

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 15

Burrata Cheese

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

Caprese Pizza

Crispy flatbread topped with red and yellow fire-roasted tomatoes, 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 15

Salt and Pepper Calamari

Lightly battered, flash fried and served with sweet and sour mustard sauce 12

Jumbo Lump Crab Cake

Lightly seasoned jumbo lump crab meat, minced peppers and green onion; fried and served over lobster chive butter 14

Sautéed Mussels

Steamed in white wine butter sauce with garlic, capers, fresh tomatoes and saffron; finished with a touch of cream and 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

Mediterranean 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 34

N.C. Mountain Trout Picatta

Pan seared fillet with white wine, butter and capers 31

Canadian Wild-Caught Salmon Oscar

Fillet baked and topped with jumbo lump crab meat, steamed asparagus and Béarnaise 38

***Best Cellar Tuna**

Marinated in light soy, olive oil, lemon and ginger; seared and served with cucumber-ginger relish, Hoisen and fresh wasabi 34

***New Zealand Rack of Lamb**

Four double chops, lightly peppered and grilled; served with Veal Cabernet demi-glace and Goat cheese crumbles 44

Slow Braised Beef Short Ribs

Served boneless with Cremini mushroom demi-glace and crumbled Gorgonzola cheese 37

***Certified Angus Filet Mignon au Poivre**

Eight ounce center cut, highly marbled and aged; grilled and served over black peppercorn brandy cream sauce 48

Crab Cakes

Lightly seasoned jumbo lump crab meat, fried and served over lobster chive butter 33

***Bone-In Rib Eye**

Sixteen ounce bone-in, grilled and topped with roasted garlic compound butter 42

***Bone-In Pork Chop**

Grilled to medium rare, topped with roasted red pepper purée and Pepperjack cream; finished with crispy onion strings 35

Veal Scalopine

Thinly sliced tender veal cutlets; lightly sautéed and finished with Marsala wine, sweet cream and thinly sliced mushrooms 33

Roasted Half Duckling

Crispy skin, boned and served with raspberry sauce 35

Parmesan Crusted Buttermilk Chicken

Pan seared boneless breast served over arugula; finished with country ham Beurre blanc 30

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 24

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

