beef tenderloin steak 40

Steak Diane beef tenderloin medallions, seared and topped with mushrooms & onions and brandy pan sauce 36

Ribeye *lightly seasoned and flame grilled 36*

Prime Rib (Friday & Saturday) *lightly seasoned and flame grilled 36*

Jumbo Pork Chop

lightly seasoned and flame-grilled 18

Rack of Lamb

roasted and grilled rib chops, served over sautéed spinach with balsamic-zinfandel bordelaise 32

<u>Cecil Sauces</u>

Black & Bleu *homemade blackened seasoning and bleu cheese creme sauce 5*

Smoked Gouda and Berry smoked gouda cheese creme and mixed berry sauce 4

Au Poivre *rubbed with black pepper and seared with homemade bourbon steak sauce 2* Organic Scottish Salmon fresh, organic Scottish salmon; your choice of sauce 28

Sea Scallops over Lobster Risotto golden-seared to medium rare; served on lobster-shrimp-asparagus risotto 40

Botello Scampi over Risotto (Spicy) five shrimp sauteed with white wine and spices; served over creamy risotto 30

Ahi Tuna (includes one side) pan-seared with coarse black pepper; served over sautéed spinach and topped with balsamic reduction 25

Chicken Marsala

seared chicken breast, topped with Marsala wine sauce with mushrooms & onions 20

Lasagna

three cheeses and three meats, with extra sauce and cheese roasted on top 18

<u>Sides</u>

Salads: House Salad *5* Classic Wedge Salad *8*

Caesar Salad 5

Cucumber Salad 5

Creamy Risotto 6 Vegetable 5-8 Au Graten Potatoes 8 Baked Mac & Cheese 8 Lobster-Shrimp Risotto 14

<u>Salad Dressings</u>

served on the side by request Creamy Cucumber, Lime Vinaigrette, Italian, Ranch, Parmesan Peppercorn(add \$1), Bleu Cheese(add \$1)

Wine

Red

Cabernet Sauvignon Grayson California 10, 24 BonAnno California 40

Zinfandel Boeger California 15, 32

Tempranillo Gota de Arena Tempranillo 10, 24

Malbec La Posta, Fazzio Argentina 14, 30

Merlot Revelry Washington 10, 24

PinotNoir Jovino Oregon 12, 25

Blend Chateau Virgile Rhone 28 (Syrah, Grenache, Mourvèdre) Chateau Des Perligue Bordeaux 26 (Cabernet Sauv., Merlot, Cab. Franc)

White

Chardonnay Prescription California 15, 34 Grayson California 10, 24

Pinot Grigio Santa Cristina Italy 10, 24

Riesling Chateau Ste. Michelle 9, 22

Moscato Seven Daughters Italy 9, 22

Sparkling

Lamarca Prosecco Italy 10 Collin Cremant Brut Rose France 30

Beer

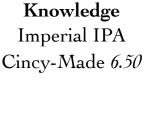


'Domestics' 2.75





Rhinegeist **Rhinegeist Truth** IPA Cincy-Made 5





Michelob Amber Bock 3



Guinness 4

RRFWING CO

Disco Dancer *b*

Chimay Blue

Grande Reserve 14





Heineken 4.50

Stella Artois 4