

THE CECIL *Steakhouse*

APPETIZERS

WATERMELON SALAD	\$17.00	ARGENTINEAN EMPANADAS (2)	\$12.00
Delicious Summer Watermelon, Cucumber, Feta Cheese, Red Onion, Parsley, and Dried Cranberries		Choice of Beef, Chicken or Veggie. Served with Chimichurri Sauce	
CAESAR SALAD	\$13.00	MARGHERITA FLATBREAD PIZZA	
Garlic Croutons, Shaved Parmesan Cheese, Homemade Caesar Dressing		Slice \$2 - Whole Pie \$12 Mozarella Cheese, Homemade Marinara Sauce, Basil	
MINTON'S SALAD	\$12.00	CHICKEN WINGS	\$14.00
Mixed Greens, Fresh Fennel, Tomatoes, Peaches, Carrots, Feta Cheese, Lemon Balsamic Dressing		Traditional, Buffalo, BBQ or Teriyaki	
FRIED CALAMARI	\$21.00	OYSTERS IN A HALF SHELL	
Served With Marinated Onions, Chipotle Aioli, Spicy Marinara		1/2 Dozen \$18 - Dozen \$32 Blue Point Oysters, Tiger Milk	
SAUTÉED SHRIMP	\$14.00	SHRIMP COCKTAIL	\$14.00
White Wine Herbs, Butter Sauce, Served with Mixed Green Salad		White Tiger Shrimp, Cecil Cocktail Sauce	
		CRAB CAKE AND SHRIMP	\$21.00
		Grilled Asparagus, Cherry Tomatoes, Figs, Fresh Corn, Basil Pesto Aioli	

BURGERS

THE CECIL CHEESE BURGER	\$19.00	MINTON'S CHEESE BURGER	\$22.00
Lettuce, Tomato, Caramelized Onions, Cheddar Cheese, Pickles, French Fries		Roasted Pepper, Caramelized Onions, Bacon, and Pepper Jack Cheese	
LAMB BURGER	\$24.00	VEGGIE BURGER	\$21.00
Brioche Roll, Goat Cheese, Tzatziki Sauce, Mint Pesto, Lettuce, Caramelized Onions, French Fries Add: (\$3)Bacon - (\$2) Mushroom		Lettuce, Tomato, Caramelized Onions, Pickles, French Fries, Mushrooms, Basil Pesto Aioli	

STEAKS

FILET MIGNON	\$42.00	T-BONE	\$48.00
Angus Beef Steak, Garlic Spinach, Pesto Mashed Potato, Green Pepper Corn Sauce		Angus Beef Steak, Mashed Potatoes, Mixed Vegetables	
SKIRT STEAK	\$36.00	PORTERHOUSE	\$56.00
Angus Beef Steak, Chimichurri Sauce, Mashed Potatoes, Mixed Vegetables		Angus Beef Steak, Mashed Potatoes, Mixed Vegetables	
RIB EYE	\$48.00	TOMAHAWK STEAK	\$125.00
Angus Beef Steak, Mashed Potatoes, and French Beans		For Two. The King Of All Steaks. Angus Steak Dry Aged for 48 Days Choice of 2 Sides	
PRIME RIB	\$52.00		
Angus Beef Steak, Mashed Potatoes, and French Beans			

SEAFOOD

PAN SEARED BRANZINO	\$36.00	PANGASIOUS & SHRIMP COMBO	\$24.00
Two Grilled Shrimp, Grilled Asparagus, Grilled Tomatoes, White Wine, Cherry Tomatoes, Pesto Aioli		Fried Fish Filet, Fried Shrimps, French Fries, Marinara Sauce, Mixed Vegetables, Marinated Onions	
PAN SEARED SALMON	\$31.00	SEAFOOD DELIGHT	\$34.00
White Wine Tomato Caper Sauce, Herbs, Mashed Potatoes, French Beans		Sautéed Shrimp, Pangasious, Salmon, White Wine Sauce, Mashed Potatoes, Garlic Bread, and Grilled Asparagus	

POULTRY

CHICKEN PARMIGIANA	\$24.00	WHOLE ROASTED CHICKEN	\$30.00
Garlic & Oil Linguine Pasta		HALF ROASTED CHICKEN	\$20.00
ELLA & LOUIS CHICKEN	\$24.00	Marinated Roasted Chicken, Yellow Rice, Pinto Beans, Sweet Plantains, Spicy Green Sauce	
Pan Seared Chicken Cutlet, White Wine Caper Sauce, Mashed Potatoes, Mixed Vegetables			

MEATS

PORK CHOPS	\$21.00	BABY BACK RIBS	\$19.00
Grilled Marinated Pork Chops, Roasted Potatoes, Mixed Vegetables		BBQ or The Cecil Special Sauce Choice of Sweet Plantains or French Fries	
LAMB DIBI	\$24.00	NEW ZEALAND LAMB CHOPS	\$38.00
A Popular Senegalese Dish Served with a Special Mustard Sauce, Caramelized Onions, Yellow Rice & Sweet Plantains		Garlic Spinach, Mashed Potatoes, Mango Salsa, with a Balsamic Glaze	

PASTAS

PENNE A LA VODKA WITH GRILLED CHICKEN	\$24.00
A La Vodka Sauce	
MAC & CHEESE	\$19.00
Three Cheese Creamy Sauce Add: (\$2) Mushroom - (\$3) Spinach - (\$3) Bacon - (\$6) Chicken - (\$8) Shrimp - (\$8) Steak	
LINGUINI CARBONARA	\$24.00
Bacon, Shallots, Creamy Parmesan Cheese Sauce	
LOBSTER RAVIOLI	\$26.00
Shallots, Basil Pesto, Alla Vodka Tomato Cream Sauce	

COMBO \$85.00

18 Chicken Wings + 8 Beef Sliders
+ 1 Pound Mac & Cheese +
2 Sides

VEGAN OPTIONS

ROASTED VEGETABLE PLATTER	\$26.00
Roasted Cauliflower, Roasted Sweet Potatoes, Marinated Roasted Red Pepper, Zucchini, Yellow Squash, Roasted Garlic Herb Sauce, Grilled Asparagus	
VEGGIE BURGER	\$21.00
Lettuce, Tomato, Caramelized Onions, Pickles, French Fries, Mushrooms, Basil Pesto Aioli	

SIDES

7 FRIES
9 TRUFFLE FRENCH FRIES
7 MASHED POTATOES
7 ROASTED POTATOES
7 GARLIC SPINACH
9 CREAMED SPINACH
7 SAUTEED VEGGIES
7 SWEET PLANTAINS
6 YELLOW RICE
6 PINTO BEANS
6 FOCACCIA BREAD
12 MAC & CHEESE