



## *Starters and Sharing*

*Add a side house or Caesar salad or cup of soup to your Starter to make a meal 4*

### **Aviles Ahi Tuna**

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

### **Maryland Style Crab Cakes**

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

### **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*

### **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*

### **Chicken Goat Cheese Flatbread**

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

### **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*

### **Rustic Grilled Veggie Flatbread**

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


### **Soup de Jour**

*please ask your server for today's selection 6*


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## *Salads*


### **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 12* 


### **Caprese Salad**

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

### **C6 Caesar Salad**

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

*Add candied pecans 2, blackened or grilled chicken 5, Mahi 8, or shrimp 6 to your salad.*

 = Indicates gluten free option available upon request

Consumer Warning: Consuming raw or under cooked meat, fish, shellfish, or poultry may cause food borne illness. Foods prepared on this menu are prepared in a facility that contains wheat.




## *Chef's Dinner Specials*

*Dinner Specials are served with your choice of a side house or Caesar salad or cup of soup*

### **USDA CHOICE STEAKS**

*All steaks are cooked to perfection served with Chef's potatoes and vegetables*


**Filet Mignon**, 8 oz. tenderloin,  
buttery texture, subtle flavor 36 

*Add red wine house demi-glaze 2*  
*Add savory Boursin cream sauce 2*

**Certified Angus NY Strip**, 12 oz.  
lean, tender and full-flavored 29 

*Add four jumbo shrimp 10*  
*Add three jumbo sea scallops 10*


### **Shrimp and Grits**

*6 fresh jumbo sautéed shrimp served over Boursin Herb cream cheese grits  
alongside peppers, andouille sausage, spinach, onions,  
and diced Applewood bacon 26 *

### **Chef's Trio**

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

### **Pan Seared Scallops**

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

### **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 24*

### **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 21*  
*~ add grilled or blackened chicken (5) shrimp (6), or Mahi or Ahi (8)  
to your primavera*

### **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*  
*~Customize your burger with additional toppings*

*Save room for Dessert!*

*Ask your server to see our Dessert Menu.*