

# Spoon & Cellar

## STARTERS

### TRADITIONAL BRUSCHETTA

Roma Tomatoes, basil, parmesan & balsamic glaze | 9

### SPINACH & ARTICHOKE DIP

Served with house-fried Tortilla Chips | 14

### HUMMUS TRIO

Sun-dried tomato, basil, traditional hummus served with grilled flatbread, celery, & carrots | 12

### CELLAR WINGS

Sriracha buffalo or Chipotle barbecue | 10

### LOADED TOTS

Cheese sauce, bacon, scallions & ranch dressing | 8

### CALAMARI

Lightly fried served with julienned fennel & house made garlic lemon aioli | 14

## SPOONFUL SOUPS

### FRENCH ONION

Gruyère cheese, croutons | 7

### SPOONFUL SOUPS OF THE DAY | 7

## SIDE SALADS

### HOUSE SALAD

Mixed greens, carrots, tomatoes, cucumbers, onions, croutons, choice of dressing | 7

### CAESAR

Romain, house-made Caesar dressing, croutons and a parmesan crisp | 7

### HOMEMADE DRESSINGS

Ranch, Balsamic vinaigrette, Sesame Ranch, Blue cheese, Chardonnay vinaigrette, Caesar

## DESSERTS | 8

### ULTRA RICH CHOCOLATE GANACHE

TORTE Walnuts, vanilla bean ice cream

### CAST IRON COOKIES & CREAM

Fresh baked chocolate chip cookie served in a cast iron skillet topped with vanilla bean ice cream

### CLASSIC NY CHEESECAKE

Caramel, whipped cream, brandied strawberries

## HANDHELDS

### BLACKENED CHICKEN SANDWICH

Lettuce, tomato, onion, Swiss cheese, roasted garlic aioli | 12

### FRENCH DIP

Shaved ribeye, aged provolone, garlic aioli, au jus | 14

### GHOST CHICKEN SANDWICH

Crispy fried chicken sandwich with our Ghost pepper sauce & slaw. Served with Shoestring fries | 12

### CELLAR BURGER\*

House ground select steak – choose from aged cheddar, American, provolone, blue, goat or Swiss cheese | 12  
*add bacon 1.50*

### HOUSEMADE VEGGIE BURGER

Avocado spread, lettuce, tomato, red onion, cheddar, chipotle aioli | 12

### CLASSIC CLUB

Smoked turkey, bacon, Swiss and cheddar cheese, lettuce, tomato, garlic aioli | 12

## FULL SALADS

### CAPRESE SALAD

Beefsteak tomatoes, mozzarella, basil & a balsamic reduction | 12

### CELLAR CAESAR

Grilled romaine, Parmesan crisps, croutons, house Caesar dressing | 11  
*add grilled chicken +5, salmon +7, steak +7 or shrimp +6*

### GRILLED STEAK & BLUE\*

Marinated skirt steak, mixed greens, shredded carrots, tomatoes, cucumbers, crispy onion straws, blue cheese, balsamic vinaigrette | 16

### APPLE GOAT CHEESE

Mixed greens, candied pecans, dried cranberries, goat cheese, chardonnay vinaigrette | 12  
*add grilled chicken +5, salmon +7, steak +7 or shrimp +6*

## CELLAR STEAKS & SPECIALTIES

### PRIME CUT FILET MIGNON\*

Allen Brothers 8oz tenderloin, mashed potatoes, asparagus, finished with port demi glaze | 38

### PAN SEARED NORWEGIAN SALMON

Jasmine rice, asparagus & lemon butter sauce | 25

### GRILLED PORK CHOP\*

Maple apple cider brine marinade, apple Calvados sauce, served with mashed potatoes | 26

### CHICKEN MARSALA

Chicken breast served with a creamy marsala sauce & sauteed mushrooms served over Linguini | 18

### FETTUCCINI ALFREDO CLASSIC

Blackened or grilled chicken, Parmesan cream sauce | 17  
*add salmon +7 or shrimp +6*

## SIDES | 6

Mashed potatoes • Shoestring fries • Jasmine rice pilaf • Asparagus • Brussels sprouts • Saratoga Chips

\*These items can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.  
Please make us aware of any food allergies