

APPETIZERS

OUR FAMOUS CRAB BISQUE A Cellar Tradition for over 35 years!	5.95
FRENCH ONION SOUP With melted Swiss and Parmesan cheese	5.95
SPINACH ARTICHOKE DIP With tortilla chips	7.95
FRESH FRIED MUSHROOMS Hand breaded and fried. Served with mustard-mayonnaise sauce	7.95
FRESH FRIED CAULIFLOWER Hand breaded and fried. Served with mustard-mayonnaise sauce	7.95
GRILLED SHRIMP Tender gulf shrimp served with drawn butter	7.95
CHILLED JUMBO SHRIMP COCKTAIL Served with homemade cocktail sauce	7.95
MUSHROOMS STUFFED WITH CRAB Baked, fresh mushrooms stuffed with creamy, crab imperial	8.95
MOZZARELLA MARINARA Mozzarella cheese sticks. Served with our homemade marinara sauce	7.95
CALAMARI Fried, sliced calamari, hand-breaded, topped with grated Parmesan cheese. Served with mustard sauce and marinara sauce	9.95
BRUSCHETTA Thinly sliced bread with tomato, fresh basil and melted white cheddar cheese	7.95
ASIAN WINGS Tossed in soy ginger sauce, served with teriyaki sauce	7.95
FRESH ICE COLD GULF OYSTERS ON THE HALF SHELL AmeriPure®, Plump, clean-tasting, Cool-Pasteur-Iced™ oysters	1/2 dozen 7.95 Dozen 12.95

SALADS

OUR HOMEMADE DRESSINGS ARE ORIGINAL CHEDDAR CHEESE, AVOCADO RANCH, CREAMY GARLIC & PEPPERCORN, THOUSAND ISLAND, HONEY MUSTARD, CHUNKY BLUE CHEESE, RANCH, CREAMY ITALIAN AND HONEY BALSAMIC VINAIGRETTE

HOUSE, CAESAR SALAD or WEDGE OF LETTUCE	5.95
SEAFOOD SALAD Crisp romaine, fresh crab, jumbo shrimp, garlic roasted tomatoes and honey balsamic vinaigrette	12.95
ROASTED CHICKEN SALAD Fresh crisp chopped Romaine and spinach with roasted chicken, sun-dried cranberries, honey roasted pecans, Feta cheese and fresh strawberries. Tossed with honey Balsamic vinaigrette dressing.	10.95
ASIAN STEAK SALAD Sliced filet mignon, mixed greens, garlic roasted tomatoes and Kung-pao peanut sauce	13.95
ORIENTAL SALAD Grilled sesame chicken over fresh crisp salad greens with honey-mustard dressing and fried eggroll strips	9.95
GRILLED SOUTHWESTERN CHICKEN SALAD Southwestern seasoned grilled chicken breast, served with fresh avocado, black beans, chopped tomato, scallions and crisp tortilla strips, atop chilled salad greens. Served with our unique Avocado Ranch dressing	9.95

SANDWICHES

ALL SANDWICHES ARE SERVED WITH YOUR CHOICE OF SIDE DISH

CELLAR HAMBURGER Ground fresh daily and grilled to order	8.95
CRAB CAKE SANDWICH Served with lettuce, tomato and homemade tartar sauce	12.95
PRIME RIB SANDWICH Slice of slow roasted prime rib served on a toasted bun with lettuce and tomato. Served au jus	12.95
PASTRAMI REUBEN Pastrami and sauerkraut on grilled rye with Swiss cheese and Thousand Island dressing	9.95
CHICKEN REUBEN Fresh sliced chicken grilled with sauerkraut, topped with sour cream and melted cheese on grilled Rye bread	9.95
CHICKEN PHILLY SANDWICH Fresh, sliced chicken with grilled fresh peppers and onions, topped with melted cheese	9.95
PHILLY STEAK Tender slices of beef with grilled fresh peppers and onions, topped with melted cheese	9.95

ADD HOUSE SALAD TO ANY SANDWICH
\$3.99

STEAKHOUSE SELECTIONS

SERVED WITH YOUR CHOICE OF HOUSE, CAESAR SALAD OR WEDGE OF LETTUCE, CHOICE OF ONE SIDE AND FRESH BAKED BREAD

THE CELLAR PRIME RIB	Tender aged Western beef, slow roasted and sliced to order.	12 oz 20.95	22 oz (bone-in) 27.95
Served au jus.			
FILET MIGNON	The most tender of our aged beef	7 oz 23.95	9 oz 28.95
BOURSIN FILET	7 oz grilled filet stuffed with rich Boursin cheese		26.95
ALE STEAK	Flavorful sirloin marinated in soy sauce, fresh garlic and olive oil. Topped with Worcestershire butter	7 oz 14.95	10 oz 18.95
BLUE CHEESE SIRLOIN	10 oz. Ale steak and blue cheese crumbles with a mushroom & sundried tomato sauce. Served over Blue Cheese Grits		19.95
NEW YORK STRIP STEAK	Hand cut 12 oz aged and very flavorful		25.95
STEAK AU POIVRE	12 oz New York Strip seared with fresh cracked black pepper and smothered with a flavorful brown sauce		27.95
PRIME RIB-EYE STEAK	Aged and boneless		14 oz 34.95

ADD SKEWER OF SHRIMP TO ANY
ENTRÉE \$5.95

ADD LOBSTER TAIL TO ANY ENTRÉE
\$19.95

ADD CRAB CAKE TO ANY ENTRÉE
\$9.95

SEAFOOD — SEE OUR SPECIALS LIST FOR FRESH FISH

SERVED WITH CHOICE OF HOUSE, CAESAR SALAD OR WEDGE OF LETTUCE, CHOICE OF ONE SIDE AND FRESH BAKED BREAD

MARYLAND CRAB CAKES	Lump Blue Crab meat topped with seasoned bread crumbs and baked	22.95
GRILLED SHRIMP	Jumbo shrimp served with drawn butter and fresh Basil Pesto Pasta	16.95
SHRIMP CHESAPEAKE	Jumbo shrimp stuffed with blue Crab and broiled with butter. Served with Fresh Basil Pesto Pasta	19.95
FRIED JUMBO SHRIMP	Hand-breaded and fried per order	17.95
COLD WATER LOBSTER TAIL	Served with drawn butter	9 oz 29.95

CHICKEN — PORK — VEAL

SERVED WITH CHOICE OF HOUSE, CAESAR SALAD OR WEDGE OF LETTUCE, CHOICE OF ONE SIDE AND FRESH BAKED BREAD

ROTISSERIE CHICKEN	1/2 fresh chicken, spit roasted and served over Carolina Herbed rice	16.95
ALE PORK CHOP	Served over mashed potatoes, topped with prosperity butter	16.95
GRILLED CHICKEN TERIYAKI	Fresh chicken breast in Oriental marinade, grilled and served over rice	15.95
GRILLED LEMON CHICKEN	Served over Fresh Basil Pesto pasta	15.95
ASIAN BABY BACK RIBS	Basted with soy ginger sauce	21.95
MARSALA	Your choice of veal or chicken medallions sautéed with fresh mushrooms and Marsala wine	18.95
PICCATA	Your choice of veal or chicken medallions sautéed with white wine, lemon and capers	18.95
CAPPUCCINO	Your choice of veal or chicken medallions sautéed in white wine, Prosciutto ham, parmesan, Romano and Asiago cheeses	18.95

A LA CARTE SIDES 3.50

SPINACH MARIA • FRESH VEGETABLE OF THE DAY • MACARONI & CHEESE WITH SPINACH
BLUE CHEESE GRITS • BAKED POTATO • TWICE BAKED POTATOES • MASHED POTATOES
FRESH CUT FRIES • FRESH BASIL PESTO PASTA

DESSERTS

CHEESECAKE	Seasonal favorites fresh from our bakery	5.95
HOMEMADE BROWNIE	Rich and chewy chocolate brownie with vanilla ice cream and hot fudge sauce	5.95
APPLE COBBLER	Cinnamon apples baked in a delicate pastry crust and topped with vanilla ice cream	5.95