

# 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 14

### **Caprese Pizza**

Crispy flatbread with red and yellow fire-roasted tomatoes, fresh Mozzarella, basil and balsamic glaze 9

### **Sea Scallops**

Seared and served over a sauté of shiitakes and spinach; finished with a drizzle of cucumber wasabi sauce and toasted sesame seeds 16

### **Salt and Pepper Calamari**

Lightly battered, flash fried and served with lemon basil aioli 13

### **Fried Green Tomato Stack**

Lightly seasoned and fried green tomatoes with creamy pimento cheese, tomato jam and pickled red onions 11

### **Sautéed Mussels**

Steamed in white wine butter sauce with garlic, basil, fresh tomatoes and a touch of curry; finished with cream and served with crostini 16

## 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 10/6

### **Spinach Salad**

Baby spinach topped with crispy smoked bacon, sweet cantaloupe and Bleu cheese crumbles; dressed with maple Dijon vinaigrette 12/9

### **\*Caesar Salad**

Romaine lettuce and Parmesan crisps with house-made garlic-Parmesan anchovy dressing 9/6

### **Mediterranean Beets and Goat Cheese**

Marinated beets, Mandarin oranges and crumbled Goat cheese; dressed and finished with candied pecans and local micro greens 12/8

## Entrées

Served with mashed new potatoes and your choice of accompaniment

### **Alaskan Halibut**

Pistachio encrusted, pan-seared and served with a blueberry Amaretto cream 36

### **N.C. Mountain Trout Picatta**

Pan sautéed with white wine, lemon, butter and capers 34

### **Canadian Wild-Caught Salmon**

Sesame encrusted fillet seared and topped with Asian marinated julienne vegetables over a citrus cream 36

### **\*Best Cellar Tuna**

Marinated in light soy, olive oil, lemon and ginger; seared and served with cucumber-ginger relish, Hoisen and fresh wasabi 38

### **\*New Zealand Rack of Lamb**

Four double chops, lightly peppered and grilled; served with veal Cabernet demi-glace and Goat cheese crumbles 46

### **Slow Braised Beef Short Ribs**

Served boneless with Cremini mushroom demi-glace and crumbled Gorgonzola cheese 38

### **\*Certified Angus Filet Mignon au Poivre**

Eight ounce center cut, highly marbled and aged; grilled and served over black peppercorn brandy cream sauce 49

### **Crab Cakes**

Lightly seasoned jumbo lump crab meat, fried and served over lobster chive butter 36

### **\*Bone-In Rib Eye**

Sixteen ounce bone-in, seasoned and grilled; topped with smoked Gouda bacon cream 46

### **\*Chargrilled Pork Tenderloin**

Brown sugar, cumin and herb crusted, sliced and finished with fresh green apple and pineapple pico de gallo 37

### **Veal Scaloppine**

Thinly sliced tender veal cutlets; lightly sautéed and finished with Marsala wine, sweet cream and thinly sliced mushrooms 37

### **Roasted Half Duckling**

Crispy skin, boned and served with raspberry sauce 37

### **Parmesan Crusted Buttermilk Chicken**

Pan seared boneless breast served over arugula; finished with country ham Beurre blanc 32

### **Fresh Vegetable and Shrimp Pasta**

Penne pasta tossed in a light pesto cream; with fresh peas, asparagus, and spinach; topped with blackened jumbo shrimp and charred red peppers 30

## 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