

The CELLAR GRILLE

- Appetizers -

POLPETTE DI VITELLO \$15

Three Veal Meatballs, Pomodoro Sauce, Parmesan, Basil

OYSTERS ROCKEFELLER \$18

5 Exquisite Oysters Broiled to Perfection with Panko Crumbs
in a Spinach and Artichoke Fondue

STEAMED CLAMS ITALIANO \$16

Little Neck Clams, White Wine, Garlic Broth, Drawn Butter

JUMBO LUMP CRAB CAKE \$22

Maryland Style with a Creamy Remoulade Sauce

FAGOTTINI ALLA PERA \$15

Purse Shaped Pasta Stuffed with Roasted Pear & Gorgonzola
in a Light Herb Cream Sauce

LOLLIPOP LAMB CHOPS \$20

Wet Aged for 21 Days, Chargrilled, Chimichurri Sauce

CALAMARI FRITTO \$16

Wok-Seared with Cherry Peppers, Banana Peppers and Cashews.
Finished with a Red Chili Ginger Soy Sauce

CAPRESE DI NAPOLI \$15

Fresh Mozzarella, Heirloom Tomatoes, Balsamic, EVOO, Basil

WILD GULF SHRIMP COCKTAIL \$16

Served on Ice with Cocktail and Stone Mustard Sauces

BATTERED ZUCCHINI BLOSSOMS \$14

Stuffed with Mascarpone, Ricotta Cheese, Basil Pesto, Pomodoro

- Second Course -

MAINE LOBSTER BISQUE \$18

Finished with the Savory Richness of Cream and Cognac.
Warm Brioche Crouton, Crème Fraîche, and Maine Lobster.

SIGNATURE FRENCH ONION SOUP \$12

Guinness, Veal Stock, Toasted Bread, Gruyere & Fontina Cheeses

ARUGULA & BEET SALAD \$15

Roasted Beets and Roasted Carrots, Fresh Goat Cheese, Pistachios,
Accompanied by an Elegant Champagne Vinaigrette

STEAKHOUSE CHOPPED SALAD \$14

Roma Crunch Lettuce Leaves, Applewood Bacon, Black Olives,
Egg, Mushrooms, Bleu Cheese, Onions, Basil Dressing

CAESAR SALAD ALLA ROMANA \$12

Traditional Creamy Caesar Dressing, Shaved Grana Padano
Topped with Garlic Croutons and a Mediterranean Olive Tapenade

Add Chicken \$6.50 Shrimp \$14 Salmon \$15 Scallops \$18

- Pasta -

LASAGNE \$20

Oven Baked Pasta Layered with Short Rib Ragu,
Ricotta and Mozzarella Cheeses

RAVIOLI DI TERRA \$20

Filled with Butternut Squash, Sage, Thyme in a Amaretto Cream Sauce

RAVIOLI DI MARE \$25

Ravioli Stuffed with Lobster Meat and Roasted
Garlic in a Light Tomato Cream Sauce

PAPPARDELLE BOLOGNESE \$18

Long, Flat and Broad Pasta, Authentic Meat Sauce, Basil

FETTUCCINE ALLA CELLAR \$14

Authentic Fettuccine Alfredo

Add Chicken \$6.50 Shrimp \$14 Salmon \$15 Scallops \$18

- Chicken & Veal -

PICCATA: CHICKEN \$22 VEAL \$26

Capers and Green Peas in a Lemon Butter White Wine Sauce

MARSALA: CHICKEN \$22 VEAL \$26

Mushrooms, Shallots and Scallions in a Marsala Wine Sauce

SINATRA: CHICKEN \$28 VEAL \$32

Cognac Demi Glaze, Baby Spinach, Plum Tomatoes.
Jumbo Lump Crab Meat, Provolone

OSCAR STYLE: CHICKEN \$28 VEAL \$32

Jumbo Lump Crab, Béarnaise Sauce, Steamed Asparagus

VITELLO ALLA PARMIGIANA \$34

14 oz Bone-in Veal Chop, Lightly Breaded, Pomodoro, Imported Chesses

CHICKEN ALLA PARMIGIANA \$22

- Seafood -

LINGUINI VONGOLE \$24

Little Neck Clams, White Wine, Garlic Broth and Drawn Butter

GAMBERONI ALLA SCAMPI \$30

Colossal Shrimp, Linguine, White Wine, Garlic Broth, Butter

8 oz MAINE LOBSTER TAIL \$50

Cold Water Jumbo and Rich Tail, Broiled to Perfection, Drawn Butter

AHI TUNA \$36

Seared Rare with Togarashi Spice, Pickled Ginger, Wasabi and Soy

NORWEGIAN SALMON \$34

Finished with a Mustard and Kentucky Rye Whisky Glaze

GEORGES BANK SCALLOPS \$42

Sweet, Tender and Caramelized to Perfection, Drawn Butter

GARLIC PARMESAN CRUSTED COD \$32

Pan Roasted, White Wine, Creamy Tomato Basil Broth

TUSCAN ROCKFISH \$34

Pan Roasted, Capers, Artichoke Hearts & Sundried Tomatoes,
Lemon Butter White Wine Sauce

- Premium Steaks -

18 oz BONE-IN RIBEYE \$46

14 oz NEW YORK STRIP \$38

8 oz CENTER CUT FILET MIGNON \$38

SURF and TURF \$88

A 8 oz Center Cut Filet Mignon and A 8 oz Broiled Maine Lobster Tail

FILET MIGNON OSCAR \$58

Jumbo Lump Crab, Béarnaise Sauce, Steamed Asparagus

HERB-CRUSTED LAMB RACK \$44

An Australian Delicacy, Herb-Infused Chimichurri Sauce

PORK CHOP TOMAHAWK \$32

Dry Brined 16 oz Frenched Chop, Granny Smith Apple Compote

STROGANOFF \$28

A Juicy, Tender Filet Mignon, Hearty Mushrooms,
Fresh Herbs, Savory Creamy Sour Cream Sauce, Pappardelle Pasta

- Enhancements -

GEORGES BANK SCALLOPS \$18

BROILED 8oz MAINE LOBSTER TAIL \$50

TWO CRAB-STUFFED COLOSSAL SHRIMP \$22

GRILLED COLOSSAL ARGENTINIAN SHRIMP \$14

To Our Guests: All proteins are dusted in flour.

Chicken and Veal Dishes are accompanied by Spaghetti and Vegetable unless specified otherwise.

Seafood Dishes are accompanied by Risotto and Vegetable unless specified otherwise.

Steaks are accompanied by Loaded Potato Puree and Vegetable unless specified otherwise.

*The consumption of raw or undercooked meats, poultry or shellfish or egg products may increase
your risk of food borne illness, especially if you have certain medical conditions*

SPARKLIN

- AVISSI PROSECO
- PERRIER JOUE
- MOET IMPERIAL

- AVISSI PROSECCO(SC)LSE.
- PERRIER JOUET BRUT SHAPE
- MOET IMPERIAL BRUT
- MIONETTO PRESTIGE PROSECCO BRUT
- FLEURS DE PRAIRIE LANGUEDOC ROSE.

PINOT GRIGIO

- *BARONE FINI PINOT GRIGIO VALD
- TERLATO PINOT GRIGIO FRIULI

SAUVIGNON BLANC

- HOOKS BAY
- JOEL GOTT
- SILVERADO VYDS SAUV BL MILLR(SC)
- FOURNIER SANCERRE BELLES VIG BL
- STAGS LEAP WN CEL SAUV BL AVETA.

MOSCATO

- - SEVEN DAUGHTERS MOSCATO (SC) (OL)

CHARDONNAY

- *CARMEL ROAD CHARD MONTEREY (SC).
- CHALK HILL CHARDONNAY RRV(SC).
- STAGS LEAP WN CEL CHARD KARIA
- JORDAN CHARDONNAY.
- FLOWERS CHARDONNAY
- ADOBE ROAD CHARD SANGIACOMO.
- FAR NIENTE CHARDONNAY.
- FERRARI CARANO CHARDONNAY RSV
- NEYERS CHARDONNAY CARNEROS.
- PATZ & HALL CHARD DUTTON RANCH

PINOT NOIR

- - * CARMEL ROAD PINOT NOIR MONT (SC) (22)
- RODNEY STRONG PINOT NOIR RRV (SC) (22)
- BELLE GLOS P NOIR DAIRYMAN (21)
- HARTFORD COURT PINOT NOIR RRV (22)
- THE CALLING PINOT NOIR (22)
- MERRY EDWARDS P NOIR SONOMA CST (20)
- WILLAKENZIE PINOT NOIR WV (21)
- LA CREMA PINOT NOIR WV (21)
- SANFORD PINOT NOIR EST (21)
- BELLE GLOS R NOIR CLARK & TELEPHN (22)

MALBEC

- - 1865 MALBEC VALLE UCO SELECT VYD (21)

CABERNET SAUVIGNON

- *CHARLES CAB SAUV BOLT
- TRIBUTE CAB SAUV PASO ROBLES
- DOMINICAN OAKS
- FERRARI CARANO CAB SAUV SON CTY
- CHARLES KING CAB SAUV NAPA
- FAUST CABERNET SAUVIGNON
- SILVERADO VYDS CAB SAUV
- BLUE ROCK Cabernet Sauvignon
- NEYERS CABERNET SAUVIGNON
- JORDAN CABERNET ALEXANDER VLY
- JUSTIN CABERNET SAUVIGNON RSV
- FREEMARK ABBEY CAB SAUV
- MONDAVI CAB SAUV OAKVILLE
- STAGS LEAP CEL CAB SV ARTEMIS
- ADOBE ROAD CAB SAUV BLUE DOG
- CAYMUS CABERNET SAUVIGNON NAPA
- QUILT CAB SAUV RSV NAPA VALLEY
- RODNEY STRONG CAB SAUV ROCKAWAY
- DOMINUS NAPANOOK
- NICKEL & NICKEL CAB SAUV ST RCH

MERLOT.

- - H3 MERLOT
- NORTHSTAR MERLOT
- EMMOLO MERLOT

RED BLEND

- SUPERTUSCAN
- UNSHACKLED RED
- JUSTIN ISOSCELES
- ADOBE ROAD CARBON
- ADOBE ROAD REDLINE
- ADOBE ROAD SHIFT
- FERRARI CARANO TRESOR
- RODNEY STRONG SYMMETRY
- CAYMUS SUISUN GRAND DURIF
- ANTINORI GUADO TASSO BRUCIATO
- ALLENDE RIO JA
- MONSANTO CHIANTI CLASSICO RSV

WHITE WINE

- SPARKLING
- BRUT SPUMANTE, IL FUEDO,: (PIEDMONT)
ITALY PLEASANT, FINE, POWERFUL, YEASTY,
HINT OF APPLE
SAUVIGNON BLANC
 - HOOKS BAY : (MARLBOROUGH), NEW
ZEALAND. TROPICAL CITRUS ZEST, GUAVA,
PASSION FRUIT & GOOSEBERRIES
CHARDONNAY
 - LAURIER: (CARNEROS) CA, DECADENT,
CREAMY BUTTERSCOTCH, TROPICAL FRUIT
HAZELNUT

RED WINE

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| PINOT NOIR | | |
| • LAURIER : (CARNEROS) CA, | \$16 | \$48 |
| DARK CHERRY, CARAMEL, VANILLA, BAKING SPICES, TOASTED OAK | | |
| RED BLEND | | |
| • SUPERTUSCAN: (TUSCANY) ITALY, | \$14 | \$42 |
| INTENSE EARTHY AROMAS, BLACK FRUITS, HINT OF LICORICE | | |
| • OMAN: (SIERRA FOOTHILLS), CA , | \$16 | \$48 |
| CRSUHED ROSE PETAL, LEATHER, CASSIS, VELVETY TANNINS | | |
| CABERNET SAUVIGNON | | |
| • J LINDER, (RED HILLS, LAKE COUNTY), CA | \$14 | \$42 |
| VELVETY RASPBERRY, CHOCOLATE & DRIED CHERRY | | |
| • DOMINICAN OAKS, (NAPA VALLEY), CA | \$19 | \$57 |
| TOASTED OAK, AMARENA CHERRY, CURRANT & CHOCOLATE | | |
| INTERESTING REDS | | |
| • CHIANTI, DIEVOLE, (TUSCANY) ITALY | \$16 | \$48 |
| CRUSED ROSE PEDAL, LEATHER, CASSIS, VELVETY TANNINS | | |
| • AMARONE, CANTINA VERONA, (VENETO), ITALY | \$23 | \$69 |
| BLUEBERRY, BLACKBERRY, COBBLER, COCOA, LUSCIOUS & RICH | | |

COCKTAILS

OLD FASHION \$13

- BITTERS, CHERRY & ORANGE PEEL, SIMPLE SYRUP,BOURBON/ WHISKEY

THE OLD CUBAN \$14

- MINT LEAF, LIME JUICE, SIMPLE SYRUP, BITTERS, AGED RUM

RUBY SLIPPER \$12

- GRAPEFRUIT VODKA, TRIPLE SEC, GRAPEFRUIT JUICE

ESPRESSO MARTINI \$14

- VANILLA VODKA, KAHLUA, BAILEYS, EXPRESSO

KENTUCY BUCK \$14

- STRAWBERRY SYRUP, BOURBON, SIMPLE SYRUP, LEMON JUICE, BITTERS

KINGSTON NEGRONI \$15

- JAMACAN RUM, CAMPARI, SWEET VERMOUTH

MARGARITA \$14

- TEQUILA, TRIPLE SEC, LIME JUICE, LEMON JUICE, ORANGE JUICE, SIMPLE SYRUP, GRAND MARNIER

SAPPHIRE DREAM \$15

- GIN, ORANGE CURRACAO, GRAPEFRUIT JUICE, LIME JUICE, GRENADINE, CINNAMON SYRUP

SEBRING 75 \$14

- GIN, SIMPLE SYRUP, STRAWBERRY SYRUP, LEMON JUICE

STAY CATION \$14

- RUM, COCONUT RUM, LIME JUICE, ORANGE JUICE, VANILLA SYRUP, MANGO, COCONUT CREAM