

DINNER MENU

STARTERS

Beef Carpaccio | thinly sliced rare CAB filet mignon topped with arugula, fried capers and horseradish aioli 14

Coconut Shrimp | five coconut crusted butterflied shrimp fried golden brown and served with a sweet chili sauce 12

Cellar Bites | jalapenos, stuffed with CAB filet mignon, wrapped in bacon over a monterey jack cheese sauce 11

Pecan Crusted Ahi Tuna | pan-seared ahi tuna, sliced and served with a house-made teriyaki, wasabi and sriracha 12

Crab Cakes | two jumbo lump, house-made crab cakes with remoulade 16

Smoked Tuna Dip | smoked ahi tuna dip served with pita bread 8

Brisket Nachos | CAB beef brisket topped with fresh pico de gallo, queso, salsa, sour cream and bbq sauce served over our house-made chips 12

Salmon & Tuna Egg Rolls | atlantic salmon, ahi tuna and vinegar slaw egg roll with a sweet chili dipping sauce 10

SOUPS & SALADS

Add Chicken (5) | Shrimp (6) | Salmon (8) | Crab Cake (8) | Steak (9)

French Onion Soup | traditional French onion soup with vidalia onions in a deep beef broth topped with a grilled provolone crostini 7

House Salad | spinach & arugula blend, goat cheese, cranberries, toasted sunflower seeds, tomato vinaigrette 7

Garden Salad | iceberg lettuce, cherry tomatoes, cheddar cheese, croutons 6

Lobster & Crab Bisque | classic house made bisque with tender pieces of sweet lobster and crab in fresh cream and sherry 10

Classic Caesar | romaine hearts, shaved parmesan, croutons, Caesar dressing 7

Wedge Salad | crisp iceberg wedge, bacon, cherry tomatoes, bleu cheese crumbles, balsamic glaze and bleu cheese dressing 8

SEAFOOD

- Pompano** | pan seared pompano topped with a lemon caper beurre blanc. served with two sides 28
- Snapper** | grilled snapper topped with crawfish julie sauce. served with two sides 26
- Scallops** | four pan seared fresh diver scallops drizzled with lemon caper beurre blanche. served with two sides 32
- Crab Cakes** | two jumbo lump crab cakes served with remoulade and two sides 24
- Gulf Shrimp** | served fried, grilled, or blackened with two sides.
Half Order (6) 14 | Full Order (12) 18
- Ahi Tuna** | pan-seared ahi tuna encrusted with pecan dust. served with two sides 20
- Creole Pasta** | shrimp and scallops in a cajun, tomato cream sauce served over fettucine 18

SIGNATURE STEAKS

Our steaks are hand-cut fresh from our butcher shop, seasoned with our cellar dust, grilled to your liking and topped with our house made garlic butter. served with choice of two sides

Filet Mignon | 8 oz
Certified Angus 34
Wagyu 50

Ribeye | 16 oz
Certified Angus 30
Wagyu 50

NY Strip | 12 oz
Certified Angus 25
Wagyu 40

Rare | Medium Rare | Medium | Medium Well | Well Done
Cool Red Center | Warm Red Center | Warm Pink Center | Slightly Pink Center | Not Recommended

CHOPS AND BURGERS

- Pork Chop** | 12 oz hand cut bone-in pork chop grilled to perfection and served with two sides 18
- Cellar Burger** | our famous ½ pound steak burger ground In-house. Served with lettuce, tomato, mayo, cheddar, bacon, pickles, fried onion ring and one side 14

SIDES

Bacon Wrapped Asparagus | Roasted Brussel Sprouts | Roasted Seasonal Vegetables
Garden Salad | House Salad | Caesar Salad
Twice Baked Potato | Hand-Cut French Fries | House-made Potato Chips | Fried Onion Rings