WINE CELLAR

TO START

BEEF TARTARE 23
capers, red onion, dijonnaise, beef tenderloin, fresh parmesan, house crostini

CAESAR SALAD 16
crisp romaine, garlic crostini, lardons, fresh parmesan cheese

SPRING SALAD 17
mixed greens,goat cheese, spiced granola, grilled cantaloupe, dried apricot, mango vinaigrette

SCALLOPS 21
seared scallops, partridgeberry compote, panchetta, microgreens

SHRIMP SCAMPI 18
butterflied tiger shrimp, beurre maitre d'hotel, toasted cashews

MOQUESCA MUSSELS 20
mirepoix, tomato, coconut milk, lime, sweet peppers, seasonings, Italian sauce

CELLAR FRENCH ONION 12
rich broth, caramelized onions, garlic croutons, provolone cheese

SMOKED COD CHOWDER 13
NL cod, mirepoix, green onion, cream based

FROM THE CHAR GRILL

RIBEYE
10/16 OZ
53/74

STRIPLOIN
8/12 OZ
47/59

TENDERLOIN
7/10 OZ
54/70

choice of signature sauce:
parmesan peppercorn, classic demi glaze,
bourbon mushroom, or onion soubise

SIGNATURE BRULEE ADD ONS 5
goat cheese, blue cheese, feta cheese, fresh parmesan cheese

BUTCHERS BURGER 27

lettuce, tomato, house made patty, baconnaise, smoked cheddar,
pulled Guinness brisket, crispy onions

served with choice of
baked potato, garlic and parmesan risotto,
roasted reds, or whipped potato
and vegetable du jour

ADDITIONS

Scallops 3 or 5 - 15/20
Shrimp 3 or 5 - 13/18
Shrimp & Scallop 3 & 3 - 20
Mushrooms or Onions - 4
Extra Sauce - 5

ENTREES

SALMON 32
cranberry orange hollendaise, wilted spinach, slivered almonds

COD
traditional - pork scrunchions, lemon wedge 31
Cellar version - crusted, olive red pepper tamponade 32

CURRY COCONUT LAMB SHANK 43
red coconut curry braise, mirepoix, pistachio-goat cheese

SHORT RIB 42
braised short rib, stewed beans, cajun pomme paille

served with choice of
baked potato, garlic and parmesan risotto,
roasted reds, or whipped potato
and vegetable du jour

CHICKEN PENNE 33
crispy prosciutto, green peas, parmesan, dijon cream sauce

ENHANCEMENTS

Sweet Potato Fries 5
Loaded Whipped Potato 5
Loaded Baked Potato 5
Mac & Cheese 3

WINE LIST

by the glass 6oz / 8oz Pour

Red

Graffigna Malbec	9.25 / 13.25
McManis Cab/Sauv	12.50 / 16.50
LePlan Merlot	10.25 / 14.25

White

Graffigna Pinot Grigio	9.25 / 13.25
Matchbook, Chardonnay	13.25 / 17.25
Casillero Reserva,Sauv Blanc Chile	8.50 / 12.50
Lindeman's Bin 65 Chardonnay	8.75 / 12.75

750 ml Red Wine

Bolla Valpolicella, Italy 39.00
Fat Bastard Pinot Noir, France 42.00
19 Crimes Cabernet Sauvignon, Austrailia 48.00
Lindemans Bin 50 Shiraz, Australia 34.00
LePlan Merlot, France 43.00
1000 Stories Zinfandel, California 87.00
McGuigan Black Lable Shiraz, Australia 36.00
Zontes Beauregard Malbec, Australia 48.00
Pelee Island Pinot Noir, Canada 44.00
Three Thieves Cabernet Sauvignon, USA 48.00
McManis Cabernet Sauv, California 52.00
Kilikanoon The Lackey Shiraz, Australia 44.00
Graffigna Centen. Malbec , Argentina 38.00
Campifiorin, Masi, Italy 58.00

750 ml White Wine

Casillero Reserva,Sauv Blanc Chile 39.00
Graffigna Pinot Grigio, Argentina 37.00
Albino Pinot Grigio, Italy 52.00
Bersano Gavi De Commune Gavi, Italy 78.00
Bolla Pinot Grigio, Italy 40.00
Lindeman's Bin 65 Chardonnay, Australia 35.00
Matchbook Dunnigan Hills Charrdonnay, California 55.00

Sparkling Wine

Ruffino Prosecco, Italy 48.00
Spumante Bambino, Canada 26.00
Henkell Troken, Germany 38.00

Sangria

White - *peach schnapps, vodka, white wine, pineapple juice, 7Up* **13.00**

Red - *cognac, cointreau, red wine, cranberry juice, ginger ale* **15.00**

Martini

Gin or Vodka - *vermouth, olives* **9.50**
Grey Goose Vodka **17.95**

Green Apple -*green apple vodka, lemon juice* **9.50**

Banana Split - *crème de banane, crème de cacao, vodka* **9.75**

Woo Woo - *vodka, peach schnapps, cranberry juice* **9.50**