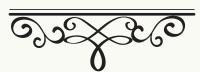
### The Best Cellar est. 1975



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### MAIN COURSE

*Oysters Rockefeller	16
Half dozen baked with spinach, onion,	
bacon and Parmesan; finished with	
Hollandaise	

### Burrata Cheese Balsamic tomato relish, olive tapenade and crostini; perfect for sharing

## **Sea Scallops**Pan-seared, over a Shiitake and spinach sauté; finished with cucumber wasabi drizzle and toasted sesame seeds

# \*Pan-Seared Duck Breast Half duck breast served over Brussel sprouts and pork belly; finished with blackberry pomegranate reduction and pickled shallots

# Crispy Mushroom Flatbread Crispy flatbread with Fontina cheese, caramelized onions and a mix of sautéed mushrooms; finished with Balsamic drizzle

## Sautéed Mussels Steamed in a white wine butter sauce with garlic, basil, and fresh tomatoes; finished with a touch of curry and cream

### SOUPS AND SALADS

Maine Lobster Bisque	10/6
Lobster stock blended with lobster m	eat,
cream and Cognac; finished with she	rry
drizzle	

### Soup of the Day 9/6 Ask your server for tonight's selection

### \*Crispy Fried Oyster Salad 13/9 Spinach, hard-boiled egg, red onion and warm smoked bacon vinaigrette

## \*Caesar Salad Romaine hearts and house-made croutons with traditional garlic-Parmesan anchovy dressing

# Mediterranean Beets 13/9 Marinated beets and fried Goat cheese croquet; served over arugula; dressed with pepper-jelly vinaigrette and candied pecans

Served with house salad, mashed new potatoes and choice of accompaniment

Salad dressings include Creamy Horseradish, Chunky Bleu Cheese, Pepper-Jelly Vinaigrette and Raspberry Vinaigrette

### Alaskan Halibut Picatta 39 Seared and served with lemon caper white wine butter sauce

### \* Canadian Salmon 37 Sesame encrusted and topped with Asian marinated julienne vegetables over a citrus cream

### Crab Cakes Lightly seasoned jumbo lump crab meat; fried and served over lobster chive butter

### N.C. Mountain Trout Almondine 36 Pan-seared; finished with butter, lemon, fresh parsley and sliced almonds

# \*Best Cellar Tuna 39 Marinated in olive oil, light soy, lemon and ginger; seared and garnished with cucumber-ginger relish, Hoisen and fresh wasabi

# Creamy Tuscan Pasta Penne pasta tossed in a roasted tomato cream with grilled Italian sausage, Portobello mushrooms, onions and peppers 32

## \*New Zealand Rack of Lamb 49 Four double chops, lightly peppered and grilled; finished with veal-Cabernet demi and Goat cheese crumbles

## \*Certified Angus Filet au Poivre 51 Center Cut, eight ounce and highly marbled; peppercorn encrusted, grilled and served over brandy cream

<sup>\*</sup> These items may be cooked to order or contain raw or undercooked ingredients . Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses.

Alert your server if you have special dietary requirements.

### **MAINS**

### DESSERTS

* Bone-In Pork Chop	40
Finished with roasted red pepper purée	

Finished with roasted red pepper purée and Pepper jack cream; topped with crispy fried onion strings

### \*Wagyu Flank Steak

Generous marbling; grilled to order, sliced and finished with sauce Bordelaise

### \*Bone-in Rib Eye

Sixteen ounce, seasoned and grilled; finished with shrimp scampi inspired compound butter and three lightly fried shrimp

### Veal Scaloppine 39

Thinly sliced tender veal cutlets; lightly sautéed and finished with white wine, garlic, sweet cream and thinly sliced button mushrooms

### Roasted Half Duckling 39

A customer favorite for over 30 years! Crispy skin, boned and served with red raspberry sauce

### Parmesan Crusted Buttermilk Chicken

Pan-seared boneless breast served over arugula; finished with local country ham Beurre Blanc

### Granny Smith Apple Pie

12

Tender apples seasoned with sugar, cinnamon and butter, baked and topped with crumb topping and Bourbon whipped cream

#### Chocolate Toffee Mousse Cake

*12* 

Creamy chocolate mousse filled with golden toffee crunches layered with chocolate cake soaked in coffee liqueur

#### Crème Brulé

39

*50* 

34

12

Traditional vanilla custard caramelized to order with Spice and Tea Exchange's Espresso sugar

#### Banana Cream Pie

12

On the menu since 1975; pecan cookie crust filled with layers of cream cheese, vanilla pudding and fresh bananas; topped with freshly whipped cream and toasted coconut

#### Best Cellar Chocolate Martini

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Vanilla Vodka, Double Chocolate Vodka, Bailey's Chocolate Cream, and a splash of half and half in a chocolate swirled glass. It's the perfect dessert when you're too full for dessert

### ACCOMPANIMENTS

Pan sautéed Mediterranean Beets

Stuffed Zucchini Cream cheese, Cheddar and Swiss cheeses, pecans, caramelized onions and bread crumbs

\*Steamed Asparagus with Hollandaise

Acorn Squash Steamed until tender and finished with brown sugar cinnamon butter

Sautéed Garlic Green Beans