

THE BEST CELLAR

EST. 1975
BLOWING ROCK, N.C.

Starters

***Oysters Rockefeller**

Half dozen baked with spinach, onion, bacon and Parmesan bread crumbs; finished with Hollandaise 13

Burrata Cheese

Served with crostini, balsamic tomato relish and olive tapenade, perfect for sharing 12

Caprese Pizza

Crispy flat-bread topped with roasted tomato puree, fresh Mozzarella, basil and balsamic reduction 12

Sea Scallops

Seared and served over a sauté of shiitakes and spinach; finished with a drizzle of cucumber wasabi sauce and toasted sesame seeds 13

Salt and Pepper Calamari

Lightly battered, flash fried and served with Thai chili aioli 11

Jumbo Lump Crab Cake

Lightly seasoned jumbo lump crab meat, minced peppers and green onion; fried and served over lobster chive butter 12

Sautéed Mussels

Steamed in white wine butter sauce with garlic, capers, fresh tomatoes, and basil; served with crostini 15

Soup + Salads

As a substitution for a house salad, please add the second price to the entrée price

Maine Lobster Bisque

A rich lobster stock blended with lobster meat and heavy cream laced with Cognac 9/5

Oyster Spinach Salad

Baby spinach topped with crumbled bacon, hard-boiled egg and sliced red onion; finished with lightly fried oysters and warm bacon vinaigrette 9/6

***Caesar Salad**

Romaine lettuce and Parmesan crisps with house-made garlic-Parmesan anchovy dressing 8/5

Marinated Beet and Goat Cheese Salad

Arugula with mandarin oranges, marinated beets, caramelized pecans and fried Goat cheese medallion; finished with pepper jelly vinaigrette 13/8

Entrées

Served with mashed new potatoes and your choice of accompaniment

Alaskan Halibut

Pan sautéed, served with a smoked Gouda cream sauce; finished with toasted almonds 32

N.C. Mountain Trout Picatta

Pan-seared fillet with white wine, butter and capers 29

Canadian Wild-Caught Salmon Oscar

Fillet baked and topped with jumbo lump crab meat, steamed asparagus and Béarnaise 35

N.C. Red Snapper

Seasoned with Cajun spice blend and seared; finished with a seasonal fruit salsa 30

***Best Cellar Tuna**

Marinated in light soy, olive oil, lemon and ginger; grilled and served with a cucumber-ginger relish and fresh wasabi 31

***New Zealand Rack of Lamb**

Four double chops, lightly peppered and grilled; served with a veal Cabernet demi-glace and Goat cheese crumbles 42

Slow Braised Beef Short Ribs

Braised and served on the bone finished with Cremini mushroom demi-glace and crumbled Gorgonzola cheese 35

***Certified Angus Beef Filet Mignon Au Poivre**

8 ounce center cut, highly marbled and aged; grilled and served over a black peppercorn brandy cream 44

Crab Cakes

Lightly seasoned jumbo lump crab meat, fried and served over lobster chive butter 30

***Bone-In Rib Eye**

Sixteen ounce bone-in, grilled and topped with roasted garlic compound butter 40

***Bone-In Pork Chop**

Grilled to medium rare, topped with roasted pepper puree and Pepper Jack cream; finished with crispy onion strings 33

Veal Marsala

Thinly sliced tender veal cutlets; lightly sautéed and finished with Marsala, sweet cream and thinly sliced mushrooms 30

Roasted Half Duckling

Crispy, boned and served with raspberry sauce 32

Parmesan Crusted Buttermilk Chicken

Pan-seared boneless breast served over arugula; finished with a country ham Buerre blanc 28

Fresh Vegetable Pasta

Penne pasta tossed in a light pesto cream; with fresh peas, asparagus, spinach and artichoke hearts; finished with charred red peppers and onions 22

Accompaniments

Pan Sautéed Mediterranean Beets

Stuffed Zucchini

Three cheeses, pecans, caramelized onions and bread crumbs

Baked Acorn Squash

Finished with brown sugar cinnamon butter

Steamed Asparagus with Hollandaise

Sautéed Garlic Green Beans

* These items may be cooked to order or contain raw ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

