

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

Entrees

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

- Organic Scottish Salmon**
fresh, organic Scottish salmon; your choice of sauce 28
- Honey-Ginger
 - Lemon-Dill

- 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

- 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

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 4
- Au Poivre**
rubbed with black pepper and seared with homemade bourbon steak sauce 2

Sides

- 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

Salad Dressings

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

* 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* 15, 32

Tempranillo

Gota de Arena *Tempranillo* 10, 24

Malbec

La Posta, Fazzio *Argentina* 14, 30

Merlot

Revelry *Washington* 10, 24

Pinot Noir

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 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