

196 FRONT STREET OWEGO

WEDNESDAY - SATURDAY  
LUNCH (11-4)  
DINNER 4-9

THE  
CELLAR  
DINNER

RESERVATIONS: (607) 687-2016

SUNDAY  
BRUNCH 10-2 | LITE LUNCH 2-3  
DINNER 3-7

APPETIZERS & SEAFOOD STARTERS

ARTISAN BREAD WITH HOUSE HERB OIL - HALF LOAF 6 | WHOLE LOAF 12

SOUP DU JOUR 5

BREADED MOZZARELLA 12

Fresh, breaded mozzarella orbs fried & finished in the oven with marinara; served with crostini.

PORTOBELLO FRITTERS 10 with chipotle aioli

REUBEN BITES 12 with 1,000 Island dipping sauce

FRENCH ONION SOUP 8

ROSEMARY INFUSED GRILLED BRIE 14

with raspberry coulis

CELLAR POTATO 8

Twice baked with Boursin, cheddar, bacon, mushrooms & onions



OYSTERS ON THE HALF SHELL - HALF DOZEN 18 | DOZEN 36



MUSSELS WITH GRILLED CROSTINI 16

1 lb of fresh mussels in your choice of sauce: white wine & garlic, leek cream or spicy tomato

CAJUN CALAMARI 16 with chipotle aioli

PAN SEARED SCALLOPS 18

with jalapeno cream, chiffonade spinach, fresh lemon & herbs

PROSCIUTTO WRAPPED SHRIMP 15 with sage butter

GRILLED MARINATED AHI TUNA 15

Seared rare, served on a coconut rice cake with wasabi cream & ginger cilantro pesto

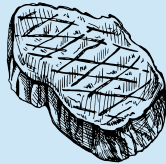
SMOKED SALMON CROSTINI 16

House smoked salmon topped with caper cream sauce with red onion; served on grilled crostini

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



FILET MIGNON 4OZ 27 | 8OZ 44  
12OZ NY STRIP 40 | 16OZ RIBEYE 46



Au Poivre

Decadent brandy peppercorn cream sauce (+5)

Gillette

Bleu cheese peppercorn butter over red pepper pesto (+5)

Hunters

Demi-glaze base with mushrooms & tomatoes (+5)

➦ Add a 7-8oz cold water lobster tail with lemon butter to any steak 34 ➦

SURF & TURF

Entrees served with Chef's choice potato & vegetable (except Seafood Czarina & Creole)

Add house, garden or Caesar salad to any entree 4

SEAFOOD CZARINA 40

A delectable combination of scallops, shrimp & lobster tail sauteed in a spicy cream sauce, served over pasta

Substitute Red Sauce | Try it with Zoodles +5

CIOPINNO 30

A hearty fish stew with mussels, shrimp, scallops & flaky white fish in a flavorful white wine tomato sauce - with crostini

HADDOCK BUERRE MONTE 26

Delicate broiled haddock topped with silky lemon, butter & herb emulsion. Light, luxurious & beautifully balanced

PAN SEARED SCALLOPS 35

With jalapeno cream, chiffonade spinach, fresh lemon & herbs

TERIYAKI SALMON 28

Charbroiled Faroe Island salmon glazed 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 32 | Ahi Tuna 35

Pan Seared Scallops with jalapeno cream 40

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 8oz filet mignon with sliced prosciutto ham, pâté forestière, topped with puff pastry & served over decadent Bordelaise

44

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**

Mixed greens, walnuts, shredded cheddar, dried cranberries & our popular harvest dressing

### **PESTO COBB SALAD 22**

Mixed greens, tomatoes, chopped egg, crumbled bleu, bacon, avocado & shredded chicken salad in basil pesto

### **SESAME ENCRUSTED AHI TUNA 18**

Seared rare over mixed greens with wasabi-infused goat cheese, wonton strips & ginger soy dressing

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

### **SOUTHWEST WEDGE SALAD 18**

Romaine wedge topped with crispy bacon, chopped egg, shredded cheddar, avocado & pico de gallo. Served with chipotle ranch

### **CAESAR 12**

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

Sauteed Portobello 6.00

## CHICKEN, PORK & PASTA

Add house, garden or Caesar salad to any entree 4

### **CHICKEN BARTOLUCCI 28**

Egg-battered sauteed chicken breast, baked with spinach ricotta cheese, white wine tomato sauce & mozzarella

### **CAPRESE CHICKEN 26**

Grilled chicken breast topped with melted mozzarella cheese, diced tomato with onions, garlic & basil, finished with a drizzle of balsamic.

### **TUSCAN CHICKEN PASTA 28**

Grilled chicken tossed with penne, spinach & slow roasted tomatoes in a garlic cream sauce

### **FETA PASTA 16**

Penne tossed with spinach, sun-dried tomatoes & lemon-marinated feta cheese

### **RAVIOLI 26**

Cheese-filled ravioli served with sauteed shrimp in a basil cream sauce

### **BONELESS PORK LOIN 25**

10oz grilled pork loin dressed for the season. Ask your server about our current feature!

Entrees without pasta are served with Chef's choice potato & fresh vegetable du jour

## FLATBREADS

### **BUFFALO CBR**

Buffalo chicken, bacon, mozzarella cheese & ranch drizzle  
16

### **SEAFOOD**

Scallops, shrimp, lobster tail, roasted tomatoes, basil, Nantua  
28

### **VEGETARIAN**

Ever changing! Ask your server about our seasonal offering!  
18

### **PROSCIUTTO**

Prosciutto, basil, roasted tomatoes, mozzarella cheese, herb oil, balsamic glaze  
18

## SANDWICHES & BURGERS

All sandwiches & burgers are served with house kettle chips or fries (sweet potato fries, small house salad or soup du jour +1.50) **Substitute Impossible Burger on our gluten-free/vegan bun!**

### **PESTO CHICKEN SANDWICH 16**

Shredded grilled chicken tossed in pesto & topped with lettuce, tomato, melted fresh mozzarella & pesto mayo on a brioche bun

### **REUBEN 16**

Guinness braised corned beef, saurkraut, swiss cheese & homemade 1000 Island dressing on grilled marble rye

### **SIGNATURE FRENCH ONION BURGER 18**

Specially seasoned filet mignon & chuck patty topped with Boursin cheese, bacon, caramelized onions & garlic aioli on a toasted brioche bun. YUM!

### **SANTA FE BURGER 17**

Filet mignon & chuck patty topped with sautéed peppers, onions, smashed avocado & chimichurri on a toasted brioche bun

## FOR THE KIDDOS

**Penne Pasta 7**  
with butter or red sauce

**Grilled Cheese 7**  
American cheese on white

**Chicken Tenders & Fries**  
with ranch 7 | tossed in hot 9

### **Looking to host your next special event?**

From intimate celebrations to milestone gatherings, our team would be honored to host your next special occasion. Let us handle the details while you and your guests enjoy exceptional cuisine, warm hospitality, and a setting designed to make every moment memorable. Inquire with your server about private dining and customized menus.