



Before placing your order, please inform your server if a person in your party has a food allergy or gluten sensitivity.

## CELLAR WINGS SINGLE \$10 DOUBLE \$18.75

### ORIGINAL SWEET & SPICY WINGS

Breaded, fried then tossed in our Thunder Road sauce.

Ⓢ **NAKED WINGS** Simply seasoned and crisp. Served with one sauce for dipping.

**BONELESS WINGS** Tossed in our Sweet & Spicy Thunder Road sauce

#### SAUCES:

Sweet & Spicy Thunder Road sauce • Hot & Spicy Traditional "Buffalo Wing" sauce  
Barbeque sauce • Buttermilk ranch dressing • Blue cheese dressing

Extra Sauces & Dressings **50¢** each

## STARTERS

**CRAB BISQUE** cup \$4.75 bowl \$7.5

**HOT SOFT PRETZELS** Mustard sauce \$6.75 Spicy cheese dip \$9

**CHICKEN NACHOS** Tortilla chips, roasted chicken, beer cheese, Thunder Road sauce, tomatoes, green onions, jalapeños, sour cream and salsa \$10

**FRIED PICKLES** Our spicy pickles, hand breaded. Served with garlic peppercorn dressing \$8.75

**CHICKEN QUESADILLA** Roasted chicken, peppers and cheese in a flour tortilla \$9.5

**THUNDER ROAD SHRIMP** Fried and tossed in our Sweet & Spicy Thunder Road Sauce, french fries \$9.5

**SPINACH ARTICHOKE DIP** Tortilla chips \$8.75

**SEARED AHI TUNA\*** Blackened rare over Asian slaw. With wasabi paste and soy ginger sauce \$12.75

## SALADS

Dressings: Original Cheddar Cheese, Honey Balsamic Vinaigrette, Honey-Mustard, Blue Cheese, Thousand Island, Buttermilk Ranch, Fat-Free Honey French with Sun-dried Tomatoes and Extra Virgin Olive Oil & Vinegar

Ⓢ **CAESAR SALAD** Half a head of our fresh romaine chopped and tossed with our Caesar dressing and croutons. Topped with shredded Asiago cheese \$6.5

Ⓢ **WEDGE SALAD** Fresh lettuce, blue cheese crumbles, tomato, bacon bits and blue cheese dressing \$6.5

Ⓢ **HOUSE SALAD** A blend of fresh green and red leaf lettuce, baby kale, romaine, arugula and spinach with bacon bits, white cheddar cheese, tomato and croutons \$6.5

Add your choice of topping to any of the above salads: \$6.5

Ⓢ Grilled Burger\*

Ⓢ Salmon\*

Ⓢ Grilled Chicken

Ⓢ Chicken Salad

Fried Chicken Tenders

**VOLUNTEER COUNTRY SALAD** Sliced ham, fried chicken tenders, bacon, banana peppers, feta cheese and tomato \$11.5

Ⓢ **ROASTED CHICKEN SALAD** Sun-dried cranberries, honey roasted pecans, feta cheese, fresh strawberries, honey balsamic vinaigrette dressing \$11

**ORIENTAL SALAD** Grilled teriyaki chicken with pineapple, rice, cheese, scallions and honey mustard dressing \$11.5

**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 \$13.75

## SIDES \$3.75

Ⓢ **BAKED POTATO** Loaded add \$1

**BROWN RICE & QUINOA BLEND**

Ⓢ **FRENCH FRIES**

**TATER TOTS**

**NEVA'S POTATOES**

**BAKED MACARONI & SPINACH WITH SPICY CHEESE**

Ⓢ **SPINACH MARIA WITH ARTICHOKE**

**FRESH STEAMED BROCCOLI**

**TOMATO PIE**

## HOMEMADE DESSERTS

**HOMEMADE COBBLER** Vanilla ice cream \$6.5

**HERSHEY'S® TRIPLE CHOCOLATE FUDGECAKE** \$6.5

**HOMEMADE CHEESECAKE OF THE DAY** \$6.75

coppercellargrill  
coppercellarcumberland

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@coppercellar

## ENTRÉES

Served with fresh baked bread and one side

**CHICKEN TENDERS** Honey-mustard sauce with french fries \$12.5

Ⓢ **GRILLED LEMON CHICKEN** Marinated in a zesty lemon pepper sauce, grilled and served over a brown rice & quinoa blend \$13.5

**GRILLED TERIYAKI CHICKEN** Grilled Asian marinated chicken breast served over a brown rice & quinoa blend with grilled pineapple \$13.5

**GRILLED ALE CHICKEN** Marinated in olive oil, garlic, Cherokee Red Ale and pepper topped with butter over a brown rice & quinoa blend \$13.5

**ALE PORK CHOP** 7 oz. marinated with olive oil, garlic, Cherokee Red Ale and pepper, Worcestershire butter. Served with Neva's Potatoes \$11.5 Extra Chop, add \$6

**FISH & CHIPS** North Atlantic cod dipped in beer, hand breaded and deep fried. Served with french fries and tartar sauce \$12.5

**GRILLED YELLOW FIN TUNA** Seared medium rare and served over a brown rice & quinoa blend \$15

## STEAKS

Served with fresh baked bread and one side

**ALE STEAK\*** 7 oz. sirloin marinated with olive oil, garlic, Cherokee Red Ale and pepper, Worcestershire butter. Served with Neva's Potatoes \$16

**BLUE CHEESE SIRLOIN\*** 7 oz. marinated sirloin and blue cheese crumbles with a mushroom and sun-dried tomato sauce. Served with Neva's Potatoes \$17.5

Ⓢ **PRIME GRADE RIB-EYE STEAK\***  
14 oz. Choice of potato \$32

Ⓢ **FILET MIGNON\*** 7 oz. Choice of potato \$26

Ⓢ **FRIDAY & SATURDAY PRIME RIB SPECIAL\***  
12 oz, served au jus, choice of potato and one side \$27

Ⓢ **PRIME RIB SANDWICH\*** Slice of slow roasted prime rib served on a toasted roll, au jus and a choice of one side \$18

### HOW WOULD YOU LIKE YOUR STEAK PREPARED?

- **RARE:** Red cool center
- **MEDIUM RARE:** Red warm center
- **MEDIUM:** Pink warm center
- **MEDIUM WELL:** Slightly pink warm center
- **WELL DONE:** No pink throughout

## BURGERS & SANDWICHES

Served with your choice of one side.

**MONTE CRISTO** Chicken, Canadian bacon and Swiss cheese on grilled French toast, topped with powdered sugar \$10

**BACON, LETTUCE AND TOMATO** Half pound of our thick sliced special house bacon, lettuce and tomato on grilled Challah bread with Sriracha mayo \$10

**CHICKEN CHEESE PHILLY** Sliced chicken, green peppers, onions and cheese \$10.5

Ⓢ **BAR-B-QUE GRILLED CHICKEN SANDWICH** Cheddar cheese \$10.5

Ⓢ **CHICKEN SALAD CLUB** Bacon, whole wheat bun \$10.5

**PHILLY CHEESESTEAK** Sliced sirloin, peppers, onions and cheese \$12

**PASTRAMI REUBEN** Pastrami, sauerkraut, Swiss cheese, grilled rye and Thousand Island dressing \$11

**BACON, PIMENTO, TOMATO SANDWICH** Thick sliced special house bacon, fried green tomatoes and our house made pimento cheese on grilled Challah bread \$11

**GRILLED YELLOW FIN TUNA** Seared medium rare with wasabi mayo on a whole wheat bun with lettuce, tomato and a side of soy ginger \$12.75

Ⓢ **CALIFORNIA CHICKEN BURGER** Fresh ground chicken with fresh avocado, Monterey Jack cheese, bacon and garlic peppercorn dressing \$10.5

Ⓢ **KICK-BACK BURGER\*** Jalapeño peppers, pepper jack cheese, kick-back sauce \$12.95

Ⓢ **BIG MIKE BURGER** Two fresh ground beef burgers on a Brioche bun, Thousand Island Dressing, American and pimento cheese, sliced bacon, lettuce, tomato and pickle \$12.5

## BUILD YOUR OWN BURGER

Ⓢ **REGULAR BURGER** \$10

Your choice of fresh ground beef, ground chicken or plant based burger. Served on your choice of a Brioche or whole wheat bun with lettuce, tomato and pickle. Choice of any side

### \$1 Additions

- Ⓢ American Cheese
- Ⓢ Swiss Cheese
- Ⓢ Pepper Jack Cheese
- Ⓢ Smoked White Cheddar
- Ⓢ Monterey Jack
- Ⓢ Caramelized Onions
- Ⓢ Fresh Sliced Jalapeños

### \$1.50 Additions

- Ⓢ Blue Cheese
- Ⓢ Beer Cheese
- Ⓢ Pimento Cheese
- Ⓢ Boursin Cheese
- Ⓢ Sautéed Sliced Mushrooms
- Ⓢ Fried Egg
- Ⓢ Fried Onion Rings

### \$2 Additions

- Ⓢ Canadian Bacon
- Ⓢ Thick Sliced Bacon
- Ⓢ Avocado

**AWESOME AVOCADO JACK BURGER** Our plant based burger, grilled and topped with sliced avocado and Monterey Jack cheese served with our fire roasted jalapeno sauce \$12.5

HOUSE, CAESAR OR WEDGE SALAD WITH ANY MENU ITEM, ADD \$4

Ⓢ 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.