

## Starters

**Crab Bisque** Rich and creamy with blue crab meat cup **5** bowl **8**

**Seared Ahi Tuna\*** Blackened Rare over Asian slaw with wasabi paste and a soy ginger sauce **14.50**

**Fried Mushrooms** Mustard Sauce **10.50**

**Fried Cauliflower** Mustard Sauce **10.50**

**Spinach-Artichoke Dip** Served with tortilla chips **11**

 **Chilled Jumbo Shrimp Cocktail** **14.50**

**Mushrooms Stuffed with Crab** Mushrooms stuffed with creamy Crab Imperial **14.50**

**Maryland Crab Cake** Lump blue crab meat topped with seasoned bread crumbs and baked **15.50**

**Fried Calamari w/ Fried Banana Peppers** Served with sweet chili sauce **14.50**

## Salads

**Our housemade dressings:**  Balsamic Vinaigrette,  Honey-Mustard,  Blue Cheese, Buttermilk Ranch, Thousand Island,  Original House Cheddar Cheese,  Olive Oil & Vinegar, and Asian Mustard.

 **House Salad,  Caesar Salad or  Wedge Salad** **7.50**


**Oriental Salad** Grilled teriyaki chicken over field greens with honey-mustard dressing and fried egg roll strips **12.50**

**Seared Ahi Tuna Salad\*** Blackened Rare over field greens and Asian slaw with wonton strips, wasabi peas and tossed in soy ginger vinaigrette **15.50**

**Chicken & Seafood** Served with choice of one side.

**Grilled Ale Chicken** Marinated in olive oil, mustard, garlic and Cherokee Red Ale. Topped with Worcestershire butter **16.75**

**Grilled Chicken Teriyaki** Fresh chicken breast in Asian marinade **16.75**


 **Grilled Shrimp** Jumbo gulf shrimp delicately grilled. Served with scampi butter. One skewer **17.50** Two skewers **28.50**

**Shrimp Chesapeake** Jumbo shrimp stuffed with Chesapeake Bay Blue Crab Imperial and broiled with scampi butter **28.75**

**Maryland Crab Cakes** Authentic Eastern shore recipe of lump blue crab. Served with homemade tartar sauce **32**

**Fresh Fish** Seasonal selection, Chef preparation **Market Price**


**Beef** Served with choice of one side.


 **Cumberland Ave. Burger\*** **12** With American cheese **12.75**


**Prime Rib Sandwich\*** (served Friday and Saturday only) On hoagie roll, served au jus **18.95**


**Ale Steak\*** 10 oz. sirloin marinated with olive oil, mustard and soy sauce. Served with Worcestershire butter **23**

**Blue Cheese Sirloin\*** 10 oz. Ale steak and blue cheese crumbles with a mushroom & sun-dried tomato sauce **24**

 **New York Strip Steak (Prime Grade)\*** Hand cut 14 oz. aged and very flavorful **32**




 **Ribeye Steak (Prime Grade)\*** 14 oz. from the eye of the rib **35**

 **Filet Mignon\*** 7 oz. **30** 9 oz. **34**

 **Filet & Shrimp Combo\*** 7 oz. filet with a skewer of grilled shrimp **37**




## Enhance Your Steak


Au Poivre **2.50** | Sun Dried Tomato Sauce **2.50** |  Sautéed Onions **2.50** |  Sautéed Burgundy Mushrooms **3**


Soy Ginger **2.50** |  Blue Cheese Butter **3** |  Boursin Cheese **3** |  Grilled Shrimp **13.50** | Maryland Crab Cake **15.50**

 **Friday & Saturday Prime Rib Special\*** Tender aged western beef, slow roasted and sliced to order. Served au jus with sour cream horseradish sauce and choice of side 12 oz. **30**

**Sides** a la carte **4**

 Baked Idaho Potato |  Baked Sweet Potato | Neva's Potatoes |  Cellar Steak Fries | Brown Rice and Quinoa Blend

 Broccoli | Fresh Vegetable Of the Day | Baked Macaroni & Spinach with Spicy Cheese | Spinach Maria with Artichokes

 Sautéed Burgundy Mushrooms

coppercellar.com  

 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