

Starters

Our Famous Crab Bisque Rich and creamy with blue crab meat cup **4.50** bowl **7**

Seared Ahi Tuna* Blackened Rare over Asian Slaw with wasabi paste and a soy ginger sauce **13**

Bruschetta Thinly sliced bread with tomato, fresh basil and melted white cheddar cheese **8.75**

Spinach-Artichoke Dip Served with tortilla chips **8.75**

 **Chilled Jumbo Shrimp Cocktail** Served with homemade cocktail sauce **12**

Mushrooms Stuffed with Crab Baked mushrooms stuffed with creamy Crab Imperial **12**


Maryland Crab Cake Lump blue crab meat topped with seasoned bread crumbs and baked **12**

Fried Calamari w/ Fried Banana Peppers Served with Asian chili sauce **11**

Salads

Our housemade dressings: Balsamic Vinaigrette, Sundried Tomato Vinaigrette, Honey-Mustard, Blue Cheese, Buttermilk Ranch, Thousand Island, Original House Cheddar Cheese, Poppyseed, and Olive Oil & Vinegar.

 **House Salad, Caesar Salad or Romaine Wedge Salad** **6.5**


 **Cumberland Seafood Salad** Romaine wedge lettuce topped with blue cheese crumbles, tomato, bacon bits and blue cheese dressing. Topped with Blue Crab and Shrimp **14.5**


Oriental Salad Grilled teriyaki chicken over fresh crisp salad greens with honey-mustard dressing and fried egg roll strips **11.75**

Seared Ahi Tuna Salad* Blackened Rare over a blend of fresh green and red leaf lettuce, baby kale, romaine, arugula, spinach and Asian slaw with wonton strips, wasabi peas and tossed in soy ginger vinaigrette **14**

House Salad, Caesar Salad or Romaine Wedge Salad with any menu item, add **4**

Chicken & Seafood Served with choice of one side.

 **Grilled Chicken Sandwich** Bacon and Monterey Jack cheese **12.5**

 **Lemon Chicken** Basted with lemon and olive oil. Served over Carolina Herbed Rice **15.50**

Grilled Chicken Teriyaki Fresh chicken breast in Asian marinade, grilled. Served over Carolina Herbed Rice **15.50**


 **Grilled Shrimp** Jumbo gulf shrimp delicately grilled. Served with drawn butter over Carolina Herbed Rice
One skewer **15** Two skewers **20**

Shrimp Chesapeake Jumbo shrimp stuffed with Chesapeake Bay Blue Crab Imperial and broiled with butter **25**

Maryland Crab Cakes Authentic Eastern shore recipe of lump blue crab. Served with homemade tartar sauce **26**

Beef Served with choice of one side.

 **Cumberland Ave. Burger*** **10** With American cheese **11**

 **Prime Rib Sandwich*** (served Friday and Saturday only) On hoagie roll, served au jus **16.5**


Ale Steak* 7 oz. sirloin marinated with olive oil, mustard and soy sauce. Served with Worcestershire butter **14**

Blue Cheese Sirloin* 7 oz. Ale steak and blue cheese crumbles with a mushroom & sun-dried tomato sauce. **16.50**

Steak & Shrimp Combo* 7 oz. Ale Steak with a skewer of grilled shrimp **22**




 **Prime Grade New York Strip Steak*** Hand cut 14 oz. aged and very flavorful **28.75**

 **Prime Grade Rib Eye Steak*** 14 oz. from the eye of the rib **28.75**

 **Filet Mignon*** 7 oz. **26.5** 9 oz. **30**

 **Friday & Saturday Prime Rib Special*** Tender aged western beef, slow roasted and sliced to order. Served au jus with sour cream horseradish sauce and choice of side 12 oz. **26**

Sides a la carte **3.75**

 Baked Idaho Potato | Neva's Potatoes |  Cellar Steak Fries | Carolina Herbed Rice |  Fresh Vegetable Of the Day
Baked Macaroni & Spinach with Spicy Cheese | Spinach Maria with Artichokes

coppercellar.com  

 Item can be prepared with no added gluten. Sandwiches/burgers served with Gluten Free bun, add \$1

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

© 2018 Copper Cellar 101-022018 | Asen