

The Best Cellar est. 1975



APPETIZERS

- *Oysters Rockefeller** 16
Half dozen baked with spinach, onion, bacon and Parmesan; finished with Hollandaise
- Burrata Cheese** 15
Balsamic tomato relish, olive tapenade and crostini; perfect for sharing
- Sea Scallops** 17
Pan-seared, over a Shiitake and spinach sauté; finished with cucumber wasabi drizzle and toasted sesame seeds
- *Pan-Seared Duck Breast** 14
Half duck breast served over Brussel sprouts and pork belly; finished with blackberry pomegranate reduction and pickled shallots
- Crispy Mushroom Flatbread** 13
Crispy flatbread with Fontina cheese, caramelized onions and a mix of sautéed mushrooms; finished with Balsamic drizzle
- Sautéed Mussels** 16
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 meat, cream and Cognac; finished with sherry 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** 10/6
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

MAIN COURSE

- 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** 39
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** 32
Penne pasta tossed in a roasted tomato cream with grilled Italian sausage, Portobello mushrooms, onions and peppers
- *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

** 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

*** Bone-In Pork Chop** 40

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

***Wagyu Flank Steak** 39

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

***Bone-in Rib Eye** 50

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 34

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

DESSERTS

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 Brûlée 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 14

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