



APPETIZERS

OUR FAMOUS CRAB BISQUE A Cellar Tradition for over 35 years!	cup 5	bowl 8
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		14
CALAMARI Sliced, hand-breaded, fried and served with mustard and marinara sauce		14
MARYLAND CRAB CAKE Lump blue crab meat topped with seasoned bread crumbs and baked		14
SAUTEED BURGUNDY MUSHROOMS		8.5
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, CREAMY ITALIAN AND HONEY BALSAMIC VINAIGRETTE

HOUSE, CAESAR SALAD or WEDGE OF LETTUCE		7
CHICKEN SALAD & FRUIT PLATE		12.5
ORIENTAL SALAD Grilled sesame 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 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
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
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		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	25
FRIED JUMBO SHRIMP Hand-breaded and fried per order	25
SHRIMP CHESAPEAKE Jumbo shrimp stuffed with blue crab and broiled with butter	28
MARYLAND CRAB CAKES Lump blue crab meat topped with seasoned bread crumbs and baked	28
GRILLED CHICKEN TERIYAKI Fresh chicken breast in Oriental marinade	16.75
 GRILLED LEMON CHICKEN	16.75
 BONE-IN PORK CHOP 16 oz, marinated and grilled with apple chutney	24


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* The most tender of our aged beef	7 oz 28.5 9 oz 32
ALE STEAK* Flavorful sirloin marinated in soy sauce, fresh garlic and olive oil. Topped with Worcestershire butter	7 oz 16.5 10 oz 22
BLUE CHEESE SIRLOIN* 10 oz ale steak and blue cheese crumbles with a mushroom and sun-dried tomato sauce. Served over blue cheese grits	23.5
THE CELLAR PRIME RIB* Tender aged western beef, slow roasted and sliced to order. Served au jus	28
 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
 PRIME GRADE NEW YORK STRIP*	35
 PRIME GRADE RIBEYE STEAK*	35
 FILET AND SHRIMP COMBO 7 oz filet mignon with a skewer of grilled shrimp	39
STEAK AND CAKE 7 oz filet mignon with a Maryland crab cake	40

STEAK ADD-ONS

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
MARYLAND CRAB CAKE 14

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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