



## - APPETIZERS -

**AHI STACK** - MARINATED AHI, CUCUMBER, MANGO AND AVOCADO SERVED WITH CRISPY WONTONS AND WASABI CRÈME FRAICHE 17.5

**CEVICHE** - SHRIMP CURED IN FRESH SQUEEZED LIME JUICE WITH SERRANO CHILI, JICAMA, RED ONION, TOMATO, CILANTRO AND AVOCADO SERVED WITH FRIED CORN TORTILLA CHIPS 16.5

**SHRIMP COCKTAIL** - FIVE JUMBO PRAWNS WITH A CLASSIC COCKTAIL SAUCE 16.5

**OYSTERS ON THE HALF SHELL** - SIX CHEF SELECT OYSTERS SERVED WITH PONZU AND COCKTAIL SAUCE 16.5... **1/2 ORDER** 9.5

**OYSTERS ROCKEFELLER** - SIX CHEF SELECT OYSTERS BAKED WITH SPINACH, APPLEWOOD SMOKED BACON AND PARMESAN CHEESE 18.5 ... **1/2 ORDER** 10.5

**CRAB CAKES** - CLAW CRAB AND ROCK SHRIMP SEARED AND SERVED OVER A MANGO MINT SLAW WITH A YOGURT DILL SAUCE 16.5

**CALAMARI** - CALAMARI STEAK LIGHTLY FRIED AND SERVED WITH A SWEET THAI CHILI SAUCE 15.5

**BLACKENED PRAWNS** - FIVE SKEWERED BLACKENED PRAWNS SERVED OVER A MANGO MINT SLAW WITH A SWEET THAI CHILI SAUCE 16.5

**TACOS** - ONE TACO WITH YOUR CHOICE OF GRILLED COD, SHRIMP, CHICKEN OR BEEF ON A CORN TORTILLA WITH JACK & CHEDDAR CHEESE, LETTUCE AND TOMATO. SERVED WITH SOUR CREAM, GUACAMOLE AND SALSA ON THE SIDE 5.5 ...OR **TWO TACOS FOR** 10

**NACHOS** - OUR FAMOUS NACHOS COME WITH YOUR CHOICE OF SHREDDED CHICKEN OR BEEF WITH MELTED CHEDDAR & JACK CHEESE, REFRIED BEANS, TOMATOES, BLACK OLIVES, GREEN ONION, JALAPENOS, SOUR CREAM AND GUACAMOLE 15.5 ... **1/2 ORDER** 9

**AVOCADO TOAST** - TWO SLICES OF TOASTED WHEAT BREAD TOPPED WITH FRESH AVOCADO, TOMATO, BASIL AND PINE NUTS WITH A BALSAMIC GLAZE 11

**WINGS** - A DOZEN WINGS TOSSED WITH YOUR CHOICE OF TRADITIONAL BUFFALO, TERIYAKI GLAZE OR SWEET THAI CHILI SERVED WITH RANCH OR BLEU CHEESE 15.5... **1/2 ORDER** 9

**APPETIZER SAMPLER** - TWO CRAB CAKES, FOUR BLACKENED PRAWNS, HALF ORDER OF CALAMARI STEAK AND SWEET POTATO FRIES SERVED WITH A MANGO MINT SLAW 26.5

## - STARTERS -

**NEW ENGLAND CLAM CHOWDER** -  
CUP 5 BOWL 9

**SOUP OF THE DAY** -  
CUP 5 BOWL 9

**SMALL HOUSE SALAD** - 6.5

**SMALL CAESAR SALAD** - 6.5

## - HAND TOSSED THIN CRUST PIZZAS-

**GARLIC SHRIMP** - BASIL PESTO, MOZZARELLA, SAUTÉED SHRIMP, ROASTED GARLIC, RED ONION 16.5

**ITALIAN** - MARINARA, MOZZARELLA, PEPPERONI, ITALIAN SAUSAGE 16.5

**CHEESEBURGER** - SEASONED GROUND BEEF, MUSTARD, KETCHUP, CHEDDAR & JACK CHEESE, RED ONION, PICKLES 16.5

**MARGARITA** - SLICED ROMA TOMATOES, MARINARA, MOZZARELLA, FRESH BASIL 16.5

**CHEF SELECT** - PLEASE ASK YOUR SERVER FOR DETAILS ON TODAY'S SELECT PIZZA 16.5

## - SALADS -

**DINI'S HOUSE SALAD** - SONOMA GREENS TOSSED IN OUR HOUSE MADE BALSAMIC VINAIGRETTE, CRUMBLÉ BLEU CHEESE, DRIED CRANBERRIES AND CANDIED WALNUTS 12.5...**ADD MARINATED CHICKEN BREAST** 18.5...**ADD GRILLED PRAWNS, SALMON OR TOP SIRLOIN STEAK** 20.5

**CAESAR SALAD** - FRESH ROMAINE LETTUCE, GRATED PARMESAN CHEESE AND SEASONED CROUTONS WITH OUR HOUSE MADE CAESAR DRESSING 12.5...**ADD MARINATED CHICKEN BREAST** 18.5...**ADD GRILLED PRAWNS, SALMON OR TOP SIRLOIN STEAK** 20.5

**SEARED AHI SALAD** - SONOMA GREENS TOSSED IN A WASABI VINAIGRETTE WITH MANDARIN ORANGES, RED ONION, CABBAGE, CUCUMBER AND AVOCADO TOPPED WITH SEARED AHI TUNA 21.5

**STUFFED AVOCADO** - HASS AVOCADO HALVED, STUFFED WITH **CLAW CRAB AND ROCK SHRIMP** OR **DICED GRILLED CHICKEN** WITH OUR HOUSE MADE BABY DILL VINAIGRETTE 18.5

**COBB SALAD** - A CLASSIC COBB WITH EGG, TOMATO, BLEU CHEESE CRUMBLES, BACON, AVOCADO AND MARINATED CHICKEN BREAST 18.5

## - SANDWICHES -

SERVED WITH FRENCH FRIES OR MANGO MINT SLAW.  
SUB SWEET POTATO FRIES OR ONION RINGS FOR \$2.5

**SALMON** - GRILLED SALMON, APPLEWOOD SMOKED BACON, LETTUCE AND TOMATO WITH A YOGURT DILL SAUCE ON A TOASTED PRETZEL BUN 16.5

**PRIME RIB DIP** - THINLY SLICED PRIME RIB WITH MELTED SWISS CHEESE AND HORSERADISH CREAM SAUCE ON A TOASTED TORTA ROLL SERVED WITH AU JUS 16.5

**TURKEY CLUB** - SMOKED TURKEY, APPLEWOOD SMOKED BACON, LETTUCE, TOMATO AND PROVOLONE CHEESE WITH SUN-DRIED TOMATO AIOLI ON TOASTED SOURDOUGH 15.5

**REUBEN** - CLASSIC REUBEN WITH CORNED BEEF, SAUERKRAUT AND SWISS CHEESE ON TOASTED PUMPERNICKEL RYE WITH RUSSIAN DRESSING 14.5

**CAJUN CHICKEN** - GRILLED CAJUN SPICED 8OZ CHICKEN BREAST WITH APPLEWOOD BACON, PROVOLONE CHEESE, LETTUCE, TOMATO AND RED ONION ON A TOASTED TORTA ROLL WITH MAYO 15.5... **ADD AVOCADO** \$2.5

**PORTABELLA** - ROASTED PORTABELLA MUSHROOM, RED BELL PEPPER, GREEN ZUCCHINI, CARAMELIZED RED ONION, GOAT CHEESE AND SUN-DRIED TOMATO AIOLI ON A TOASTED FOCACCIA BUN 14.5

## - BURGERS -

SERVED WITH FRENCH FRIES OR MANGO MINT SLAW.  
SUB SWEET POTATO FRIES OR ONION RINGS FOR \$2.5

SERVED ON A TOASTED BRIOCHE BUN WITH  
LETTUCE, TOMATO AND RED ONION

**1/2 POUND CERTIFIED ANGUS BEEF** 12.5

**1/2 POUND NORTH AMERICAN BISON** 16.5

### ADD-ONS

APPLEWOOD SMOKED BACON, SAUTÉED MUSHROOMS OR GRILLED JALAPENO \$1.5 EACH

AVOCADO, LOBSTER OR FRIED EGG \$2.5 EACH

SWISS, PEPPER JACK, PROVOLONE, MOZZARELLA, BLEU, FETA OR JACK & CHEDDAR \$1.5 EACH

MAYONNAISE, THOUSAND ISLAND OR SUN-DRIED TOMATO AIOLI

## - ENTREES -

ADD SOUP, CAESAR SALAD OR OUR HOUSE SALAD TO ANY ENTREE FOR \$4.5

**SIGNATURE SALMON** - GRILLED CHILI SPICED SALMON WITH WASABI CRÈME FRAICHE SERVED WITH RICE AND SEASONAL VEGETABLES 26.5

**LOCAL HALIBUT** - LOCAL HALIBUT WITH A CILANTRO LIME BEURRE BLANC SERVED WITH RICE AND SEASONAL VEGETABLES 32.5

**MAHI MAHI** - CAJUN MAHI MAHI WITH A PINEAPPLE SALSA SERVED WITH RICE AND SEASONAL VEGETABLES 24.5

**SWORDFISH** - FIRE GRILLED SWORDFISH WITH A LEMON DILL BEURRE BLANC SERVED WITH RICE AND SEASONAL VEGETABLES 26.5

**FISH & CHIPS** - DEEP FRIED ALASKAN COD FEATURING A STONE IPA CRISPY TEMPURA BATTER SERVED WITH A MANGO MINT SLAW AND FRENCH FRIES 16.5

**CAJUN MAHI MAHI TACOS** - TWO CAJUN MAHI MAHI TACOS ON FLOUR TORTILLAS WITH CABBAGE AND PINEAPPLE TOPPED WITH CHIPOTLE CRÈME FRAICHE SERVED WITH RICE AND BEANS 16.5

**PETITE FILET** - GRILLED 6 OUNCE CENTER CUT FILET MIGNON TOPPED WITH OUR HOUSE MADE VEAL STOCK DEMI-GLACE SERVED WITH POTATO AND SEASONAL VEGETABLES 32.5

**RIB EYE** - GRILLED 18 OUNCE BONE-IN RIB-EYE TOPPED WITH A PARMESAN PEPPERCORN BUTTER SERVED WITH POTATO AND SEASONAL VEGETABLES 38.5

**STEAMER COMBO** - NEW ZEALAND CLAMS AND P.E.I. MUSSELS STEAMED IN GARLIC, SHALLOTS, BUTTER AND WHITE WINE 20.5...**CLAMS ONLY** 24.5  
**ADD LINGUINI** 2.5

**BLACKENED CHICKEN PASTA** - CAJUN CHICKEN BREAST SERVED OVER LINGUINI WITH OUR MADE TO ORDER VODKA TOMATO CREAM SAUCE 24.5

**JUMBO PRAWN ALFREDO** - FIVE JUMBO PRAWNS SAUTÉED WITH GARLIC, SHALLOTS, TOMATO AND ASPARAGUS WITH OUR MADE TO ORDER BRANDY ALFREDO SAUCE OVER LINGUINI 26.5

## - BEVERAGES -

COKE, DIET COKE, SPRITE, DR. PEPPER 3.5  
PERRIER MINERAL WATER 4  
ICE TEA, HOT TEA, LEMONADE OR COFFEE 3.5  
ORANGE JUICE, CRANBERRY, PINEAPPLE, GRAPEFRUIT OR TOMATO 4  
IBC ROOT BEER 4  
COCK & BULL GINGER BEER 5  
FIJI BOTTLED WATER 4

## - GRATUITY -

WE ACCEPT VISA, MASTERCARD, AMERICAN EXPRESS, DISCOVER & DINERS CLUB  
SORRY, NO PERSONAL CHECKS. SPLIT PLATE CHARGE \$2. CORKAGE FEE \$15  
A 20% GRATUITY WILL BE ADDED ON PARTIES OF 8 OR MORE, NO SEPARATE CHECKS PLEASE.

## - BEERS -

**BOTTLES** - CORONA, CORONA LIGHT, CORONA FAMILIAR, HEINEKEN, ANGRY ORCHARD APPLE CIDER, COORS, COORS LIGHT, MICHELOB ULTRA, BUDWEISER, MILLER LITE, STELLA ARTOIS, VICTORY SOUR MONKEY AND DOS EQUIS LAGER

**CANS** - MODELO 24OZ, PBR 24OZ, PIZZA PORT CHRONIC ALE 16OZ, WHITE CLAW HARD SELTZER (VARIETY OF FLAVORS) 12OZ, JUNESHINE HARD KOMBUCHA ACAI BERRY 12OZ

**ALCOHOL FREE** - O'DOULS N.A. AMBER

**DRAFT** - GUINNESS, BUD LIGHT, COORS LIGHT, STONE IPA (SELECT IPA CHANGES), ALPINE IPA (SELECT IPA CHANGES), WITBIER (SELECT WITBIER CHANGES), PACIFICO, FIRESTONE 805 BLONDE AND LATITUDE 33 BLOOD ORANGE IPA. ASK YOUR SERVER ABOUT OUR ROTATING CRAFT DRAFTS.

## - SPECIALTY DRINKS -

**DINI'S CLASSIC CADILLAC MARGARITA** - DON JULIO SILVER TEQUILA, AGAVE NECTAR AND LIME JUICE WITH A FLOAT OF GRAND MARNIER 12

**INFUSED SPICY PINEAPPLE MARGARITA** - A HOUSE MADE BLEND OF OUR SILVER TEQUILA 100% AGAVE INFUSED WITH PINEAPPLE AND PEPPERS, AGAVE NECTAR AND LIME JUICE WITH A CHIPOTLE RIM 10

**STRAWBERRY BASIL BOURBON LEMONADE** - FRESH STRAWBERRY PUREE, BULLIET BOURBON, SPRIG OF BASIL, BITTERS AND LEMONADE 12

**COOL AS A CUCUMBER** - STOLI CUCUMBER VODKA, WATERMELON LIMEADE AND AGAVE NECTAR. SHAKEN AND Poured OVER ICE WITH A LEMON ZEST AND CUCUMBER GARNISH 12

**MUY MAI TAI** - CAPTAIN MORGAN WHITE RUM, MOUNT GAY RUM, FRESH LIME JUICE, ORGEAT SYRUP, WITH A HEFTY MYERS DARK RUM FLOAT. THIS DRINK IS STRONG! 14

**ICONIC IGUANA COCKTAIL** - FRESH BANANA, ORANGE JUICE, PINEAPPLE JUICE, CREAM OF COCONUT, AGAVE NECTAR, LIME JUICE, CREAM AND YOUR CHOICE OF CAPTAIN MORGAN WHITE RUM OR SMIRNOFF VODKA 9

**CALIENTE BLOODY MARY** - STOLI HOT VODKA, HOUSE BLOODY MARY MIX, PEPPER, CELERY SALT AND WORCESTERSHIRE SAUCE SERVED WITH A CHIPOTLE SALT RIM 10...**ADD 2 PIECES OF BACON** \$1.5...**ADD A BREAKFAST SHOT** \$5

**HOUSE BLOODY MARY** - SMIRNOFF VODKA, HOUSE BLOODY MARY MIX, PEPPER, CELERY SALT AND WORCESTERSHIRE SAUCE SERVED WITH A SALT RIM 8.5...**ADD 2 PIECES OF BACON** \$1.5...**ADD A BREAKFAST SHOT** \$5

**BREAKFAST SHOT** - JAMESON IRISH WHISKEY AND BUTTERSCOTCH SCHNAPPS. SERVED WITH A SIDE OF ORANGE JUICE AND A SIDE OF BACON 10

**PATIO PUNCH** - TITO'S VODKA, GINGER ALE, POMEGRANATE JUICE AND PINEAPPLE JUICE 11

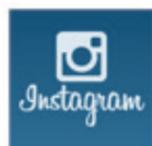
**HENDRICK'S CUCUMBER CITRUS SMASH** - HENDRICK'S GIN, SIMPLE SYRUP, LEMON, CUCUMBER AND BASIL MUDDLED TOGETHER. TOPPED WITH SODA WATER 12

**COLD BREW MARTINI** - BAILEY'S IRISH CREAM, FRANGELICO HAZELNUT LIQUEUR, RITUALS COLD BREW COFFEE AND WHIPPED CREAM SHAKEN AND SERVED UP AS A MARTINI 13

**PRIVATE JET** - FOUR ROSES BOURBON, APEROL, FERNET AND FRESH LEMON JUICE 12

**DINI DAIQUIRI** - SAILOR JERRY SPICED RUM, PAMPLEMOUSSE GRAPEFRUIT LIQUEUR AND FRESH LIME JUICE 12

**DUSK TIL DAWN** - CASAMIGOS REPOSADO TEQUILA, ANGOSTURA BITTERS, ORGANIC AGAVE AND A FLOAT OF MEZCAL 14



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