

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 &amp; finished in the oven with marinara; served with crostini.

**PORTOBELLO FRITTERS 10** with chipotle aioli**REUBEN BITES 12** with 1,000 Island dipping sauce**OYSTERS ON THE HALF SHELL - HALF DOZEN 18 | DOZEN 36****MUSSELS WITH GRILLED CROSTINI 16**

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

**CAJUN CALAMARI 16** with chipotle aioli**PAN SEARED SCALLOPS 18**

with jalapeno cream, chiffonade spinach, fresh lemon &amp; herbs

**PROSCIUTTO WRAPPED SHRIMP 15** with sage butter**GRILLED MARINATED AHI TUNA 15**

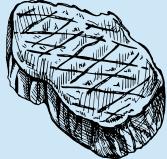
Seared rare, served on a coconut rice cake with wasabi cream &amp; ginger cilantro pesto

**SMOKED SALMON CROSTINI 16**

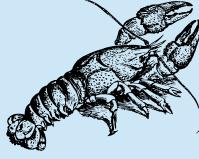
House smoked salmon topped with caper cream sauce with red onion; served on grilled crostini

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 &amp; 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)

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

**Hunters**

Demi-glace base with mushrooms &amp; 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 &amp; vegetable (except Seafood Czarina &amp; Creole)

Add house, garden or Caesar salad to any entree 4

**SEAFOOD CZARINA 40**

A delectable combination of scallops, shrimp &amp; 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 &amp; flaky white fish in a flavorful white wine tomato sauce - with crostini

**HADDOCK BUEURRE MONTE 26**

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

**PAN SEARED SCALLOPS 35**

With jalapeno cream, chiffonade spinach, fresh lemon &amp; herbs

**TERIYAKI SALMON 28**

Charbroiled Faroe Island salmon glazed in a savory teriyaki sauce (Try it blackened!)

**PETITE SURF & TURF**

4oz Gilette-style Filet Mignon &amp; 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 &amp; vegetable.

## LOBSTER THERMIDOR

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

## BEEF WELLINGTON

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

## 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, 1,000 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, sauerkraut, swiss cheese & homemade 1,000 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.