

## Starters

**Crab Bisque** Rich and creamy with blue crab meat cup **5.50** bowl **8.75**

**Seared Ahi Tuna\*** Blackened Rare over Asian slaw with wasabi paste and a soy ginger sauce **15**

**Fried Mushrooms** Mustard Sauce **11**

**Fried Cauliflower** Mustard Sauce **11**

**Spinach-Artichoke Dip** Served with tortilla chips **12**

 **Chilled Jumbo Shrimp Cocktail** **15**





 **Grilled Shrimp** Drawn butter **15**


**Mushrooms Stuffed with Crab** Mushrooms stuffed with creamy Crab Imperial **15**

**Maryland Crab Cake** Lump blue crab meat topped with seasoned bread crumbs and baked **16**

**Fried Calamari with Fried Banana Peppers** Served with sweet chili sauce **15**

## 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** **8**

**Oriental Salad** Grilled teriyaki chicken over fresh salad greens with honey-mustard dressing, rice, cheese, tomato, green onion, grilled pineapple and fried wonton strips **14**


**Seared Ahi Tuna Salad\*** Blackened rare over fresh salad greens and Asian slaw with wonton strips, wasabi peas and tossed in soy ginger vinaigrette **16**

**Seafood Salad** Fresh salad greens, blue crab, jumbo shrimp, tomato, avocado and feta cheese **16**

**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 **16.95**

**Grilled Chicken Teriyaki** Fresh chicken breast in Asian marinade **16.95**

 **Grilled Shrimp** Jumbo gulf shrimp delicately grilled. Served with drawn butter. One skewer **17.75** Two skewers **29**

**Shrimp Chesapeake** Jumbo shrimp stuffed with Chesapeake Bay Blue Crab Imperial and broiled with scampi butter **29**

**Maryland Crab Cakes** An Eastern shore recipe of lump blue crab, served with homemade tartar sauce **32.50**

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

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

 **Cellar Burger\*** **12** With American cheese **12.75**


**Prime Rib Sandwich\*** (served Friday and Saturday only) On a toasted roll, served au jus **19**


**Ale Steak\*** 10 oz. sirloin marinated with olive oil, mustard and soy sauce. Served with Worcestershire butter **24**

**Blue Cheese Sirloin\*** 10 oz. Ale steak and blue cheese crumbles with a mushroom & sun-dried tomato sauce **25**


 **New York Strip Steak\*** 14 oz. **33**




 **Ribeye Steak\*** 14 oz. **36**


 **Filet Mignon\*** 7 oz. **31** 9 oz. **35**

 **Filet & Shrimp Combo\*** 7 oz. filet with a skewer of grilled shrimp **42**



## Enhance Your Steak


Au Poivre **2.75** | Sun Dried Tomato Sauce **2.75** |  Sautéed Onions **2.75** |  Sautéed Burgundy Mushrooms **3.50**


Soy Ginger **2.75** |  Blue Cheese Butter **3.25** |  Boursin Cheese **3.75** |  Grilled Shrimp **14** | Maryland Crab Cake **16**

 **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. 30.75**

## Sides a la carte **5**


 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

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

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 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.