

ARTISAN BREAD WITH HOUSE HERB OIL - HALF LOAF 8 | WHOLE LOAF 15

<b>SOUP DU JOUR</b>	5.00	<b>ONION SOUP GRATINÉE</b>	8.00
<b>BREADED MOZZARELLA</b>	12.00	<b>ROSEMARY INFUSED GRILLED BRIE</b>	12.00
Fresh mozzarella breaded & fried then oven baked with marinara; served with crostini.		With Raspberry Coulis	
<b>CELLAR POTATO</b>	6.00	<b>PORTOBELLO FRITTERS</b>	10.00
Twice baked with Boursin, cheddar, bacon, mushrooms & onions		With Chipotle Aioli	
		<b>REUBEN BITES</b>	12.00
		With 1000 Island dipping sauce	

SEAFOOD STARTERS

OYSTERS ON THE HALF SHELL - HALF DOZEN 18.00 | DOZEN 36.00

<b>DOZEN STEAMERS</b>	18.00	<b>PROSCIUTTO WRAPPED SHRIMP</b>	15.00
With drawn lemon butter		With sage butter & crisped gnocchi	
<b>MUSSELS WITH GRILLED CROSTINI</b>	16.00	<b>GRILLED MARINATED AHI TUNA</b>	15.00
One pound of fresh mussels in your choice of three sauces: White Wine & Garlic, Leek Cream or Spicy Tomato		Seared rare, served on a coconut rice cake with Wasabi cream & ginger cilantro pesto	
<b>CAJUN CALAMARI</b>	16.00	<b>SMOKED SALMON CROSTINI</b>	16.00
Lightly battered & fried: with Chipotle Aioli		House smoked salmon topped with caper cream sauce with red onion; served on grilled crostini	
<b>PAN SEARED SCALLOPS</b>	18.00		
With jalapeno cream & wilted spinach			

FLATBREADS

BUFFALO CBR	SEAFOOD	VEGETARIAN	PROSCIUTTO
Buffalo chicken, bacon, mozzarella cheese & ranch drizzle	Scallops, shrimp, lobster tail, roasted tomatoes, basil, Nantua	Eggplant, arugula, braised pears, balsamic glaze & goat cheese	Prosciutto, basil, roasted tomatoes, mozzarella cheese, herb oil, balsamic glaze
16	28	18	18

SANDWICHES & BURGERS

Our 8oz burger patties are 50/50 ground filet mignon & ground chuck. Served with fries, sweet potato fries (+1.50) or small house salad (+1.50) **Substitute Impossible Burger (V)**

<b>PESTO CHICKEN SANDWICH</b>	16.00	<b>BYOB (BUILD YOUR OWN BURGER)</b>	14.00
Shredded grilled chicken tossed in pesto & topped with lettuce, tomato, melted fresh mozzarella & pesto mayo on a brioche bun		Lettuce, tomato & onion upon request	
<b>REUBEN</b>	16.00	<b>Cheese: (+1.50)</b>	
Guinness braised corned beef, saurkraut, swiss cheese & homemade 1000 Island dressing on grilled marble rye		Cooper American, Cheddar, Mozzarella, Swiss, Crumbled Bleu, Smoked Gouda	
<b>SIGNATURE FRENCH ONION BURGER</b>	18.00	<b>Toppings: (+2)</b>	
Specially seasoned filet mignon & chuck patty topped with Boursin cheese, bacon, caramelized onions & garlic aioli on a toasted brioche bun. YUM!		Bacon, Bacon Jam, Sauteed Onions, Roasted Mushrooms, Avocado	
		<b>Sauces:</b>	
		BBQ, Mayo, Garlic Aioli, Chipotle Aioli	

Try an Impossible Burger or grilled portobello on our new vegan pretzel bun! 16.00

CELLAR CLASSICS

Enjoy the authentic preparation of two traditional 19th century original recipes. Both entrees served with Chef's choice potato & vegetable.

LOBSTER THERMIDOR

Tail and a half of sweet, cold water lobster tail, chunked & sauteed in sherry cream; served in puff pastry & finished with swiss cheese

42

BEEF WELLINGTON

Tender filet mignon with sliced prosciutto ham, pâté forestière, baked in puff pastry & served over decadent Bordelaise

42

Please expect a minimum of 45 minutes to prepare & cook these two classics

To ensure the freshness & quality of our dishes, & because each meal is prepared to order, we kindly ask for your understanding regarding possible delays, especially during peak periods.

ENTREE SALADS

**CELLAR HOUSE SALAD** 12.00  
Mixed greens, walnuts, cheddar, dried cranberries & our popular Harvest dressing

**PESTO COBB SALAD** 22.00  
Mixed greens, tomatoes, chopped egg, crumbled bleu, bacon, avocado & shredded chicken salad in basil pesto

**SESAME ENCRUSTED AHI TUNA** 18.00  
Seared rare over mixed greens with wasabi-infused goat cheese, wonton strips & ginger soy dressing

**SPINACH SALAD** 12.00  
Baby spinach, sliced mushrooms, red onion, chopped egg, feta cheese served with a side of hot bacon balsamic dressing

**CAESAR** 12.00  
Romaine, Pecorino Romano, croutons, house Caesar dressing

Add-Ons:  
Chicken (8oz) 8.00 | Shrimp (5) 12.00 | Salmon (4oz) 9.00 | Filet Mignon (4oz) 18.00 | Sautéed Portobello 6.00

Homemade Dressings: Balsamic, Ranch, 1000 Island, Harvest, Caesar, Ginger Soy, Bleu Cheese, Hot Bacon

CHICKEN, PORK & PASTA

Add House, Garden or Caesar salad to any entree 4.00

**CHICKEN BARTOLUCCI** 28.00  
Egg-battered sautéed chicken breast, baked with spinach ricotta cheese, white wine tomato sauce & mozzarella

**TUSCAN CHICKEN PASTA** 28.00  
Grilled chicken tossed with penne, spinach & slow roasted tomatoes in a garlic cream sauce

**FETA PASTA** 16.00  
Penne tossed with spinach, sun-dried tomatoes & lemon-marinated feta cheese

**RAVIOLI** 26.00  
Cheese-filled ravioli served with sautéed shrimp in a basil cream sauce

**BONELESS PORK LOIN** 25.00  
10oz grilled pork loin over a rich apple cider glaze

SURF & TURF

Entrees served with Chef's choice potato & vegetable (except Seafood Czarina & Creole)  
Add House, Garden or Caesar salad to any entree 4.00

**SEAFOOD CZARINA** 40.00  
A delectable combination of scallops, shrimp & lobster tail sautéed in a spicy cream sauce, served over pasta  
Substitute Red Sauce | Try it with Zoodles +5

**SEAFOOD CREOLE** 35.00  
A medley of shrimp, mussels & okra tossed in a spicy tomato sauce & served over dirty rice

**BARRAMUNDI** 32.00  
Poached Barramundi served over roasted red pepper pesto & topped with dusted walnut & crisp panko

**PAN SEARED SCALLOPS** 35.00  
Served on a bed of jalapeno cream with sautéed spinach

**TERIYAKI SALMON** 28.00  
Charbroiled Faroe Island salmon in a savory teriyaki sauce. (Try it blackened!)

**PETITE SURF & TURF**  
4oz Gillette-style Filet Mignon & your choice of one small plate seafood selection:  
Prosciutto Shrimp 30.00  
Ahi Tuna 33.00  
Pan Seared Scallops with jalapeno cream 38.00

FILET MIGNON & LOBSTER TAIL

Filet Mignon charbroiled to your liking & a 6oz lobster tail with lemon butter.  
Served with Chef's choice potato & vegetable  
4oz Filet 55.00 | 8oz Filet 70.00

CELLAR CUTS & SIGNATURE SAUCES

Indulge in a hand-cut steak accompanied by one of our delectable sauces! Our steaks are charbroiled to your liking and served with Chef's choice potato & vegetable  
Add House, Garden or Caesar salad to any entree 4.00

8OZ FILET MIGNON 40 | 12OZ NY STRIP 38 | 16OZ RIBEYE 42

<b>Au Poivre</b> Decadent brandy peppercorn cream sauce (+5)	<b>Gillette</b> Bleu cheese peppercorn butter over red pepper pesto (+5)	<b>Hunters</b> Demi-glace base with mushrooms & tomatoes (+5)
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Add a lobster tail to any steak 30.00

SIDES

<b>FRIES</b> 5.00	<b>VEGETABLE DU JOUR</b> 5.00
<b>SWEET POTATO FRIES</b> 6.50	<b>POTATO DU JOUR</b> 4.00
<b>BAKED POTATO</b> 4.00	<b>HOUSE/GARDEN/CAESAR SALAD</b> 4.00
Add bacon or cheese 2.00 EACH	

FOR THE KIDDOS

<b>Pasta</b> with butter or red sauce 7.00	<b>Grilled Cheese</b> American cheese on white 7.00	<b>Chicken Tenders &amp; Fries</b> with ranch 7.00   tossed in hot 9.00
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