



THE CELLAR LUNCH

WEDNESDAY-SATURDAY

11:00 AM - 4:00 PM

APPETIZERS & LIGHT BITES

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

SOUP DU JOUR 5 | FRENCH ONION 8

CAPRESE SALAD 12

Layers of fresh mozzarella, tomatoes, & basil with balsamic drizzle

WAGYU SLIDERS 18

(3) Topped with smoked gouda & caramelized onion bacon jam

CELLAR POTATO 8

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

MUSSELS WITH GRILLED CROSTINI 16

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

PAN SEARED SCALLOPS 18

With jalapeno cream & wilted spinach

DRUNKEN NACHOS 10

House chips topped with cheese, bacon, & chives & cooked in our pizza oven

FRIED GREEN BEANS 8

Ranch dressing

REUBEN BITES 12

1,000 Island dipping sauce

(5) SHRIMP COCKTAIL 15

GRILLED MARINATED AHI TUNA 15

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

SANDWICHES & WRAPS

Choice of house kettle chips or fries (sweet potato fries, house salad or soup du jour +1.50)

PESTO CHICKEN SANDWICH 16

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

BOLO DOG 9

1/4 lb. all beef 'fork & knife' hot dog topped with decadent Bolognese, Dijon & minced white onion on a warm roll.

LOBSTER ROLL 26

4oz grilled lobster tail tossed in a lemony herb mayo & served on a lightly toasted roll & served with a side of drawn lemon butter

MUFFALETTA 18

A New Orleans classic! Ham, salami, mozzarella, aged provolone, olive tapenade & mayo on super toasty ciabatta.

ROSEMARY ROWHOUSE 16

Tender rosemary ham, pickled onion, avocado, gouda cheese & garlic aioli on a lightly toasted croissant

REUBEN 16

Guinness braised corned beef, sauerkraut, Swiss cheese & homemade 1,000 Island dressing on grilled marble rye

THE RIVERWALK 14

Tender house-roasted turkey, bacon, red onion, spinach, raspberry cheese spread & a drizzle of raspberry vinaigrette in a grilled spinach wrap

THE FIREHOUSE ROAST 18

Seasoned, slow roasted beef, cheddar cheese, fire roasted jalapenos, sautéed onions & mayo on grilled sourdough

COURT STREET GRILLED CHEESE 14

Our decadent FOUR CHEESE take on a comfort favorite! Cooper American, cheddar, & provolone cheese on Parmesan encrusted white bread. Add tomato (.50) bacon or ham (+ 2)

SIGNATURE BURGERS

Burgers are served with your choice of house kettle chips or fries (sweet potato fries, house salad or cup of soup du jour +\$1.50) Sub Impossible burger on a gluten free bun!

FRENCH ONION BURGER 18

Two juicy 4oz filet mignon & chuck smash-patties topped with Boursin cheese, bacon, caramelized onions & garlic aioli on a toasted brioche bun. YUM!

Two smash-patties, cooked hot & fast - always perfect, no temp needed!

SANTA FE BURGER 16

Two juicy 4oz filet mignon & chuck smash-patties topped with sautéed peppers, onions, smashed avocado & chimichurri on a toasted brioche bun.

CELLAR SALADS

SOUTHWEST WEDGE SALAD 18

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

SESAME ENCRUSTED AHI TUNA 18

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

Add Chicken (+8) | Shrimp (+12) | Salmon (+9) | Filet Mignon (+18) | Portobello (+6)

Homemade Dressings: Balsamic, Ranch, 1,000 Island, Harvest, Caesar, Ginger Soy, Bleu Cheese

PESTO COBB SALAD 22

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

CAESAR 12

Romain, Pecorino Romano & croutons tossed in our house Caesar dressing

ENTREES

COLOSSAL QUICHE 14

A TOWERING rustic crust brimming with fluffy eggs & seasonal ingredients. Served with your choice of house kettle chips or fries (sweet potato fries, house salad or soup du jour +\$1.50)

CAPRESE CHICKEN 24

Grilled chicken breast topped with melted mozzarella cheese, diced tomato with onions, garlic & basil, finished with a drizzle of balsamic. Served with Chef's vegetable du jour

TUSCAN CHICKEN PASTA 28

Tender grilled chicken tossed with penne, fresh spinach & sweet slow-roasted tomatoes in a luscious garlic cream sauce

FILET & FRITES 28

Melt-in-your-mouth 4oz filet mignon charbroiled to your liking & served with a side of our crisp, seasoned fries

TERIYAKI SALMON 28

Charbroiled Faroe Island salmon glazed in a savory teriyaki sauce (also delicious blackened!) Served with Chef's vegetable du jour.

MAC & CHEESE 14

Chef Matt's rich & cheesy creation that's sure to satisfy! Treat yourself, add lobster tail & Nantua sauce (+12)

FETA PASTA 16

Penne pasta tossed with fresh spinach, sun-dried tomatoes & zesty lemon-marinated feta cheese for a bright, zesty finish!

FOR THE KIDDOS

PENNE PASTA 7

with butter or red sauce

GRILLED CHEESE 7

American cheese on white bread with fries

CHICKEN TENDERS 7

with fries

WHERE OWEGO'S HERITAGE MEETS FRESH, THOUGHTFUL, MADE TO ORDER CUISINE

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