

The Best Cellar est. 1975



APPETIZERS

***The Cellar "Rockefeller" 16**

Fried Oysters served atop of mixture of sauteed spinach, onion, bacon and Parmesan; finished with a drizzle of Hollandaise

Burrata Cheese 8/16

Balsamic tomato relish, olive tapenade and crostini; small or sharing size available

Sea Scallops 17

Pan-seared, over a Shiitake and spinach sauté; finished with cucumber wasabi drizzle and toasted sesame seeds

Crispy Mushroom Flatbread 13

Crispy flatbread with Fontina cheese, caramelized onions and a mix of sautéed mushrooms; finished with Balsamic drizzle and fresh arugula

Sautéed Mussels 16

Steamed in a smoky tomato broth, white wine, butter, garlic, fennel, capers and fresh tomatoes; served with crostini for dipping

SOUP AND SALADS

Maine Lobster Bisque 10

Lobster stock blended with lobster meat, cream and Cognac; finished with sherry drizzle

***Crispy Fried Oyster Salad 13**

Spinach, hard-boiled egg, red onion and warm smoked bacon vinaigrette

Romaine Wedge 12

Romaine heart topped with Applewood smoked bacon, tomatoes, creamy horseradish and crumbled Bleu cheese

Mediterranean Beets 13

Marinated beets and fried Goat cheese croquet; served over arugula; dressed with zesty pepper-jelly vinaigrette and candied pecans

MAINS

Entrees are served with mashed new potatoes and choice of accompaniment

A house salad can be included with your meal for the second price listed beside the entrée

Alaskan Halibut Picatta 35/40

Seared and served with lemon caper white wine butter sauce

N.C. Mountain Trout Almondine 32/37

Pan-seared; finished with butter, lemon, fresh parsley and sliced almonds

***Best Cellar Tuna 34/39**

Marinated in olive oil, light soy, lemon and ginger; seared and garnished with cucumber-ginger relish, Hoisen and fresh wasabi

***New Zealand Rack of Lamb 45/50**

Four double chops, lightly peppered and grilled; finished with veal-Cabernet demi and Goat cheese crumbles

Crab Cakes 35/40

Lightly seasoned jumbo lump crab meat; fried and served over lobster chive butter

***Certified Angus Filet au Poivre 46/51**

Center cut, eight ounce and highly marbled; peppercorn encrusted, grilled and served over brandy cream

*** Atlantic Salmon 33/38**

Blackened fillet served over a creamy garlic Beurre Blanc; garnished with roasted red pepper coulis and local micro greens

* These items may be cooked to order or contain raw or undercooked ingredients. Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses.

Alert your server if you have special dietary requirements.

MAINS

Pasta Concassé 22/27

Angel hair pasta tossed with olive oil, shallots, Kalamata olives, capers and roasted tomatoes; finished with fresh basil and shaved Parmesan

***Marinated Wagyu Flank Steak** 34/39

Generous marbling; grilled to order, sliced and finished with Chimichurri sauce

***Bone-in Rib Eye** 44/49

Sixteen ounce, seasoned and grilled; accompanied by our house-made steak sauce

Roasted Half Duckling 34/39

A customer favorite for over 30 years! Crispy skin, boned and served over red raspberry sauce

Parmesan Crusted Buttermilk Chicken 30/35

Pan-seared boneless breast served over arugula; finished with local country ham Beurre Blanc

DESSERTS

Key Lime Tart 8

Graham cracker crust, tart Key lime filling and whipped cream to finish

Flourless Chocolate Torte 12

Dense, fudge-like chocolate; served with Bourbon whipped cream and fresh strawberries

Crème Brulé 11

Traditional vanilla custard caramelized to order with Spice and Tea Exchange's Espresso sugar

Banana Cream Pie 12

On the menu since 1975; pecan cookie crust filled with layers of cream cheese, vanilla pudding and fresh bananas; topped with freshly whipped cream and toasted coconut

Best Cellar Chocolate Martini 14

Vanilla Vodka, Double Chocolate Vodka, Bailey's Chocolate Cream, and a splash of half and half in a chocolate swirled glass. It's the perfect dessert when you're too full for dessert

ACCOMPANIMENTS

Pan sautéed Mediterranean Beets

Stuffed Zucchini

Cream cheese, Cheddar and Swiss cheeses, pecans, caramelized onions and bread crumbs

**Steamed Asparagus with Hollandaise*

Acorn Squash

Steamed until tender and finished with brown sugar cinnamon butter

Sautéed Garlic Green Beans