



## APPETIZERS

<b>CRAB BISQUE</b>	cup 6.5	bowl 9.5
<b>FRENCH ONION SOUP</b> Swiss cheese / parmesan cheese / crostini		10
<b>CELLAR CRAB DIP</b> Lump crab / aged white cheddar / cream cheese / crostini		23
<b>SPINACH ARTICHOKE DIP</b> Tortilla chips		13.5
<b>FRESH FRIED MUSHROOMS</b> Mustard-mayonnaise sauce		12.85
<b>FRESH FRIED CAULIFLOWER</b> Mustard-mayonnaise sauce		12.5
<b>GRILLED SHRIMP</b> Drawn butter		16.5
<b>SHRIMP COCKTAIL</b>		16.5
<b>MOZZARELLA MARINARA</b> Marinara sauce		13
<b>MUSHROOMS STUFFED WITH CRAB</b>		16.85
<b>CALAMARI</b> Mustard-mayonnaise sauce / marinara sauce		17
<b>MARYLAND CRAB CAKE</b> Baked / lump blue crab imperial / tartar sauce		18.5
<b>SEARED AHI TUNA*</b> Blackened rare over Asian slaw / wasabi paste / soy ginger sauce		17

## 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

<b>HOUSE,</b> <b>CAESAR SALAD</b> or <b>WEDGE OF LETTUCE</b>		9
<b>ORIENTAL SALAD</b> Grilled teriyaki chicken / fresh salad greens / pineapple / brown rice & quinoa blend cheddar cheese / scallions / tomatoes / oriental noodles / honey mustard		15.75
<b>VOLUNTEER SALAD</b> Sliced country ham / fried chicken tenders / bacon strips cheddar cheese / tomatoes / hard boiled eggs / choice of dressing		15.75
<b>GRILLED CHICKEN SALAD</b> Seasoned chicken breast / romaine / spinach / sun-dried cranberries honey roasted pecans / mandarin oranges / strawberries / feta cheese / honey balsamic vinaigrette		15.5
<b>SEAFOOD SALAD</b> Lump blue crab / shrimp / romaine / garlic roasted tomatoes / egg feta cheese / croutons / honey balsamic vinaigrette		17.5
<b>SEARED AHI TUNA SALAD*</b> Blackened rare / spinach / romaine / Asian slaw / oriental noodles wasabi peas / tossed in soy vinaigrette		17.75




## BURGERS & SANDWICHES

ALL SANDWICHES ARE SERVED WITH CHOICE OF SIDE DISH

<b>CELLAR HAMBURGER*</b>		13
<b>AWESOME AVOCADO JACK BURGER</b> Our plant based burger / grilled / sliced avocado Monterey Jack cheese / fire roasted poblano pepper sauce		15
<b>PRIME RIB SANDWICH*</b> Toasted bun / au jus / prime sauce		23
<b>CHICKEN SALAD SANDWICH</b> Honey wheat bread / bacon		13.85
<b>MARYLAND CRAB CAKE SANDWICH</b> Homemade tartar sauce		22








## ENTREES

SERVED WITH FRESH BAKED BREAD AND CHOICE OF ONE SIDE





 <b>GRILLED SHRIMP</b> Drawn butter	<b>31.5</b>
<b>FRIED JUMBO SHRIMP</b> Cocktail sauce	<b>31.5</b>
<b>SHRIMP CHESAPEAKE</b> Baked / lump blue crab imperial / jumbo shrimp / scampi butter	<b>32</b>
<b>MARYLAND CRAB CAKES</b> Blue crab imperial / tartar sauce	<b>36</b>
<b>GRILLED CHICKEN TERIYAKI</b>	<b>18.85</b>
 <b>GRILLED LEMON CHICKEN</b>	<b>18.85</b>
 <b>BONE-IN PORK CHOP</b> 16 oz / grilled / marinated / seasonal chutney	<b>30</b>
<b>FRESH FISH</b> Seasonal selection / Chef preparation	<b>Market Price</b>

## STEAKHOUSE SELECTIONS







SERVED WITH FRESH BAKED BREAD AND CHOICE OF ONE SIDE

 <b>FILET MIGNON*</b>	7 oz <b>35.5</b> 9 oz <b>39.85</b>
<b>ALE STEAK*</b> Marinated sirloin / soy sauce / garlic / olive oil Cherokee Red Ale / Worcestershire butter	7 oz <b>22</b> 10 oz <b>28</b>
<b>BLUE CHEESE SIRLOIN*</b> 10 oz ale steak / blue cheese crumbles / mushroom and sun-dried tomato sauce	<b>29</b>
 <b>CHOP STEAK*</b> Peppers / onions	<b>20</b>
<b>SLOW ROASTED PRIME RIB*</b> Au jus / prime sauce	<b>36</b>
 <b>BOURSIN FILET*</b> 7 oz filet / stuffed / boursin cheese	<b>40</b>
 <b>GRILLED FILET OSCAR*</b> 7 oz tenderloin / lump blue crab meat / asparagus / béarnaise sauce*	<b>41</b>
 <b>FILET AND SHRIMP COMBO*</b> 7 oz filet / grilled shrimp skewer	<b>49</b>
 <b>NEW YORK STRIP*</b> 14 oz / USDA Prime Grade / highly marbled	<b>39.5</b>
 <b>RIBEYE STEAK*</b> 14 oz / USDA Prime Grade / highly marbled	<b>42</b>

### ENHANCE YOUR STEAK

 <b>BÉARNAISE SAUCE*</b>	<b>4</b>	 <b>SAUTEED BURGUNDY MUSHROOMS</b>	<b>4.5</b>
<b>AU POIVRE SAUCE</b>	<b>4</b>	 <b>SKEWER OF GRILLED SHRIMP</b>	<b>16</b>
 <b>BOURSIN CHEESE</b>	<b>4.5</b>	<b>MARYLAND CRAB CAKE</b>	<b>18</b>
<b>SUN DRIED TOMATO SAUCE</b>	<b>3.5</b>	 <b>LOBSTER TAIL</b>	<b>Market Price</b>

## A LA CARTE SIDES 5.75

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

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.