



APPETIZERS

OUR FAMOUS CRAB BISQUE	A Cellar Tradition for over 35 years!	cup 4	bowl 6.5
FRENCH ONION SOUP	With melted Swiss and parmesan cheese		6.5
SPINACH ARTICHOKE DIP	With tortilla chips		9
FRESH FRIED MUSHROOMS	Hand breaded and fried. Served with mustard-mayonnaise sauce		8
FRESH FRIED CAULIFLOWER	Hand breaded and fried. Served with mustard-mayonnaise sauce		8
 GRILLED SHRIMP	Tender gulf shrimp served with drawn butter		10
 SHRIMP COCKTAIL	Served with homemade cocktail sauce		10
MOZZARELLA MARINARA	Mozzarella cheese sticks. Served with our homemade marinara sauce		8.75
MUSHROOMS STUFFED WITH CRAB	Baked, fresh mushrooms stuffed with creamy, crab imperial		11
MARYLAND CRAB CAKE	Lump blue crab meat topped with seasoned bread crumbs and baked		12
CALAMARI	Sliced, hand-breaded, fried and served with mustard and marinara sauce		12
SAUTÉED BURGUNDY MUSHROOMS			8.5
SEARED AHI TUNA*	Blackened rare over Asian slaw with wasabi paste and a soy ginger sauce		12.5

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			6.5
 CHICKEN SALAD & FRUIT PLATE			11
ORIENTAL SALAD	Grilled sesame chicken over fresh crisp salad greens with honey-mustard dressing and fried eggroll strips		11.5
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		11.5
GRILLED CHICKEN SALAD	Fresh crisp chopped romaine and spinach with grilled chicken, sun-dried cranberries, honey roasted pecans, feta cheese and fresh strawberries. Tossed with honey balsamic vinaigrette dressing		11.5
 SEAFOOD SALAD	Crisp romaine, fresh crab, jumbo shrimp, garlic roasted tomatoes and honey balsamic vinaigrette		13.5
SEARED AHI TUNA SALAD*	Blackened rare over a spinach, romaine and Asian slaw mixture tossed with a soy ginger vinaigrette and topped with oriental noodles and wasabi peas		13.75

ADD A FRESH CRISP HOUSE, CAESAR OR WEDGE SALAD TO ANY ITEM \$4

 Item can be prepared Gluten Free. Sandwiches/burgers served with Gluten Free bun, add \$1.

BURGERS & SANDWICHES

ALL SANDWICHES ARE SERVED WITH YOUR CHOICE OF SIDE DISH. ADD HOUSE SALAD FOR 4.00

-  **CELLAR HAMBURGER*** Burger ground fresh daily and grilled to order **10**
-  **PHILLY CHEESE STEAK** Grilled fresh peppers and onions, topped with melted cheese **11**
- CHICKEN CHEESE PHILLY** Grilled fresh peppers and onions, topped with melted cheese **10.5**
- PRIME RIB SANDWICH*** Slow roasted prime rib on a toasted bun, served au jus **16.5**
- CHICKEN SALAD SANDWICH** On seven-grain bread **10.5**
- PASTRAMI REUBEN** Pastrami and sauerkraut on grilled rye with Swiss cheese and Thousand Island dressing **11**
- CHICKEN REUBEN** Grilled with sauerkraut, topped with sour cream and melted cheese on grilled rye bread **10.5**
- GRILLED YELLOW FIN TUNA*** Seared rare with wasabi mayo on a sesame seed bun with lettuce, tomato and a side of soy ginger **12**
- MARYLAND CRAB CAKE SANDWICH** With homemade tartar sauce **15.5**

LUNCH ENTREES

SERVED WITH YOUR CHOICE OF ONE SIDE AND FRESH BAKED BREAD

-  **LUNCH CHOP STEAK*** Smothered in sautéed peppers & onions **12.5**
- PROSPERITY STEAK*** Flavorful sirloin marinated in soy sauce, fresh garlic and olive oil. Topped with Worcestershire butter **13.5**
- PROSPERITY PORK CHOP** Marinated and grilled over mashed potatoes. Topped with Worcestershire butter. **11.75**
-  **GRILLED SHRIMP** With drawn butter and pasta **13**
- GRILLED CHICKEN TERIYAKI** Fresh chicken breast in Oriental marinade, grilled and served over rice **12.75**
-  **GRILLED LEMON CHICKEN** Served over pasta **12.75**
- MARYLAND CRAB CAKE** Lump blue crab meat topped with seasoned bread crumbs and baked **15**
-  **FILET MIGNON*** Tenderloin. The most tender of our aged beef **25**


STEAK ADD-ONS

BÉARNAISE SAUCE* 2	SUN DRIED TOMATO SAUCE 2	MARYLAND CRAB CAKE 12
SOY GINGER SAUCE 2	SMOKY MOUNTAIN WHISKEY SAUCE 2	COLD WATER LOBSTER TAIL MKT
AU POIVRE SAUCE 2	SAUTEED BURGUNDY MUSHROOMS 2.5	
BOURSIN CHEESE 2.5	SKEWER OF GRILLED SHRIMP 8.5	

A LA CARTE SIDES 3.75

- SPINACH MARIA
- FRESH VEGETABLE OF THE DAY
-  **BLUE CHEESE GRITS**
- FRESH STEAMED BROCCOLI
-  **BAKED POTATO** LOADED ADD \$1
- TWICE BAKED POTATOES
-  **MASHED POTATOES**
- FRESH CUT FRIES
- PASTA
- SPICY MACARONI & CHEESE WITH SPINACH
- BRAISED SPINACH

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