



APPETIZERS

CRAB BISQUE	cup 5 bowl 8
FRENCH ONION SOUP Swiss and parmesan cheese	8.5
SPINACH ARTICHOKE DIP Tortilla chips	10.75
FRESH FRIED MUSHROOMS Mustard-mayonnaise sauce	10.5
FRESH FRIED CAULIFLOWER Mustard-mayonnaise sauce	10.5
GRILLED SHRIMP Drawn butter	14.5
SHRIMP COCKTAIL	14.5
MOZZARELLA MARINARA Marinara sauce	10.5
MUSHROOMS STUFFED WITH CRAB Fresh mushrooms stuffed with creamy, crab imperial	14.5
CALAMARI Mustard-mayonnaise and marinara sauce	14.5
MARYLAND CRAB CAKE Lump blue crab meat topped with seasoned bread crumbs	15.5
SAUTEED BURGUNDY MUSHROOMS	10
SEARED AHI TUNA* Blackened rare over Asian slaw with wasabi paste and a soy ginger sauce	14.5

SALADS

OUR HOMEMADE DRESSINGS ARE ORIGINAL CHEDDAR CHEESE, AVOCADO RANCH, CREAMY GARLIC & PEPPERCORN, THOUSAND ISLAND, HONEY MUSTARD, CHUNKY BLUE CHEESE, RANCH AND HONEY BALSAMIC VINAIGRETTE

HOUSE, CAESAR SALAD or WEDGE OF LETTUCE	7.5
CHICKEN SALAD & FRUIT PLATE	12.5
ORIENTAL SALAD Grilled teriyaki chicken over fresh crisp salad greens with honey-mustard dressing and fried eggroll strips	12.5
GRILLED SOUTHWESTERN CHICKEN SALAD Southwestern seasoned grilled chicken breast, served with fresh avocado, black beans, chopped tomato, scallions, cilantro and crisp tortilla strips, atop chilled salad greens. Served with our unique avocado ranch dressing	12.5
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	12.5
SEAFOOD SALAD Crisp romaine, fresh crab, jumbo shrimp, garlic roasted tomatoes, egg and honey balsamic vinaigrette	15.75
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	15.95

BURGERS & SANDWICHES

ALL SANDWICHES ARE SERVED WITH YOUR CHOICE OF SIDE DISH

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	12.95
CELLAR HAMBURGER* Ground fresh daily and grilled to order	11.5
PRIME RIB SANDWICH* Slow roasted prime rib on a toasted bun, served au jus	18.95
CHICKEN SALAD SANDWICH On seven-grain bread with bacon	12.5
MARYLAND CRAB CAKE SANDWICH With homemade tartar sauce	18.5

ADD A HOUSE, CAESAR, OR WEDGE SALAD TO ANY ITEM FOR \$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 **28.5**
- FRIED JUMBO SHRIMP** Hand-breaded and fried per order **28.5**
- SHRIMP CHESAPEAKE** Jumbo shrimp stuffed with blue crab and broiled with butter **28.75**
- MARYLAND CRAB CAKES** Lump blue crab meat topped with seasoned bread crumbs and baked **32**
- GRILLED CHICKEN TERIYAKI** **16.95**
-  **GRILLED LEMON CHICKEN** **16.95**
-  **BONE-IN PORK CHOP** 16 oz, marinated and grilled with apple chutney **26**
- FRESH FISH** Seasonal selection, Chef preparation **MKT**

STEAKHOUSE SELECTIONS

SERVED WITH FRESH BAKED BREAD AND YOUR CHOICE OF ONE SIDE

-  **CHOP STEAK*** Smothered in sautéed peppers and onions **17.95**
-  **FILET MIGNON*** 7 oz **30** 9 oz **34**
- ALE STEAK*** Flavorful sirloin marinated in soy sauce, fresh garlic, olive oil and Cherokee Red Ale 7 oz **18** 10 oz **23.5**
- BLUE CHEESE SIRLOIN*** 10 oz ale steak and blue cheese crumbles with a mushroom and sun-dried tomato sauce. **24.75**
- THE CELLAR PRIME RIB*** Tender aged western beef, slow roasted and sliced to order. Served au jus **32**
-  **BOURSIN FILET*** 7 oz grilled filet stuffed with rich boursin cheese **33**
- GRILLED FILET OSCAR*** Grilled 7 oz tenderloin of beef served with lump blue crab meat, fresh asparagus and béarnaise sauce* **35**
-  **PRIME GRADE NEW YORK STRIP*** **32**
-  **PRIME GRADE RIBEYE STEAK*** **35**
-  **FILET AND SHRIMP COMBO** 7 oz filet mignon with a skewer of grilled shrimp **40**
- STEAK AND CAKE** 7 oz filet mignon with a Maryland crab cake **42**

ENHANCE YOUR STEAK

 **BÉARNAISE SAUCE*** 2.5

SOY GINGER SAUCE 2.5

AU POIVRE SAUCE 2.5

 **BOURSIN CHEESE** 3.5

SUN DRIED TOMATO SAUCE 2.5

SAUTEED BURGUNDY MUSHROOMS 3

 **SKEWER OF GRILLED SHRIMP** 13.5

MARYLAND CRAB CAKE 15.5

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
- SAUTÉED BURGUNDY MUSHROOMS**
- NEVA'S POTATOES**
-  **MASHED POTATOES**
-  **FRESH CUT FRIES**
- BROWN RICE & QUINOA BLEND**
-  **BRAISED SPINACH**
-  **FRESH STEAMED ASPARAGUS**

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