



APPETIZERS

CRAB BISQUE	cup 6 bowl 9
FRENCH ONION SOUP Swiss cheese / parmesan cheese / crostini	9
🌿 CELLAR CRAB DIP Lump crab / aged white cheddar / cream cheese / crostini	22
SPINACH ARTICHOKE DIP Tortilla chips	13
FRESH FRIED MUSHROOMS Mustard-mayonnaise sauce	12
FRESH FRIED CAULIFLOWER Mustard-mayonnaise sauce	12
🌿 GRILLED SHRIMP Drawn butter	16
🌿 SHRIMP COCKTAIL	16
MOZZARELLA MARINARA Marinara sauce	12.5
MUSHROOMS STUFFED WITH CRAB	16
CALAMARI Mustard-mayonnaise sauce / marinara sauce	16
MARYLAND CRAB CAKE Baked / lump blue crab imperial / tartar sauce	17
🌿 SAUTEED BURGUNDY MUSHROOMS	12
SEARED AHI TUNA* Blackened rare over Asian slaw / wasabi paste / soy ginger sauce	16

SALADS

OUR HOMEMADE DRESSINGS ARE:

🌿 ORIGINAL CHEDDAR CHEESE, 🌿 AVOCADO RANCH, 🌿 BALSAMIC VINAIGRETTE, 🌿 CREAMY GARLIC & PEPPERCORN, THOUSAND ISLAND, 🌿 HONEY MUSTARD, 🌿 CHUNKY BLUE CHEESE, 🌿 RANCH, 🌿 HONEY BALSAMIC VINAIGRETTE

🌿 HOUSE , 🌿 CAESAR SALAD or 🌿 WEDGE OF LETTUCE	8.75
🌿 CHICKEN SALAD & FRUIT PLATE	13.85
ORIENTAL SALAD Grilled teriyaki chicken / fresh salad greens / pineapple / brown rice & quinoa blend cheddar cheese / scallions / tomatoes / oriental noodles / honey mustard	14.95
VOLUNTEER SALAD Sliced country ham / fried chicken tenders / bacon strips cheddar cheese / tomatoes / hard boiled eggs / choice of dressing	14.95
🌿 GRILLED CHICKEN SALAD Seasoned chicken breast / romaine / spinach / sun-dried cranberries honey roasted pecans / mandarin oranges / strawberries / feta cheese / honey balsamic vinaigrette	14.85
🌿 SEAFOOD SALAD Lump blue crab / shrimp / romaine / garlic roasted tomatoes / egg feta cheese / honey balsamic vinaigrette	16.95
SEARED AHI TUNA SALAD* Blackened rare / spinach / romaine / Asian slaw / oriental noodles wasabi peas / tossed in soy vinaigrette	16.95

BURGERS & SANDWICHES




ALL SANDWICHES ARE SERVED WITH CHOICE OF SIDE DISH

🌿 CELLAR HAMBURGER*	12.85
AWESOME AVOCADO JACK BURGER Our plant based burger / grilled / sliced avocado Monterey Jack cheese / fire roasted poblano pepper sauce	14
PRIME RIB SANDWICH* Toasted bun / au jus / prime sauce	21
🌿 CHICKEN SALAD SANDWICH Honey wheat bread / bacon	13.5
MARYLAND CRAB CAKE SANDWICH Homemade tartar sauce	20.5

🌿 **ADD A HOUSE, CAESAR OR WEDGE SALAD TO ANY ITEM FOR \$6**








ENTREES

SERVED WITH FRESH BAKED BREAD AND CHOICE OF ONE SIDE






 GRILLED SHRIMP Drawn butter	31.5
FRIED JUMBO SHRIMP Cocktail sauce	31.5
SHRIMP CHESAPEAKE Baked / lump blue crab imperial / jumbo shrimp / scampi butter	31.5
MARYLAND CRAB CAKES Blue crab imperial / tartar sauce	34
GRILLED CHICKEN TERIYAKI	18
 GRILLED LEMON CHICKEN	18
 BONE-IN PORK CHOP 16 oz / grilled / marinated / seasonal chutney	28.5
FRESH FISH Seasonal selection / Chef preparation	Market Price

STEAKHOUSE SELECTIONS




SERVED WITH FRESH BAKED BREAD AND CHOICE OF ONE SIDE

 FILET MIGNON*	7 oz 33 9 oz 37
ALE STEAK* Marinated sirloin / soy sauce / garlic / olive oil Cherokee Red Ale / Worcestershire butter	7 oz 20 10 oz 25
BLUE CHEESE SIRLOIN* 10 oz ale steak / blue cheese crumbles / mushroom and sun-dried tomato sauce	27.5
 CHOP STEAK* Peppers / onions	19.5
SLOW ROASTED PRIME RIB* Au jus / prime sauce	34
 BOURSIN FILET* 7 oz filet / stuffed / boursin cheese	37.25
 GRILLED FILET OSCAR* 7 oz tenderloin / lump blue crab meat / asparagus / béarnaise sauce*	38
 FILET AND SHRIMP COMBO* 7 oz filet / grilled shrimp skewer	47.5
 NEW YORK STRIP*	37.95
 RIBEYE STEAK* 14 oz / USDA Prime Grade / highly marbled	38.5

ENHANCE YOUR STEAK


 BÉARNAISE SAUCE* 3.5	SUN DRIED TOMATO SAUCE 3	 SKEWER OF GRILLED SHRIMP 15
AU POIVRE SAUCE 3	 SAUTEED BURGUNDY MUSHROOMS 4	MARYLAND CRAB CAKE 17
 BOURSIN CHEESE 4.25		 LOBSTER TAIL MARKET PRICE

A LA CARTE SIDES 5.5

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

 **ADD A HOUSE, CAESAR OR WEDGE SALAD TO ANY ITEM FOR \$6**

If you have any food allergy that would affect your safety or enjoyment of our food, please bring it to the attention of your server.

 Item can be prepared with no added gluten. Sandwiches/burgers served with gluten free bun, add \$1.50

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.