

06 URBAN CUISINE

FINE WINE & COCKTAILS

Starters

AVILES AHI TUNA

tuxedo sesame seared fresh yellow fin tuna served over an Asian calamari and seaweed salad finished with wasabi and soy sauce. GF 16

CAJUN EGG ROLLS

blackened chicken, cream cheese, black beans, and three bell pepper mix rolled and fried golden brown served with a Sriracha ranch dipping sauce 12

CHICKEN GOAT CHEESE FLATBREAD

Chef's blackened chicken and goat cheese atop our homemade flatbread 15

RUSTIC GRILLED VEGGIE FLATBREAD

Chef's vegetable medley, feta cheese and pesto, drizzled with balsamic reduction sauce 13

BAKED BRIE

baked brie wrapped in a puffed pastry finished with tropical sauce and Chef's selection of assorted fruits and crackers 14

TRUE BLUE CHIPS

fresh cut potato chips topped with gorgonzola cheese and diced Applewood smoked bacon oven baked and finished with petal sauce and balsamic reduction 14

CELLAR BRUSCHETTA

fresh sliced baguette toasted with parmesan cheese and olive oil, topped with pesto, marinated sundried tomatoes, fresh mozzarella cheese finished with balsamic reduction sauce 14

MARYLAND STYLE CRAB CAKES

pan seared homemade jumbo lump crab cakes drizzled with our homemade remoulade sauce 15

SOUP DE JOUR

please ask your server for today's selection 6

Salads, Chicken, Pasta & Burgers

CELLAR 6 HOUSE SALAD

fresh garden spring mix, field greens, shredded carrots, cucumbers, Roma tomatoes, onions, crumbled feta cheese, and dried cranberries served with our house balsamic vinaigrette. GF 12

C6 CAESAR SALAD

sliced hearts of romaine lettuce and parmesan cheese, topped with our house Tuscan Caesar dressing. GF 12

CAPRESE SALAD

Roma tomatoes and fresh mozzarella cheese over mixed greens finished with extra virgin olive oil and balsamic reduction. GF 12

CHICKEN BEV

8 oz. chicken breast topped with spinach, mozzarella cheese, and sliced Roma tomatoes, finished with Boursin cream sauce served with Chef's potatoes and vegetables 26

VEGETARIAN PASTA PRIMAVERA

garden fresh vegetable medley tossed with pesto cream sauce and fresh herbs served over Chef's choice of pasta finished with shaved parmesan and topped with roasted asparagus - add grilled or blackened chicken (5), shrimp (6), or Mahi (8) or Ahi (8) to your primavera 21

SIGNATURE CELLAR BURGER

half pound certified angus beef burger cooked to order on a pretzel bun topped with lettuce, tomatoes, and onion served with homemade sweet potatoes fries and garlic mayo dipping sauce 16

Chef's Dinner Specials

DINNER SPECIALS ARE SERVED WITH YOUR CHOICE OF A SIDE HOUSE OR CAESAR SALAD OR CUP OF SOUP

SHRIMP AND GRITS

6 fresh jumbo blackened shrimp etouffee served over cheddar cheese grits alongside okra, andouille sausage, diced peppers, and Cajun seasoning. 26

PAN SEARED SCALLOPS

4 fresh pan seared jumbo sea scallops served with citrus sauce alongside garlic mashed potatoes and Chef's vegetable. GF 30

CHEF'S TRIO

8oz Mahi, crabcake, two shrimp stacked atop Boursin herb cream cheese grits topped with Boursin cream sauce 39

UDSA CHOICE STEAKS

All steaks are cooked to perfection served with Chef's potatoes and vegetables | Add savory Boursin cream sauce | Add gorgonzola cheese | Add four jumbo shrimp | Add three jumbo sea scallops

FILET MIGNON

8 oz. tenderloin, buttery texture, subtle flavor
Add red wine house demi-glaze 36

CERTIFIED ANGUS NY STRIP

10 oz. lean, tender and full-flavored
Add sautéed mushrooms and onions 32

Chef's Dessert

CARAMEL CHEESECAKE

Drizzled with caramel sauce and topped with whipped cream 7

DESSERT SPECIAL

Ask your server for today's dessert special 7

MOLTEN BUNDT CAKE

Warm chocolate molten cake drizzled with white and dark chocolate syrup, served with vanilla ice cream, whipped cream, and berries 7

STARBUCKS ESPRESSO

Smirnoff Vodka, Grind Espresso Shot, Bailey's Irish Cream, Kahlua with a splash of Starbucks Espresso 11

MILKY WAY MARTINI

Smirnoff Vanilla Vodka, Godiva Dark Liqueur, Baileys Irish Cream, Butterscotch, Graham Cracker 13

KEY LIME MARTINI

Smirnoff Vanilla Vodka, Godiva White Liqueur, Licor 43, Cream, Lime 13

MEXICAN COFFEE

Starbucks coffee, Kahlua, and Don Julio Tequila topped with whipped cream and a cherry 7

IRISH COFFEE

Starbucks coffee with a shot of Baileys Irish Cream topped with whipped cream 7

GRAHAM'S SIX GRAPES RESERVE PORT WINE

Aromas of licorice, chocolate and herbs 7

BIRTHDAY CAKE SHOT

Celebrate with a birthday shot! Smirnoff Iced Cake Vodka with a splash of Baileys topped with whipped cream and sprinkles 7

Bubbles

FREIXENET CORDON NEGRO SPLIT, SPAIN

crisp apple, ripe pear 8

AVISSI PROSECCO, ITALY

floral notes, fresh fruit 9 | 35

ROEDERER ESTATE BRUT, CALIFORNIA

crisp, pear, spice and hazelnut 49

CHANDON "ETOILE" ROSE, CALIFORNIA

ripe strawberry, juicy watermelon 48

VEUVE CLICQUOT YELLOW LABEL, FRANCE

Fragrant blackberry, candied lemon zest 15 | 75

DOM PERIGNON 2004, FRANCE 2

candied fruit, spices and licorice root 240

Red

ESTANCIA PINOT NOIR, CALIFORNIA

raspberry, black cherry, bright fruit 11 | 43

ACACIA CARNEROS PINOT NOIR, CALIFORNIA

oak spices, teaberry, cinnamon and vanilla 11 | 43

HOB NOB PINOT NOIR, FRANCE

bouquet of violets, cherry flavors 8 | 31

DRUMHELLER MERLOT 7 | 27

WENTE MERLOT, CALIFORNIA

black cherry, blackberry, plum, hint of oak 9 | 35

DYNAMITE MERLOT, CALIFORNIA

cherry, blackberry, floral, spice 9 | 35

LAYER CAKE PETITE SIRAH, CA

red plum, dark berry, chocolate 9 | 35

COPPOLA CLARET CABERNET SAUVIGNON, CA

forrest berries, plums, oak spice 10 | 39

UPPERCUT CABERNET SAUVIGNON, NAPA

ripe black cherry, violet, mocha 11 | 43

PROVENANCE CABERNET SAUVIGNON, NAPA VALLEY

boysenberry, cassis, plum, hint of sage and black olives 65

CAYMUS CABERNET SAUVIGNON, CALIFORNIA

sweet ripe mature cabernet grapes (limited availability) 125

STAG'S LEAP ARTEMIS CABERNET SAUVIGNON, NAPA

sweet ripe mature cabernet grapes (limited availability) 95

TERRAZAS RESERVA MALBEC, ARGENTINA

dry cherries, fresh berry fruit 11 | 43

White

BERINGER WHITE ZINFANDEL, CALIFORNIA

Red berry, citrus and melon, nutmeg and clove 7 | 27

B.V. COASTAL RIESLING, CALIFORNIA

orange blossom, fresh lychee 7 | 27

MEZZACORONA MOSCATO, ITALY

intense fruit and floral 7 | 27

ALTA LUNA PINOT GRIGIO, ITALY

floral notes, fresh peach, golden apple 9 | 35

STELLINA DE NOTTE PINOT GRIGIO, ITALY

crisp guava, honeysuckle 7 | 27

VILLA MARIA PINOT GRIS, NEW ZEALAND

ripe pear, white flowers, exotic spice 10 | 39

MÉNAGE A TROIS BLEND, CALIFORNIA

tart peach, pineapple 8 | 31

STERLING NAPA SAUVIGNON BLANC, CALIFORNIA

bright grapefruit, golden apples 10 | 39

PROVENANCE SAUVIGNON BLANC, CALIFORNIA

melon, floral notes 36

BRANCOTT ESTATE SAUVIGNON BLANC, NEW ZEALAND

sweet, stone fruit, pink grapefruit 10 | 39

PROTEA CHENIN BLANC, SOUTH AFRICA

lime zest, ripe pear, honeysuckle, orange blossoms 10 | 39

FERRARI CARANO FUME BLANC, CALIFORNIA

mango, lemon, orange blossom, white peach 10 | 39

BELCREME DE LYS CHARDONNAY, CALIFORNIA

juicy pineapple, citrus and apple, toasty vanilla 7 | 27

ROMBAUER CARNEROS CHARDONNAY, CALIFORNIA

ripe tropical fruit and soft spice 70

Martinis & Cocktails

BELLINI

Champagne with Peach Liqueur 11

BIKINI MARTINI

Smirnoff Vodka, Malibu Coconut Rum, Pineapple Juice and a Splash of Grenadine 11

BEE'S KNEES

Beefeater Gin, Honey, and Lemon Juice 11

BLUE MARTINI

Smirnoff Raspberry Vodka, Sweet Blue Liqueur, and a Splash of Cranberry Juice and Sour Mix 11

CLASSY COSMO

Ketel One Citroën Vodka and Orange Flavored Liqueur with a Splash of Lime and Cranberry Juice 13

COURTNEY'S COSMO

Mango Smirnoff and Orange Liqueur with a Splash of Cranberry and Lime Juice 11

UNFILTERED DIRTY MARTINI

Belvedere Unfiltered Vodka, Dry Vermouth, and Olive Juice 13

STARBUCKS ESPRESSO MARTINI

Smirnoff Vodka, Grind Espresso Shot, Bailey's Irish Cream, Kahlua with a splash of Starbucks Espresso 11

KEY LIME MARTINI

Absolut Vanilla Vodka, Godiva White Chocolate Liqueur, Liqueur 43 with a Splash of Lime Juice and Cream topped with Whipped Cream and a Graham Cracker Crumb Rim 13

MANGO LEMONADE

Smirnoff Mango, Mango Puree, Sour Mix and Agave 11

MILKY WAY MARTINI

Absolut Vanilla Vodka, Godiva Chocolate Liqueur, Bailey's Irish Cream, Butterscotch Liqueur, with Chocolate and Carmel Syrup 13

PATRON MARGARITA

Patron Silver Tequila with a Splash of Lime Juice, OJ and Sour Mix topped with a Grand Marnier Floater 13

PEACH MARTINI

Ciroc Peach Vodka, Peach Liqueur, and a Splash of OJ and Cranberry Juice 13

RASPBERRY MARTINI

Smirnoff Raspberry Vodka, Raspberry Liqueur, Sour Mix, and a Splash of Sprite 11

SANGRIA

House White 9 | Cellar Red 9 | Pitcher 30

** Ask your Server or Bartender about our featured Martini of the Month and our promotional Chef's Dinner Specials. **

Menus are subject to change based on availability. Please visit us for our most updated offerings on the current electronic menu.

Consumer Warning: Consuming raw or under cooked meat, fish, shellfish or poultry may cause food borne illness

GF - GLUTEN FREE OPTION