Cecil & Lime

Starters

Longdale Farm Beef Sliders

three small steakburgers with sauteed onions and dill pickle 9

Candied Jalapeños

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

Shrimp Cocktail

five jumbo shrimp with homemade cocktail sauce 12

Smoked Trout

served with capers, creamy horseradish, dijon mustard; served warm pita points 14

Bruschetta

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

Sesame Ahi Poké

premium tuna, marinated with green onions, cucumbers and toasted sesame seeds 10

Entrees

Include choice of two Sides 'Scallops' and Lasagna include one \$4 side



Locally Raised and Sourced!

Filet Mignon

center cut beef tenderloin steak 36

Steak Diane

beef tenderloin medallions, seared and topped with mushrooms & onions and brandy pan sauce 32

Sirloin

lightly seasoned and flame grilled 21

Jumbo Pork Chop

flame-grilled with choice of topping 22 Smoked Gouda and Berry Sauce Pineapple-Pepper Salsa

Rack of Lamb

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

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 34

Botello Scampi over Risotto (Spicy)

five shrimp sauteed with white wine and spices; served over butter risotto 25

Ahi Tuna (includes one side)

pan-seared with coarse black pepper; served over sautéed spinach and topped with balsamic reduction 24

Chicken Marsala

seared chicken breast, topped with Marsala wine sauce with mushrooms & onions 18

Lasagna

three cheeses and three meats, with extra sauce and cheese roasted on top 15

Sauces, Toppings (add \$4):

Black & Bleu

homemade blackened seasoning and bleu cheese creme sauce

Au Poivre

rubbed with black pepper and seared with homemade bourbon steak sauce

Sides

Salads: Roasted Potatoes 4

House Salad 4 Risotto 4

Classic Wedge Salad 6 Vegetable 4-6

Caesar Salad 4 Au Graten Potatoes 6

Baked Mac & Cheese 6

Lobster-Shrimp Risotto 12

^{*}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* Kalpela *California 10, 24*

Zinfandel

Bear Flag California 16, 42

Tempranillo

Gota de Arena Tempranillo 10,24

Malbec

Bodini Argentina 9, 24

Merlot

Revelry Washington 10, 24

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

Chartron La Fleur France 10, 24

Riesling

Chateau Ste. Michelle 9, 22

Moscato

Seven Daughters Italy 9, 22

Rose

M. Chapoutier Belleruche France 10, 22

Sparkling

Lamarca Prosecco *Italy 8*Collin Cremant Brut Rose *France 30*



Budweiser 2.75

Bud Light 2.75

Michelob Ultra 2.75

Coor's Light 2.75

Miller Lite 2.75



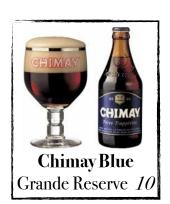
Rhinegeist Truth IPA Cincy-Made 4



Rhinegeist Knowledge Imperial IPA Cincy-Made 6.50



Michelob Amber Bock 2.75





Heineken

Heineken 3.75



Stella Artois 4