

APPETIZERS

OUR FAMOUS CRAB BISQUE A Cellar Tradition for over 35 years!	cup 4.5	bowl 7
FRENCH ONION SOUP With melted Swiss and parmesan cheese		7
SPINACH ARTICHOKE DIP With tortilla chips		9
FRESH FRIED MUSHROOMS Hand breaded and fried. Served with mustard-mayonnaise sauce		8.5
FRESH FRIED CAULIFLOWER Hand breaded and fried. Served with mustard-mayonnaise sauce		8.5
 GRILLED SHRIMP Tender gulf shrimp served with drawn butter		12.5
 SHRIMP COCKTAIL Served with homemade cocktail sauce		14
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		12.5
CALAMARI Sliced, hand-breaded, fried and served with mustard and marinara sauce		12.5
MARYLAND CRAB CAKE Lump blue crab meat topped with seasoned bread crumbs and baked		12.5
SAUTEED BURGUNDY MUSHROOMS		8.5
SEARED AHI TUNA* Blackened rare over Asian slaw with wasabi paste and a soy ginger sauce		13.5


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		12
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		13.75
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		14.5

BURGERS & SANDWICHES

ALL SANDWICHES ARE SERVED WITH YOUR CHOICE OF SIDE DISH

 CELLAR HAMBURGER* Ground fresh daily and grilled to order		10
PRIME RIB SANDWICH* Slow roasted prime rib on a toasted bun, served au jus		16.5
CHICKEN SALAD SANDWICH On seven-grain bread.		11
MARYLAND CRAB CAKE SANDWICH With homemade tartar sauce		16.5

ADD A FRESH CRISP HOUSE, CAESAR OR WEDGE SALAD TO ANY ITEM \$5

 Item can be prepared Gluten Free. 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.

ENTREES

SERVED WITH FRESH BAKED BREAD AND YOUR CHOICE OF ONE SIDE

- 🌾 **GRILLED SHRIMP** Jumbo shrimp served with drawn butter and fresh pasta **24**
- FRIED JUMBO SHRIMP** Hand-breaded and fried per order. Served with french fries **24**
- SHRIMP CHESAPEAKE** Jumbo shrimp stuffed with blue crab and broiled with butter. Served with pasta **25**
- MARYLAND CRAB CAKES** Lump blue crab meat topped with seasoned bread crumbs and baked. Served with rice **27**
- 🌾 **COLD WATER LOBSTER TAIL** Served with drawn butter. Served with baked potato **Mkt Price**
- GRILLED CHICKEN TERIYAKI** Fresh chicken breast in Oriental marinade, grilled and served over rice **16.75**
- 🌾 **GRILLED LEMON CHICKEN** Served over fresh pasta **16.75**
- PROSPERITY PORK CHOP** Marinated and grilled over mashed potatoes. Topped with Worcestershire butter. **18.5**

STEAKHOUSE SELECTIONS

SERVED WITH TENNESSEE BLUE CHEESE GRITS OR MASHED POTATOES, FRESH BAKED BREAD AND YOUR CHOICE OF ONE SIDE

- 🌾 **FILET MIGNON*** The most tender of our aged beef 7 oz **25.5** 9 oz **29.5**
- PROSPERITY STEAK*** Flavorful sirloin marinated in soy sauce, fresh garlic and olive oil. Topped with Worcestershire butter 7 oz **16.5** 10 oz **21**
- BLUE CHEESE SIRLOIN*** 10 oz. prosperity steak and blue cheese crumbles with a mushroom and sun-dried tomato sauce. Served over blue cheese grits **22**
- 🌾 **THE CELLAR PRIME RIB*** Tender 12 oz aged western beef, slow roasted and sliced to order. Served au jus. **26**
- BOURSIN FILET*** 7 oz grilled filet stuffed with rich boursin cheese **27.5**
- GRILLED FILET OSCAR*** Grilled 7 oz tenderloin of beef served with lump blue crab meat, fresh asparagus and béarnaise sauce* **30**
- 🌾 **PRIME GRADE NEW YORK STRIP*** **34.5**
- 🌾 **PRIME GRADE RIBEYE STEAK*** **34.5**

STEAK ADD-ONS

BÉARNAISE SAUCE* 2
 SOY GINGER SAUCE 2
 AU POIVRE SAUCE 2
 BOURSIN CHEESE 2.5

SUN DRIED TOMATO SAUCE 2
 SMOKY MOUNTAIN WHISKEY SAUCE 2
 SAUTEED BURGUNDY MUSHROOMS 2.5
 SKEWER OF GRILLED SHRIMP 10

MARYLAND CRAB CAKE 12
 COLD WATER LOBSTER TAIL 17

A LA CARTE SIDES 4

SPINACH MARIA
 FRESH VEGETABLE OF THE DAY
 SPICY MACARONI & CHEESE WITH SPINACH

- 🌾 **BLUE CHEESE GRITS**
- FRESH STEAMED BROCCOLI**
- 🌾 **BAKED POTATO** LOADED ADD \$1
- TWICE BAKED POTATOES**
- 🌾 **MASHED POTATOES**
- FRESH CUT FRIES**
- PASTA**
- 🌾 **BRAISED SPINACH**

ADD A FRESH CRISP HOUSE, CAESAR OR WEDGE SALAD TO ANY ITEM \$5

🌾 Item can be prepared Gluten Free. 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.