



APPETIZERS

OUR FAMOUS CRAB BISQUE	A Cellar Tradition for over 35 years!	cup 4.75	bowl 7.5
FRENCH ONION SOUP	With melted Swiss and parmesan cheese		8
SPINACH ARTICHOKE DIP	With tortilla chips		10
FRESH FRIED MUSHROOMS	Hand breaded and fried. Served with mustard-mayonnaise sauce		10
FRESH FRIED CAULIFLOWER	Hand breaded and fried. Served with mustard-mayonnaise sauce		10
 GRILLED SHRIMP	Tender gulf shrimp served with drawn butter		14
 SHRIMP COCKTAIL	Served with homemade cocktail sauce		14
MOZZARELLA MARINARA	Mozzarella cheese sticks. Served with our homemade marinara sauce		10
MUSHROOMS STUFFED WITH CRAB	Baked, fresh mushrooms stuffed with creamy, crab imperial		12.75
MARYLAND CRAB CAKE	Lump blue crab meat topped with seasoned bread crumbs and baked		12.75
CALAMARI	Sliced, hand-breaded, fried and served with mustard and marinara sauce		12.5
SAUTÉED 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			6.75
 CHICKEN SALAD & FRUIT PLATE			12.5
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, egg and honey balsamic vinaigrette		14.5
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		15

 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.

BURGERS & SANDWICHES

ALL SANDWICHES ARE SERVED WITH YOUR CHOICE OF SIDE DISH. ADD HOUSE SALAD FOR 5.00

-  **CELLAR HAMBURGER*** Burger ground fresh daily and grilled to order **11**
- AWESOME AVOCADO JACK BURGER** Our plant based burger, grilled and topped with sliced avocado and Monterey Jack cheese served with our fire roasted poblano pepper sauce **12.5**
-  **PHILLY CHEESE STEAK** Grilled fresh peppers and onions. Topped with melted cheese **12**
- CHICKEN CHEESE PHILLY** Grilled fresh peppers and onions. Topped with melted cheese **11**
- PRIME RIB SANDWICH*** Slow roasted prime rib on a toasted bun, served au jus **17.5**
- CHICKEN SALAD SANDWICH** On seven-grain bread with bacon **11.5**
- PASTRAMI REUBEN** Pastrami and sauerkraut on grilled rye with Swiss cheese and Thousand Island dressing **12**
- CALIFORNIA CHICKEN SANDWICH** Grilled chicken breast with fresh avocado, Monterey Jack cheese and bacon. Served with garlic peppercorn dressing **12**
- MARYLAND CRAB CAKE SANDWICH** With homemade tartar sauce **17.5**

LUNCH ENTREES




SERVED WITH YOUR CHOICE OF ONE SIDE AND FRESH BAKED BREAD

-  **FRESH GROUND SIRLOIN STEAK*** Smothered in sautéed peppers & onions **12.75**
- ALE STEAK*** Flavorful sirloin marinated in soy sauce, fresh garlic and olive oil. Topped with Worcestershire butter **16.5**
- ALE PORK CHOP** Marinated and grilled, topped with Worcestershire butter **12.50**
-  **GRILLED SHRIMP** With drawn butter and brown rice & quinoa blend **16.5**
- GRILLED CHICKEN TERIYAKI** Fresh chicken breast in Oriental marinade, grilled and served over brown rice & quinoa blend **12.75**
-  **GRILLED LEMON CHICKEN** Served over brown rice & quinoa blend **12.75**
- MARYLAND CRAB CAKE** Lump blue crab meat topped with seasoned bread crumbs and baked **17.5**
-  **FILET MIGNON*** Tenderloin. The most tender of our aged beef **28.5**

STEAK ADD-ONS

BÉARNAISE SAUCE* 2.5	BOURSIN CHEESE 3.5	SKEWER OF GRILLED SHRIMP 12.5
SOY GINGER SAUCE 2.5	SUN DRIED TOMATO SAUCE 2.5	MARYLAND CRAB CAKE 12.5
AU POIVRE SAUCE 2.5	SAUTEED BURGUNDY MUSHROOMS 3	COLD WATER LOBSTER TAIL 19.5

A LA CARTE SIDES 4

- SPINACH MARIA
- FRESH VEGETABLE OF THE DAY
-  BLUE CHEESE GRITS
- FRESH STEAMED BROCCOLI
-  BAKED POTATO LOADED ADD \$1
- NEVA'S POTATOES
-  MASHED POTATOES
- FRESH CUT FRIES
- BROWN RICE & QUINOA BLEND
- SPICY MACARONI & CHEESE WITH SPINACH
- BRAISED SPINACH

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