

## LUNCH @ THE CELLAR

### Soups and Salads

#### FRENCH ONION SOUP

Housemade traditional french onion soup with sweet onions and a deep beef broth topped with grilled Swiss cheese crostini. \$4.50

Ask about our soup of the day!!

#### HOUSE BOWL OF GREENS

Fresh mixed greens tossed with cherry tomatoes, red onion, bacon, shredded cheese and croutons.

Add your choice of dressings. \$6.99

Add chicken or turkey \$2 fried chicken \$2.50.

Add fish \$2.50. Shrimp \$4.50. Add steak tips \$5.99.

#### SPRINGBERRY SALAD

Fresh mixed greens with candied pecans, cranberries, diced red onion, bacon and feta all topped with our marinated grilled chicken and served with Raspberry Vinaigrette dressing. \$9.99.

Add fish \$2.50. Add shrimp \$4.50. Add steak tips \$5.99.

#### SERIOUSLY CAESAR

Fresh chopped romaine tossed in our Tuscan Caesar dressing generously sprinkled with freshly shaved Parmesan cheese \$7.99.

Add grilled chicken \$2.00 fried \$2.50. Add shrimp \$4.50. Add steak tips \$5.99.

#### THE CHICKEN COOP

Our housemade chicken salad with fresh wholegrain mustard, celery, and onion. All combined in a Creamy Honey Aioli over a bed of mixed greens. Served with a side of our fresh fruit salad. \$8.99.

#### *New* FISH TACOS

Grilled or Fried flaky whitefish served over a Cilantro Lime Vinaigrette slaw in a warm flour tortilla topped with Avocado Poblano Ranch.

Served with a small house salad. \$9.50.

## BURGERS AND SANDWICHES

**All served with a pickle spear and house pub chips. Substitute Fries for \$2 extra.**



#### THE CELLAR BURGER

Our famous CAB Cellar beef patty dusted with cellar dust and grilled to your liking! Served on a toasted brioche bun with lettuce, tomato, onion, pickles, cheese and bacon. \$10.99. Add Gaucho

Farms grass fed patty. \$4.00.



#### THE TEXAN BURGER

Our famous CAB cellar beef patty dusted with cellar dust and grilled to your liking topped with our sliced brisket and paired with our Peach BBQ Sauce served over a creamy slaw on a toasted

Brioche bun with cheese. \$13.99

Add Gaucho farms grass fed patty \$4.00

#### THE TEXAN

Beef brisket topped with our house made BBQ sauce served over a vinegar based slaw on our famous sweet sourdough roll. \$9.99

*New*

#### CHICKEN PESTO PESTO

Fresh grilled chicken paired with pesto, fresh mozzarella, tomatoes and sandwiched in hearty white bread and panini pressed. \$9.99

*New*

#### FRENCH CONNECTION

A classic grilled cheese sandwich with melted Brie cheese, fresh baby spinach, applewood smoked bacon and a raspberry balsamic jam. Grilled to golden brown. \$9.50

#### TURKEY POPPER POBOY

Oven roasted turkey with our signature ranch cream cheese sauce topped with cheddar cheese, jalapenos and bacon served on a toasted amoroso roll an instant classic. \$9.50

**Ask about our Daily Specials crafted for you!**



**LUNCH @ THE CELLAR**  
**SANDWICHES CONTINUED**



**SPICY CHICKEN WRAP**

Grilled chicken, lettuce, tomato with cheddar cheese and guacamole. All topped with a hint of Siracha, wrapped in a flour tortilla and grilled!  
One to watch! \$9.99

**TURKEY AVOCADO BLT**

Shaved turkey breast with fresh sliced avocado, crisp bacon, fresh lettuce and tomato with mayo on our hearty white bread. \$8.99

**RICKY RICARDO**

Cuban spiced shaved pork with thinly sliced applewood ham, Swiss cheese, fresh pickles and mustard. All served and pressed on a Cuban style roll.  
\$9.50



**THE DIP**

Our interpretation of a classic French dip, made with CAB shaved ribeye, melted Swiss cheese and hot Aus-Jus on the side, served on a crusty Amoroso roll. \$9.50

**THE CLUCKER**

House fried southern style chicken breast, served over creamy slaw, cheddar cheese and bacon on a toasted Brioche roll. \$9.50



**THE SAILOR**

Fried, grilled, or blackened fish sandwich served with lettuce and tomato, topped with house made tartar sauce on a toasted Amoroso roll.  
\$9.50



**SHORT RIB SLIDERS**

Braised boneless beef short ribs, served on a toasted slider roll with a chipotle aioli and melted pepperjack cheese. \$10.99



**THE ENDS**

House made burnt ends paired with pepperjack cheese on a toasted whitebread, pressed and grilled to perfection. A Cellar tradition!!  
\$9.50

**SIDE ITEMS AND EXTRAS!**

**SIDE SALAD \$4.00**

**LOADED POTATO SALAD \$2.25**

**FRESH FRUIT SALAD \$2.25**

**SIDE OF SLAW \$2.00**

**PUB CHIPS \$2.00**

**SLICE OF PEANUT BUTTER PIE \$4.50**

**MINI KAHLUA CHEESECAKE \$4.00**

**SEATTLE'S BEST COFFEE \$2.00**

**KID'S MENU ITEMS**

**(12 and Under Only)**

**PIZZA STICKS \$4.00**

**HAM OR TURKEY GRILLED CHEESE TOASTIE  
\$4.00**

**FRIED CHICKEN TENDERS \$4.50**

**Ask your server about our daily specials**



# gourmet **JUICY** bun burger <sup>TOMATO & ONION</sup>

## CASUAL DINNER MENU

### Small Bites

#### The Cellar Fried Pickles

Great house fried pickles served with homemade buttermilk ranch! \$6.99



#### Cellar Bites

Fresh baked Jalapenos stuffed with our tips n tails filet and wrapped in bacon. Served with Monterey Jack cheese sauce. \$11.99

#### Golden Fried Mushrooms

Button cap mushrooms battered and deep fried served with ranch and Horseradish Dijon sauce. \$7.99

#### Spinach Dip

Fresh and hot spinach dip paired with fresh fried tortilla chips. \$7.99

#### Coconut Shrimp

Six coconut crusted shrimp fried golden brown and paired with our sweet chilli sauce. \$10.99

#### Sriracha Bites

Sesame breaded chicken fried golden brown served with chipotle aioli. \$9.50

#### House or Caesar salad

Your choice of a side salad and dressings. \$4.99

#### Shrimp "Toga" Nachos

Lightly blackened shrimp over fresh won-ton chips with a warm spinach feta cheese sauce, fresh pico salsa, and finished with banana peppers and fresh sliced black olives! \$11.99

### Middle Bites

All served with pub chips or substitute fries for \$2.00.



#### The Cellar Burger

Our famous CAB cellar beef patty dusted with cellar dust and grilled to your liking! Served on our toasted Brioche bun, lettuce, tomato, onion, mayo, cheddar and bacon. \$10.99 Add Gaucho farms grass fed patty \$4.



#### The Texan Burger

CAB patty cellar dusted and grilled to your liking topped with sliced brisket and our Peach BBQ sauce. Served over a creamy slaw, pickle, and Swiss cheese, on our toasted Brioche bun. \$13.99 Add Gaucho farms grass fed patty \$4.

#### Pub Nachos

Fried pub chips piled high with our brisket, topped with fresh Pico, Queso, green onion sour cream, fire roasted salsa and finished with a drizzle of our BBQ sauce. Add Guac \$2.00 - \$10.99



#### Short Rib Sliders

Our boneless beef short rib melts in your mouth, paired with a Chipotle Aioli and melted Pepperjack, all on our flour dusted slider roll!! \$10.99



#### The sailor

Our house fried or blackened white fish served with lettuce and tomato and topped with our homemade tartar sauce on a toasted amoroso roll \$9.50

#### The Clucker

Southern fried chicken breast, served over creamy slaw topped with cheddar cheese and bacon on a toasted Brioche bun. \$9.50



#### The Texan

Beef brisket topped with our housemade BBQ sauce served over a vinegar based slaw. All on our famous toasted sweet sour dough roll. \$9.99



#### The Ends

House made brisket burnt ends paired with pepperjack cheese and grilled and pressed on our hearty white bread. A cellar tradition!! \$9.50

### The Big Bite

All served with a choice of TWO of the following: Loaded baked potato or fries, house or Caesar salad or grilled asparagus.



#### 12oz Chargrilled CAB Ribeye

Our hand cut 12 oz. ribeye grilled to your liking and served with your choice of two sides. \$29.99.



#### 8oz Filet Mignon

Our hand cut 8oz filet, the best cut, grilled to your liking and served with your choice of two sides. \$30.99

#### Chargrilled Chicken Breast Florentine

Two grilled chicken breasts topped with a creamy spinach sauce finished with fresh Parmesan. \$16.99

#### Georgia on My Mind

Smoked bone in pork chop chargrilled and then baked in our very own Peach BBQ sauce. \$16.99

**DONT FORGET TO BOOK YOUR TABLE FOR "BISTRO" DATE NIGHT!! EVERY 3RD WEEKEND!**



# BISTRO DINNER MENU

## Appetizers

### Alabama Truffles

Smoked Gouda cheese grits stuffed with jumbo lump crab and deep fried in beer batter, with Avocado Poblano Aioli.  
\$11.99

### Charcuterie Board

A selection of five cured and sliced salami's and sopressatas with kalamata olives and sliced french bread.  
\$12.99

### Fried Brie

Danish Brie cheese panko breadcrumbed, pan seared and baked and topped with a raspberry balsamic preserve.  
\$10.99

### Scallops Tuscan

Large fresh scallops seared to perfection and crusted with house pesto and local micro greens.  
\$13.99

### Caprese Caprese

Fresh sliced kumato tomatoes, fresh basil, sliced mozzarella cheese, and a hint of olive oil and balsamic. Finished with fresh sea salt.  
\$9.99

## Entree's

### Espresso rubbed Ribeye 12oz

Our 12 oz. ribeye crusted with a espresso marinade and char-grilled to your liking served with chefs choice of seasonal vegetables and butter roasted potatoes. \$32.99

### Cellar Filet 8 oz.

Our famous CAB center cut filet grilled to your liking and finished with a compound black pepper butter.  
\$36.99

### Chicken Pesto Stack

Two succulent grilled chicken breasts topped with fresh mozzarella, sliced tomato and pesto and stacked together with fresh rosemary.  
\$20.99

### Stuffed Pork Chop

Stuffed premium pork chop with white cheddar and apple, char-grilled and baked served with an Apple Beurre Blanc sauce.  
\$22.99

### Lamb Flank Steak

Lamb flank stuffed with fresh spinach feta cheese and pepper dew peppers, rolled and pan seared to a medium temperature. A delicious delicate cut of lamb. \$28.99

### Ahi Seared Tuna

Orange sesame crusted Ahi grade tuna, served rare with pickled ginger and stir fried vegetables and a cucumber wasabi sauce.  
\$29.99

### Chilean Seabass

Pan seared seabass till golden brown topped with a crab oscar sauce and served over grilled parmesan crusted asparagus.  
\$34.99

### Cedar Planked Salmon

Balsamic crusted salmon grilled and served on a cedar plank with a light lemon beurre blanc.  
\$27.99



Ask you server about tonights chefs creation!!

## Desserts

Ask your server for our selection of fresh desserts.



Consuming raw or under cooked food is at the risk of the customer.

BOOK YOUR RESERVATIONS FOR  
NEXT MONTHS DATE NIGHT