

The Wine Cellar

STARTER

SMOKED COD CHOWDER 13

house smoked cod, potato, celery, carrot, onion, rich velouté

CAESAR SALAD 16

romaine lettuce, homemade sourdough croutons, pumpkin spiced bacon chips, house made Caesar dressing, fresh grated parmesan

MUSSELS 21

Newfoundland mussels, tarragon, garlic, shallot, vermouth, grilled sourdough

MUSHROOM FRITTI 17

duck fat confit mushroom, panko, truffle garlic aioli, fresh grated parmesan

MINI FISH CAKES 18

smoked cod, cold water shrimp, sauteed leek, potato, bacon bits, sassy tartar sauce (3)

WINTER ROOT SALAD 17

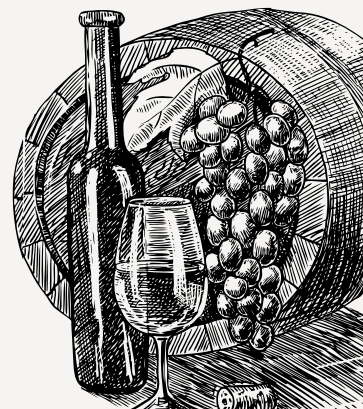
beetroot, parsnip, mixed greens, fennel, whipped goat cheese, pumpkin seed praline, citrus vinaigrette

WINE CELLAR SHISH KEBABS 19

grilled minced beef kebabs, mint chutney

ARANCINI 18

mozzarella stuffed sundried tomato and basil arancini, marinara



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MAIN

SALMON 33

pan seared salmon, chipotle honey glaze, spiced roasted red potatoes

HALF RACK BARBEQUE PORK RIBS 36

slow roasted pork side ribs, house made barbeque sauce, whipped potato

COD 34

broiled cod, seafood velouté, shitake mushroom and scallion risotto

FRENCH ONION BURGER 26

brioche bun, dijon aioli, lettuce, 2 smash patties,
provolone cheese, caramelized onion, truffle parm fries

PAN SEARED SOUS VIDE CHICKEN BREAST 32

8oz chicken supreme, creamy garlic and mushroom fricasee,
garlic risotto

SEAFOOD SELECTION 36

2oz cod, 2oz salmon, 2 garlic shrimp, 2 seared scallops,
2 smoked fish cakes, baked potato

SEARED SCALLOPS 35

5 seared scallops, homemade potato gnocchi, green peas,
lardons, cream leek sauce, Sichuan chili oil

BRAISED KALE AND CHICKEN CAVATELLI 29

house made cavatelli pasta, kale, creamy chicken sauce



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Rib Eye

10 oz \$52

14 oz \$67

Tenderloin

7 oz \$52

10 oz \$69

Striploin

8 oz \$43

12 oz \$53

Choice of chef's signature sauces:

parmesan peppercorn, classic demi,

Diane sauce, Texas style bbq or chimichurri

Served with choice of:

*garlic risotto, baked, whipped, house cut fries
or roasted red potato*

Enhancements 5.00

Irish whipped potato

loaded baked potato

sweet potato fries

parm fries

shitake mushroom and scallion risotto

Additions

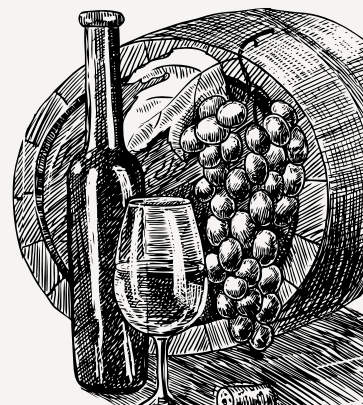
Scallops 3 or 5 \$17/22

Shrimp 3 or 5 \$15/20

Shrimp & Scallop 3&3 \$25

Mushrooms or Onions \$4

Extra Sauce \$5



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WINE LIST

by the glass 6oz / 8oz Pour

Red

Graffigna Malbec	9.50 / 13.50
Wolf Blass Yellow Label Cab Sauv	12.50/16.75
LePlan Merlot	11.00 / 14.75

White

Graffigna Pinot Grigio	9.50 / 13.50
Lindeman's Bin 65 Chardonnay	9.00 / 13.00
Casillero Reserva, Sauv Blanc Chile	9.75 / 13.25

750 ml Red Wine

Bolla Valpolicella, Italy	45
Fat Bastard Pinot Noir, France	43
Lindemans Bin 50 Shiraz, Australia	35
LePlan Merlot, France	47
McGuigan Black Label Shiraz, Australia	38
Kilikanoon The Lackey Shiraz, Australia	48
Graffigna Centen. Malbec, Argentina	40
Campifiorin, Masi, Italy	62
Wolf Blass Cabernet Sauvignon, Australia	54

750 ml White Wine

Casillero Reserva, Sauv Blanc Chile	41
Graffigna Pinot Grigio, Argentina	40
Bersano Gavi De Commune Gavi, Italy	78
Bolla Pinot Grigio, Italy	43
Lindeman's Bin 65 Chardonnay, Australia	37

Sparkling Wine

Ruffino Prosecco, Italy	52
Spumante Bambino, Canada	31

Sangria

White - peach schnapps, vodka, white wine, pineapple juice, 7Up	13.75
Red - cognac, cointreau, red wine, cranberry juice, ginger ale	15.50

Martini

Gin or Vodka - vermouth, olives	10
Grey Goose Vodka	18.95
Green Apple - green apple vodka, lemon juice	9.75
Banana Split - crème de banane, crème de cacao, vodka	10
Woo Woo - vodka, peach schnapps, cranberry juice	9.75

