

- Sunday Brunch -

ITALIAN OMELETTE \$13

*Three Eggs, Sun dried Tomatoes, Broccolini, Mild Italian Sausage,
Fontina Cheese, Crispy Seasoned Potatoes, Warm Focaccia*

FRITTATA RUSTICA \$14

*A Classic Italian-Style Omelet, with Fresh baby Spinach, Onions, Mushrooms and Tomatoes
Topped with Mozzarella and Parmesan Cheeses. Served with Crispy Potatoes, Warm Focaccia*

HUEVOS RANCHEROS FLATBREAD \$14

Well Seasoned Flatbread, topped with Two Eggs, Salsa, Cilantro, Fresh Sliced Avocado, and Cotija Cheese

SHRIMP & GRITS \$20

*Colossal Shrimp, Main Street Four Cheese Grits, Applewood Bacon,
Corn Relish, Spicy Remoulade and Two Eggs Any Style*

STEAK & EGGS BENEDICT \$20

*A 8 oz Prime Sirloin, Two Poached Eggs,
Red Wine Hollandaise, Crispy Seasoned Potatoes, Warm Focaccia*

LOBSTER & EGGS BENEDICT \$24

*English Muffin, Two Poached Eggs, Butter Poached Lobster
Truffle Hollandaise, Seasoned Crispy Potatoes*

CRAB CAKE BENEDICT \$24

*Two Jumbo Lump Crabcakes on Top of English Muffin, Two Poached Eggs,
Creole Remoulade Hollandaise, Crispy Seasoned Potatoes*

SMOKED SALMON BENEDICT \$18

*Two Poached Eggs on Top of English Muffin, with Wild Alaska Smoked Sockeye Salmon, Red Onion,
Vine-Ripened Tomato and Hollandaise Sauce. Served with Crispy Seasoned Potatoes*

CELLAR SAUSAGE GRAVY \$13

*Fluffy Homemade Biscuits Smothered with Our House-Made Sausage Gravy
Topped with Two Eggs Any Style*

BANANA FOSTERS FRENCH TOAST \$12

Challah Bread, Sliced Bananas in a Banana Rum Caramel Sauce

FRIED CHICKEN & BUTTERMILK WAFFLE \$17

Housemade Waffle, Fried Chicken, Hot Honey Drizzled, Warm Maple Syrup

AVOCADO TOAST \$12

*Thick Cut Whole Artisan Toast Topped with Fresh Guacamole, EVOO and Lemon.
Served with Two Eggs Any Style*

- Brunch Cocktails -

MIMOSA \$10

Champagne, Fresh Squeezed Orange Juice

BUILD YOUR MIMOSA

*Choose any Bottle of Champagne or Prosecco
And you will Receive Complimentary one of the Following
Orange Juice, Cranberry Juice or Pineapple Juice.
For Mango, Strawberry or Peach add \$3*

BRUNCH MOJITO \$12

Bacardi, Orange, Cranberry Juices, Club Soda, Mint, Lime

BELINI \$10

Champagne & Peach Nectar

CELLAR MARY \$12

Classic Titos Bloody Mary

PINEAPPLE SCREWDRIVER \$12

Vodka, Orange & Pineapple Juices

ESPRESSO MARTINI \$14

Vanilla Vodka, Kahlua, Baileys, Fresh Brew Espresso

**TO SHOW OUR APPRECIATION, PLEASE ENJOY OUR
COMPLIMENTARY HOUSE-MADE LIMONCELLO**

- Appetizers -

POLPETTE DI VITELLO \$15

3 Giant Veal Meatballs, Pomodoro Sauce, Fresh Basil

STEAMED CLAMS ITALIANO \$16

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

MUSSELS ALLA CELLAR \$17

New Zealand Mussels, Olive Oil, White Wine, Garlic, Basil, Pomodoro Sauce

OYSTERS ROCKEFELLER \$18

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

JUMBO LUMP CRAB CAKE \$24

*Our Signature Item, Artfully Prepared with Succulent Jumbo Lump Crab Meat
and a Golden Panko Crust, Finished with a Creamy Housemade Remoulade Sauce*

CALAMARI FRITTO \$17

*Tender, Light Breaded Calamari, Wok-Seared with Cherry Peppers, Banana Peppers,
Scallions and Cashews. Finished with a Red Chili Ginger Soy Sauce*

FAGOTTINI ALLA PERA \$15

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

CRAB-STUFFED MUSHROOMS \$24

Prepared with Succulent Jumbo Lump Crab Meat and a Golden Panko Crust

LOLLIPOP LAMB CHOPS \$22

Wet Aged for 21 Days, Chargrilled, Chimichurri Sauce

CAPRESE DI NAPOLI \$15

Fresh Buffalo Mozzarella, Heirloom Tomatoes, Roasted Red Peppers, Basil, Balsamic, EVOO

WILD GULF SHRIMP COCKTAIL (4) \$16

Served on Ice with a Medley of Housemade Cocktail Sauce, Stone Mustard Sauce

BATTERED ZUCCHINI BLOSSOMS \$14

Stuffed with Mascarpone, Ricotta Cheese, Basil Pesto, Pomodoro

- Second Course -

MAINE LOBSTER BISQUE \$16

*Creamy and Decadent, Finished with the Savory Richness of Cream and Cognac.
Garnished with a 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*

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, Add Shrimp \$10, Add Salmon \$15, Add Scallops \$18

**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**

- Pasta -

LASAGNE \$20

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

RAVIOLI DI TERRA \$22

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

RAVIOLI SICILIANO \$26

Ravioli Stuffed with Braised Beef Osso Bucco in a Mushroom Marsala Cream Sauce

RAVIOLI DI MARE \$26

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

GNOCCHI SORRENTINO \$20

Potato Dumplings, Fresh Mozzarella, Basil, Vodka Blush Cream Sause

PAPPARDELLE BOLOGNESE \$18

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

PASTA CAPRI \$17 Add a Giant Meatball \$3.5

Spaghetti, Pomodoro Sauce, Burrata Cheese Ball, Basil Walnut Pesto

FETTUCCHINE ALLA CELLAR \$15

Authentic Fettuccine Alfredo

Add Chicken \$6.50, Add Shrimp \$10, Add Salmon \$15, Add Scallops \$18

- Chicken & Veal -

PICCATTA: CHICKEN \$22 VEAL \$26

Sauteed with Capers and Green Peas in a Lemon Butter White Wine Sauce

MARSALA: CHICKEN \$22 VEAL \$26

Sauteed with Mushrooms, Shallots and Scallions in a Marsala Wine Sauce

SINATRA: CHICKEN \$26 VEAL \$30

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

THE CELLAR: CHICKEN \$24 VEAL \$28

Sauteed with Mild Italian Sausage, Red Peppers, Banana Peppers, Onions, Garlic, Rosemary, tough of Balsamic vinegar, in a Lemon White Wine Sauce

OSCAR: CHICKEN \$26 VEAL \$30

Topped with Jumbo Lump Crab, Savory Housemade Béarnaise Sauce and Steamed Asparagus

PARMIGIANA: CHICKEN \$20 VEAL \$24 Served with Spaghetti

- Sharable Accompaniments -

CRAB FRIED RICE \$16

Our Infamous Crab Fried Rice is Topped High with Jumbo Lump Crab, Mushrooms and Scallions

BUTTER POACHED LOBSTER MASHED POTATOES \$18

Fluffy, Whipped Mashed Potatoes Topped with Butter Poached Maine Lobster and a Creamy Butter Sauce

STEAKHOUSE BUTTER POACHED LOBSTER MAC& CHEESE \$20

With Creamy Four Cheese sauce & Smoked Bacon, Topped with Butter Poached Maine Lobster, and Our Parmesan Bread Crumbs

To Our Guests:

*All Of Our Dinner Entrees Are Accompanied with a Garden Salad or Ceasar Salad
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.
All Proteins Are Dusted in Flour.*

- Seafood -

LINGUINI VONGOLE \$25

Fresh Baby Clams, White Wine, Garlic Broth & Drawn Butter

GAMBERONI ALLA SCAMPI \$30

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

FRUTTI DI MARE PESCATORE \$44

Spaghetti, Colossal Shrimp, Jumbo Scallops, Baby Clams, N. Z. Mussels, Pescatore Sauce

MAINE LOBSTER TAIL (1) \$50 (2) \$95

Cold Water Jumbo and Rich Tail, Broiled to Perfection. Served With Warm Drawn Butter

GEORGES BANK SCALLOPS \$42

Sweet, Tender and Caramelized to Perfection, Drawn Butter

AHI TUNA \$36

*Seared Rare, Ignited with the Fiery Flavors of Togarashi Spice,
Asian Vinaigrette, Pickled Ginger, Wasabi and Soy*

NORWEGIAN SALMON \$34

Pristine Norwegian Salmon, Finished with a Mustard and Kentucky Rye Whisky Glaze

GARLIC PARMESAN CRUSTED COD \$32

Pan Roasted, White Wine, Creamy Tomato Basil Broth

TUSCAN ROCKFISH \$30

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

- Premium Hand Cut Steaks -

8 oz CENTER CUT FILET MIGNON \$38

The Most Tender and Buttery Cut of Steak, Hand-Carved In House and Prepared to Order

14 oz PRIME NEW YORK STRIP \$38

Unrivaed Balance of Tender Filet and the Flavor of Ribeye, This Cut Delivers a Prime Steak Experience

18 oz BONE-IN RIBEYE \$48 Wet Aged for 14 Days.

The Most Impressive Level of Marbling and Prepared to Order

DRY AGED for 28 Days BEEF RIBEYE 12 oz \$38 16 oz \$47

SURF and TURF \$85

A 8 oz Center Cut Filet Mignon Accompanied by Perfectly Broiled 8 oz Lobster Tail

FILET MIGNON OSCAR \$55

A 8 oz Center Cut Filet Mignon, Jumbo Lump Crab, Béarnaise Sauce, Steamed Asparagus

HERB-CRUSTED LAMB CHOPS \$44 Wet Aged for 21 Days.

An Australian Delicacy Complemented by an Herb-Infused Chimichurri Sauce

PRIME RIB OF BEEF \$33

Slow Roasted Prime Rib of beef, Au-Jus, Creamy Horseradish

PORK CHOP TOMAHAWK \$32

Dry Brined 16 oz Frenched Chop, Granny Smith Apple Compote

FILET STROGANOFF \$28

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

- Enhancements -

OSCAR STYLE \$20

Jumbo Lump Crabmeat, Béarnaise, Asparagus

THREE GEORGES BANK SCALLOPS \$18

BROILED 8oz MAINE LOBSTER TAIL \$45

GRILLED JUMBO ARGENTINIAN SHRIMP \$14

CRAB-STUFFED JUMBO GULF SHRIMP \$24

WINES

MALBEC

San Estaban, Comte, France	10	37
1865 Select, Uco Valley, Argentina		52

MERLOT

H3, Columbia Valley	11	42
Northstar, Columbia Valley		45
Emmolo by Caymus, Napa Valley		60

RED BLEND

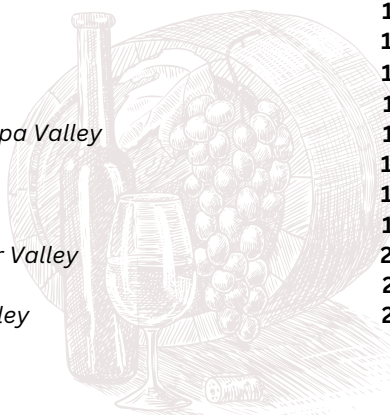
Unshackled by Prisoner, California	13	48
Supertuscan, Tuscany	14	56
Caymus Suisun Grand Durif, California		60
Antinori Guado Al Tasso "Il Bruciato", Tuscany		62
Monsanto Chianti Classico Riserva, Tuscany		65
Allende, Rioja		69
Rodney Strong Symmetry, Sonoma County		75
Trump Meritage, Charlottesville, Virginia		90
Adobe Road Redline, Napa Valley		102
Ferrari Carano Tresor, Sonoma County		112
Adobe Road Shift, Napa Valley		134
Trump New World Reserve, Charlottesville, Virginia		150
Adobe Road Carbon, Napa Valley		192
Justin Isosceles, Paso Robles		198

PINOT NOIR

Carmel Road, Monterey	10	37
Rodney Strong, Russian River Valley	13	50
La Crema, Willamette Valley		54
The Calling, Russian River Valley		59
Belle Glos, Dairyman, Russian River Valley		60
Belle Glos, Clark & Telephone, Santa Barbara		66
Hartford Court, Russian River Valley		75
Merry Edwards, Sonoma Coast		84
Willakenzie, Willamette Valley		90
Sanford Estate, Santa Barbara		96

CABERNET SAUVIGNON

Fenwick Springs, North Coast, California	10	37
Tribute, Paso Robles	14	56
Ferrari Carano, Sonoma County		45
Charles Krug, Napa Valley		65
Joel Gott, Napa Valley		100
Double Diamond, Napa Valley		100
Faust, Napa Valley		102
Silverado Vineyards, Napa Valley		115
Blue Rock, Alexander Valley		120
Neyers, Napa Valley		132
Jordan, Alexander Valley		135
Justin Reserve, Paso Robles		150
Freemark Abbey, Napa Valley		165
Mondavi Oakville, Napa Valley		175
Stags Leap Wine Cellars "Artemis", Napa Valley		176
Adobe Road "Blue Dog", Napa Valley		180
Caymus, Napa Valley		180
Quilt Reserve, Napa Valley		183
Rodney Strong "Rockaway", Alexander Valley		204
Dominus Napanook, Napa Valley		218
Nickel & Nickel State Ranch, Napa Valley		243



SPARKLING

Fleurs De Prairie , <i>Languedoc</i>	11	42
Avisi Prosecco , <i>Veneto</i>	12	
Mionetto Prestige Prosecco Brut , <i>Veneto</i>		32
Trump Brut Rose , <i>Charlottesville, Virginia</i>		99
Trump Brut Blanc de Blanc , <i>Charlottesville, Virginia</i>		99
Perrier Jouet Grand Brut , <i>Champagne</i>		132
Moet Imperial Brut , <i>Champagne</i>		150

PINOT GRIGIO

Bel Vento , <i>Puglia, Italy</i>	9	34
Barone Fini , <i>Valdadige</i>	11	41
Terlato , <i>Friuli</i>		36

RIESLING

Firestone , <i>Santa Barbara County</i>	9	34
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SAUVIGNON BLANC

Joel Gott , <i>California</i>	10	35
Hooks Bay , <i>Südsteiermark</i>	13	52
Silverado Vineyards , <i>"Miller Ranch", Napa</i>		40
Trump Sauvignon Blanc , <i>Charlottesville, Virginia</i>		65
Fournier "Belles Vignes" , <i>Sancerre</i>		66
Stags Leap Wine Cellars "Aveta" , <i>Napa</i>		66

MOSCATO

Seven Daughters , <i>Veneto</i>	9	32
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CHARDONNAY

Seal Rock , <i>North Coast, California</i>	10	37
Chalk Hill , <i>Russian River Valley</i>	13	48
Ferrari Carano Reserve , <i>Sonoma County</i>		60
Neyers , <i>Carneros</i>		60
Stags Leap Wine Cellars "Karia" , <i>Napa</i>		63
Flowers , <i>Sonoma Coast</i>		69
Patz & Hall , <i>Dutton Ranch</i>		75
Jordan , <i>Russian River Valley</i>		80
Adobe Road , <i>Sangiacomo, Sonoma County</i>		112
Far Niente , <i>Napa Valley</i>		135

- THE CELLAR'S RESERVE -

Sassicaia , <i>Tuscany, Italy, 2017</i>	450
<i>A super-Tuscan wine from Tenuta San Guido, described as powerful, precise, and elegant. Flavors of blackberry pie, cherry, wild herbs, mint, spice, and savory.</i>	

Highest Beauty , <i>Napa Valley, California, 2021</i>	450
<i>"To Kalon" is a name given to a vineyard in Napa Valley, California, by H.W. Crabb in the 1860's. The name is Greek for "highest beauty" & wines produced from this vineyard receive the name because of the lush bounty it provides.</i>	

Tignanello Antinori , <i>Tuscany, Italy, 2019</i>	500
<i>An intense ruby red wine with complex notes of red fruits, delicate aromas of apricots & peaches with sensations of vanilla, dried flowers, chocolate, and spice.</i>	

Schrader , <i>Napa Valley, California, 2022</i>	900
<i>A unique blend of ancient marine sediment & alluvial fan soils, resulting in a full-bodied flavor that balances black & purple fruit with elegant floral & spice notes.</i>	

Chateau Margaux , <i>Margaux, France, 1994</i>	1300
<i>A medium-intensity wine of dark ruby-red color. Attractive, clean, pure cassis aromas dominate the nose. The palate displays plentiful fruit & a big structure while the acid seems quite soft there are also fresher, leafy elements to the fruit.</i>	

Chateau Mouton Rothschild , <i>Bordeaux, France, 1994</i>	1350
<i>Deep, dark ruby-red wine. The aromas are fabulously vivid cassis fruit with leafy & minty/eucalypt notes. Lovely clean, blackcurrant & cedarwood notes on the palate are lifted by lively acidity.</i>	

COCKTAILS

RUBY SLIPPER 12

Absolute Grapefruit Vodka, Triple Sec, and Florida Grapefruit Juice

CELLAR RITA 12

House Tequila, Triple Sec, Fresh Lime Juice, Fresh Lemon Juice, Fresh Orange Juice, Simple Syrup

FOREVER YOURS.... 14

Tito's Handmade Vodka, Grand Marnier, Peach Liqueur, Simple Syrup, Fresh Lemon Juice, Blackberries Topped with Prosecco, Sugar Rim

OLD CUBAN 14

Appleton Estate Jamaican Rum, Fresh Lime Juice, Simple Syrup, Angostura Bitters, Mint

PURPLE DIAMOND 14

Tito's Handmade Vodka, Grapefruit Liqueur, Simple Syrup, Fresh Lemon Juice, Butterfly-Pea Flower Tea Ice Cubes

SEBRING 75 14

House Gin, Strawberry Syrup, Fresh Lemon Juice, Simple Syrup, Topped with Prosecco

STAYCATION 14

Bacardi Rum, Bacardi Coconut Rum, Fresh Lime Juice, Fresh Orange Juice, Vanilla Syrup, Mango and Coconut Cream

SMOKED OLD FASHIONED 16

Bourbon or Rye, Simple Syrup, Chocolate Bitters, Cherry and Orange Peel Garnish

HIGHLANDS SPRITZ 16

Aperol Liqueur, Fresh Orange Juice, Fresh Lime Juice, Simple Syrup, Floated with a bottle of Avissi Prosecco

SUNSET MARTINI 13

Bacardi Coconut Rum, Tito's Homemade Vodka, Fresh Pineapple Juice, Dash of Grenadine Syrup

CRÈME BRÛLÉE MARTINI 14

Absolut Vanilla Vodka, Baileys Irish Cream, Frangelico Liqueur, Cinnamon Syrup, Crème Brûlée Licor 43

ESPRESSO MARTINI 14

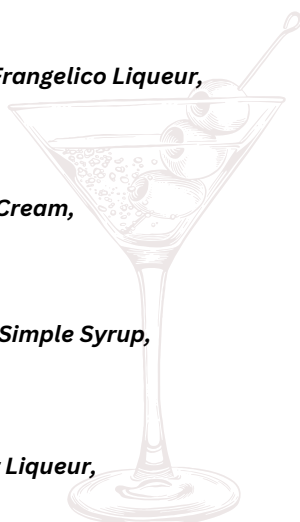
Absolut Vanilla Vodka, Kahlua, Baileys Irish Cream, Freshly Brewed Espresso

KEY LIME PIE MARTINI 14

House Vodka, Key Lime Liqueur, Half & Half, Simple Syrup, Brown Sugar Rim

PEAR MARTINI 14

Absolut Pear Vodka, St. Germain Elderflower Liqueur, Topped with Prosecco, Brown Sugar Rim



Happy Easter / Buona Pasqua

- Appetizers -

JUMBO LUMP CRAB CAKE \$24

Maryland Style with a Creamy Remoulade Sauce

WILD GULF SHRIMP COCKTAIL \$16

Served on Ice with Cocktail and Stone Mustard Sauces

LOLLIPOP LAMB CHOPS \$22

Wet Aged for 21 Days, Chargrilled, Chimichurri Sauce

POLPETTE DI VITELLO \$15

Three Veal Meatballs, Pomodoro Sauce, Parmesan, Basil

OYSTERS ROCKEFELLER \$18

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

FAGOTTINI ALLA PERA \$15

Purse Shaped Pasta Stuffed with Roasted Pear & Gorgonzola, Herb Cream Sauce

CRAB-STUFFED MUSHROOMS \$24

Prepared with Succulent Jumbo Lump Crab Meat and a Golden Panko Crust

MUSSELS ALLA CELLAR \$17

New Zealand Mussels, Olive Oil, White Wine, Garlic, Basil, Pomodoro Sauce

- First Course -

(Choice of one)

ITALIAN WEDDING SOUP

MIXED GREENS SALAD *Champagne Vinaigrette*

CAESAR SALAD ALLA ROMANA

- Entrees -

ROAST LEG OF LAMB \$30

Slow Roasted New Zealand Lamb Encrusted with Fresh Herbs, Garlic / Rosemary Pan Juices

Served with Twice Baked Potato & Fresh Vegetable Medley

CHILEAN SEA BASS AQUAPAZZA \$46

Fresh Grilled Chilean Sea Bass, Surrounded with Baby Clams, N.Z. Mussels

Over Risotto in a Garlic, White Wine Blush Clam Sauce

OSSO BUCCO \$34

Braised Pork Shank in a Rich Red Wine, Vegetables, & Herbs

Served over Creamy Polenta & Fresh Vegetable Medley

STUFFED MAINE LOBSTER \$58

1 1/4 lb Whole Maine Lobster Stuffed with Our Jumbo Lump Crab Cake

Served with Twice Baked Potato & Fresh Vegetable Medley

PRIME RIB OF BEEF \$33

Slow Roasted Prime Rib of beef, Au-Jus, Creamy Horseradish

Served with Twice Baked Potato & Fresh Vegetable Medley

FRUTTI DI MARE PESCATORE \$46

Whole Baby Clams, P.E.I. Mussels, Colossal Shrimp and Jumbo Sea Scallops

Garlic & Basil Red Pescatore Sauce, over Spaghetti

VEGETARIAN ALFREDO LASAGNE \$26

Oven Baked Pasta Layered with Fresh Garden Vegetables, Cheesy Alfredo

Ricotta, Gruyere, Fontina & Mozzarella Cheeses

TROPICAL MAHI MAHI \$36

Fresh Mahi, Light Blackened, Topped with Fresh Mango, Pineapple Salsa

Served with Tropical Risotto and Fresh Vegetable Medley

GODFATHER CHICKEN \$26

Chicken Breast Sauteed with Heirloom Tomatoes, Fresh Baby Spinach,

In a Garlic, Wine, Butter Sauce, Tossed with Penne Pasta

topped with Shredded Fontina, Gruyere & Mozzarella Cheeses

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



Steak NIGHT

ITALIAN PORKETTA - \$26

Traditional Italian Boneless Pork Roast, Seasoned, Stuffed with Herbs and Spices then Roasted. Drizzled with House-made Salsa Verde

LAND AND SEA - \$50

8 oz Filet Mignon and Two Crab-Stuffed Mushrooms Combo

BBQ DANISH BABY BACK RIBS - \$24

Full Rack / Sweet Baby Rays BBQ Sauce

PRIME TOP SIRLOIN STEAK & TWO GRILLED COLOSSAL SHRIMP - \$28

PRIME SKIRT STEAK - \$30

Wet Aged for 7 Days, Chargrilled, Drizzled with Chimichurri

PORK PORTERHOUSE STEAK - \$32

A Spectacular Bone-In Pork Chop Including Both The Loin and Smaller Tenderloin

KABOB: CHICKEN / FILET MIGNON - \$22 / \$36

Marinated Chicken Breast or Filet Mignon Skewer, with Green Peppers, Onions & Tomatoes. Served over Rice

INCLUDES:

Garden or Caesar Salad,
Twice Baked Potato & Fresh Vegetable Medley

**EVERY
WEDNESDAY
NIGHT**

**MAKE RESERVATIONS AT
THECELLARGRILLE.COM
(863) 202-8945**