



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

8 mini pretzel bites 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 | 16

Flash fried with banana peppers, red peppers and zucchini squash

SURF N TURF | 18

Blackened shrimp served with our baby back ribs GF

Substitute blackened scallops additional 8

WINGS (6) | 8 OR WINGS (12) | 14

Breaded jumbo wings fried and tossed with your choice of sauce.

Choose from: garlic parmesan, BBQ, lava, mild, tropical habanero

SPINACH ARTICHOKE DIP | 12

Spinach, artichokes in a delicious cream sauce, topped with feta cheese

BUFFALO CHICKEN SALAD | 13

Chopped iceberg lettuce, bacon bits, cheddar cheese, hard boiled egg and croutons topped with grilled chicken, tossed in buffalo sauce, ranch dressing on the side

MEDITERRANEAN STEAK SALAD | 18

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 | 19

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 | 18

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, housemade 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, Cranberry 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 | 7 or Bowl | 9

FRENCH ONION Crock | 4.50 GF(A)

ITALIAN WEDDING Cup | 3 or Bowl | 4.5

SIDES

Ala carte sides available | 3

Broccoli GF, V, VG, Cheddar Smashed Redskin Potatoes, Cole Slaw GF, Garlic Fries, Fresh Fruit GF, V, VG, Hand Cut Sea Salt Fries, Onion Rings, Kettle Chips, Sweet Potato Fries, Green Beans

Asparagus, Mac & Cheese | 4.5

SIGNATURE ENTRÉES

Add a house or caesar salad with any entrée | 4

CHICKEN MARSALA | 22

Pan seared chicken breast, in a creamy marsala sauce with fresh mushrooms over cheddar smashed potatoes, served with green beans

CHEF GUIDO'S OLD WORLD LASAGNA | 18

Family recipe lasagna, served with house salad and garlic bread

BLACK PEPPER CRUSTED RIBEYE | 35

12-ounce hand cut ribeye, pepper crusted, house made demi glace, served over cheddar smashed 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 | 30

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, hush puppies and slaw

ONE CRAB CAKE | 16 OR TWO CRAB CAKES | 28

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

SEAFOOD PASTA | 29

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

CHICKEN AND CHEDDAR SMASHED | 18

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

CHIPOTLE SHRIMP FARFALLE | 22

Farfalle pasta tossed with shrimp and fire roasted corn, bell peppers, and tomatoes, in a spicy chipotle cream sauce

BLACKENED SALMON TACOS | 16

Three tacos with cumin black beans and cilantro rice

BUILD YOUR OWN PIZZA | 14

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

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

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