



APPETIZERS

CRAB BISQUE	cup 5 bowl 8
FRENCH ONION SOUP Swiss and parmesan cheese	8
SPINACH ARTICHOKE DIP Tortilla chips	10
FRESH FRIED MUSHROOMS Mustard-mayonnaise sauce	10
FRESH FRIED CAULIFLOWER Mustard-mayonnaise sauce	10
GRILLED SHRIMP Drawn butter	14
SHRIMP COCKTAIL	14
MOZZARELLA MARINARA Marinara sauce	10
MUSHROOMS STUFFED WITH CRAB Fresh mushrooms stuffed with creamy, crab imperial	14
CALAMARI Mustard-mayonnaise and marinara sauce	14
MARYLAND CRAB CAKE Lump blue crab meat topped with seasoned bread crumbs	14
SAUTEED BURGUNDY MUSHROOMS	9
SEARED AHI TUNA* Blackened rare over Asian slaw with wasabi paste and a soy ginger sauce	14

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
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
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
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
SEAFOOD SALAD Crisp romaine, fresh crab, jumbo shrimp, garlic roasted tomatoes, egg and honey balsamic vinaigrette	15.5
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	15.5

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	12.5
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	18.5
CHICKEN SALAD SANDWICH On seven-grain bread with bacon	12
MARYLAND CRAB CAKE SANDWICH With homemade tartar sauce	17.5




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
FRIED JUMBO SHRIMP Hand-breaded and fried per order	28
SHRIMP CHESAPEAKE Jumbo shrimp stuffed with blue crab and broiled with butter	28.5
MARYLAND CRAB CAKES Lump blue crab meat topped with seasoned bread crumbs and baked	30
GRILLED CHICKEN TERIYAKI	16.75
 GRILLED LEMON CHICKEN	16.75
 BONE-IN PORK CHOP 16 oz, marinated and grilled with apple chutney	25

STEAKHOUSE SELECTIONS

SERVED WITH FRESH BAKED BREAD AND YOUR CHOICE OF ONE SIDE

 CHOP STEAK* Smothered in sautéed peppers and onions	16.75
 FILET MIGNON*	7 oz 28.5 9 oz 32
ALE STEAK* Flavorful sirloin marinated in soy sauce, fresh garlic, olive oil and Cherokee Red Ale	7 oz 18 10 oz 23
BLUE CHEESE SIRLOIN* 10 oz ale steak and blue cheese crumbles with a mushroom and sun-dried tomato sauce.	24.5
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	32
GRILLED FILET OSCAR* Grilled 7 oz tenderloin of beef served with lump blue crab meat, fresh asparagus and béarnaise sauce*	34
 NEW YORK STRIP*	32
 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

STEAK ADD-ONS

BÉARNAISE SAUCE* 2.5	 BOURSIN CHEESE 3.5	 SKEWER OF GRILLED SHRIMP 13
SOY GINGER SAUCE 2.5	SUN DRIED TOMATO SAUCE 2.5	MARYLAND CRAB CAKE 14
AU POIVRE SAUCE 2.5	SAUTEED BURGUNDY MUSHROOMS 3	

A LA CARTE SIDES 4

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

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