



AN 18% SERVICE CHARGE WILL BE ADDED TO EACH CHECK.

STARTERS & SALADS

ITALIAN TWISTY ROLLS | 12

House made dough stuffed with Italian meats and cheese, served with marinara for dipping

PRETZEL BITES | 9

14 mini pretzel bread sticks served with beer cheese and honey mustard dipping sauces V

CLASSIC SHRIMP COCKTAIL | 13

Chilled cocktail shrimp in our housemade cocktail sauce GF

FIRECRACKER CALAMARI | 15

Flash fried with banana peppers, red peppers and zucchini squash

SURF N TURF | 15

Blackened shrimp served with our baby back ribs GF
Substitute blackened scallops additional 8

BUFFALO CHICKEN DIP | 12

A blend of roasted chicken, cream cheese, cheddar cheese, buffalo sauce and Ranch dressing topped with blue cheese crumbles and served with tri colored tortilla chips

MEDITERRANEAN STEAK SALAD | 16

Sliced flank steak, pan seared over field greens and baby spinach, tossed in Italian dressing and topped with feta cheese, kalamata olives, zucchini, tomatoes and artichoke hearts

SALMON SPINACH SALAD | 16

Grilled salmon over fresh baby spinach, candied walnuts, craisins and goat cheese crumbles. Served with poppy seed dressing on the side GF, V(A)

SOUTHWEST TACO SALAD | 16

Lettuce, tomato, onion, black beans, corn, cheddar, tossed in Buffalo ranch and topped with avocado, sour cream, salsa and tortilla chips. Choice of steak or chicken GF(A), V(A)

CAESAR SALAD | 9

Crisp romaine tossed with croutons, Caesar dressing, and shaved Parmesan cheese GF(A), V, VG(A)

CIMI'S SEASONAL SIGNATURE SALAD | 10

Field greens, bleu cheese, seasonal fruit and candied pecans. Served with sweet & sour dressing on the side GF(A), V, VG(A)

DRESSING CHOICES

Sweet & Sour, Balsamic Vinaigrette, Fat Free Raspberry Vinaigrette, Bleu Cheese, Italian, Buttermilk Ranch, Honey Mustard, Poppy Seed, Caesar, Oil & Vinegar

SALAD ADD ONS

Add shrimp or salmon | 8

Add blackened or grilled chicken | 6

Signature salad with any entrée | 5

SOUPS

LOBSTER BISQUE Cup | 4 or Bowl | 6

FRENCH ONION Crock | 4.50 GF(A)

ITALIAN WEDDING Cup | 3 or Bowl | 4.5

SIDES

Asparagus (\$1.50), Baked Potato GF, V, VG, Broccoli GF, V, VG,
Buttermilk Mashed Potatoes, Cole Slaw GF, Garlic Fries, Fresh
Fruit GF, V, VG, Hand Cut Sea Salt Fries, Onion Rings, Kettle Chips,
Mac & Cheese, Potato Salad, Sweet Potato Fries, Green Beans

SIGNATURE ENTRÉES

Add a house or caesar salad with any entrée | 4

CHICKEN MARSALA | 20

Pan seared chicken breast, in a creamy marsala sauce with fresh mushrooms over buttermilk mashed potatoes

CHEF GUIDO'S OLD WORLD LASAGNA | 18

Family recipe lasagna, served with house salad and garlic bread

BLACK PEPPER CRUSTED RIBEYE | 32

12-ounce hand cut ribeye, pepper crusted, house made demi glace, served over buttermilk mashed potatoes and asparagus GF

BBQ RIBS HALF RACK | 22 OR FULL RACK | 30

Baby back ribs hand rubbed in seasonings and slathered with Cimi's famous BBQ sauce with macaroni & cheese and slaw GF

TERIYAKI GLAZED SALMON | 24

Fresh bay of fundy salmon, grilled and brushed with a teriyaki glaze, served on a bed of jasmine rice and stir fried vegetables

FISH AND CHIPS | 19

Beer battered deep fried cod served with housemade fries, hushpuppies and slaw

ONE CRAB CAKE | 14 OR TWO CRAB CAKES | 23

Jumbo lump crab cakes, pan-seared, over buttermilk mashed potatoes, topped with remoulade sauce and poblano pepper relish, served with green beans

SEAFOOD PASTA | 25

Shrimp, scallops and lobster tossed with sun dried tomatoes, artichoke hearts and angel hair pasta in pesto beurre blanc sauce

CHICKEN AND MASH | 16

Four fresh buttermilk marinated chicken tenders, buttermilk mashed potatoes, tropical habanero, bourbon sriracha dipping sauces

BURGERS

Served with choice of side. Available on gluten free bread | 1

BISON BURGER | 16

6-ounce locally raised bison, topped with provolone cheese, tomatoes, grilled squash, sprouts, whole grain mustard and bistro sauce

IMPOSSIBLE BURGER™ | 15

100% plant based all natural patty with look and taste of beef, lettuce, tomato, red onion, vegan mayo on a toasted wheat bun V, VG

PIZZA & STROMBOLI

BUILD YOUR OWN PIZZA | 12

Choose 3 of the following toppings: pepperoni, sausage, mushroom, green pepper, banana pepper, onion, black olive \$1 for each additional toppings GF(A), V(A)

STROMBOLI | 13

Stuffed with capicola, pepperoni and provolone cheese, served with marinara sauce for dipping

SPICY ITALIANO PIZZA | 13

Italian sausage, pepperoni, capicola, banana peppers, mushrooms and onions

MAKE HEALTHY CHOICES BY USING THE KEY BELOW
GF(A) - Gluten Free (Available)
V(A) - Vegetarian (Available)
VG(A) - Vegan (Available)

BEER AND WINE LISTS

BEER BOTTLES

- Budweiser | 3.50
- Bud Light | 3.50
- Michelob Ultra | 3.75
- Coors Light | 3.50
- Miller Lite | 3.50
- Corona Extra | 4.25
- Corona Light | 4.25
- Stella Artois | 5
- Yuengling Lager | 3.50
- Yuengling Light | 3.50
- Molson Canadian | 4
- Heineken | 5

BEER CANS

- White Claw | 5
- Black Cherry, Raspberry, Ruby Grapefruit, Mango, Lemon, Tangerine, Watermelon
- Truly | 5
- Black Cherry, Wild Berry, Raspberry Lime, Blueberry Acai
- BrewDog Clockwork Tangerine Session IPA 4.5% | 5
- BrewDog Elvis Juice Grapefruit IPA 6.5% | 5
- BrewDog Hazy Jane IPA 7.2% | 5
- Columbus Brewing Co. IPA 6.3% | 5
- Columbus Brewing Co. Bodhi Double IPA 8.3% | 7
- 21st Amendment Sparkling Rose Ale 5.5% | 5
- High Noon 4.5% | 5
- Watermelon, Grapefruit, Pineapple
- Leinenkugel Summer Shandy 4.2% | 5
- Finnish Long Drink 5.5% | 5
- Platform Haze Jude IPA 6% | 5
- Bells Oberon Two Hearted American Ale 7% | 5
- Lost Coast Tangerine Wheat Ale 5.5% | 5
- Founders All Day Session IPA 4.7% | 5
- Goose Island 312 Urban Wheat Ale 4.2% | 5
- Rhinegeist Truth IPA 7.2% | 5
- Rhinegeist Bubbles 6.2% | 5
- Rhinegeist Slangria 5% | 5
- Rhinegeist Zango 5% | 5
- Wild Ohio Peach Tea Beer 8% | 5 (Gluten free!)
- Corona Premier 4% | 5
- Redhead Ciderhouse Blackberry Shandy 6.9% | 7
- Sweetwater 420 Pale Ale 5.7% | 7

SPARKLING & CHAMPAGNE

- Kenwood Cuvee Brut, California | 8
- LaMarca Prosecco, Italy | 8
- Caposaldo Moscato, Italy 8 | 32
- Lagaria Pinot Grigio, Italy 8.5 | 32
- Max Ferdinand Richter Riesling, Germany 8.5 | 32
- Vavasour Sauvignon Blanc, New Zealand 8.5 | 32
- Sea-Sun Vineyard Chardonnay, California 9 | 34
- Kim Crawford Sauvignon Blanc 2013, Marlborough 11 | 36

ROSÉ

- The Palm by Whispering Angel, France 10 | 38

RED

- Bodegas Nieto Senetiner Malbec, Argentina 8 | 30
- Sea-Sun Vineyard Pinot Noir, California 9 | 34
- Hayes Ranch Merlot, California 7.50 | 28
- Jacks House Cabernet, California 8 | 30
- J. Lohr Seven Oaks Cabernet, Paso Robles 10 | 38
- Mad Genius Red Blend, California 9 | 34

MOONLIGHT MEAD

- Kurts Apple Pie 9
- The Gatsby 8
- No Need To Argue Cranberry Mead topped with Champagne

CIMI'S TO-GO!

HAVE YOU TRIED CIMI'S CARRY OUT?

Tuesday thru Saturday 12:00 PM - 8:00 PM
Please call to order! 614.539.0397