



THE BEST CELLAR  
MOUNTAIN CASUAL DINING SINCE  
1975

APPETIZERS

**OYSTERS ROCKEFELLER ★**  
*Half dozen on the half shell, topped with spinach, onion, bacon and Parmesan; drizzled with Hollandaise 16*

**BURRATA CHEESE**  
*Balsamic tomato relish, olive tapenade and crostini; small or large sharing sizes 8/16*

**CHILLED COMBO**  
*Three jumbo shrimp cocktail and 1/4 pound of jumbo lump crabmeat; served with drawn butter and cocktail sauce 18*

**CRISPY MUSHROOM FLATBREAD**  
*Fontina cheese, caramelized onions and Shiitakes; finished with Balsamic glaze and fresh arugula 13*

**SAUTÉED MUSSELS**  
*Steamed in a smoky tomato broth, white wine, butter, garlic, fennel, fresh tomatoes and capers; served with crostini for dipping 16*

SOUPS & SALADS

**TOMATO AND SMOKED GOUDA SOUP** *Charred tomatoes, onions, garlic, smoked Gouda and vegetable stock puréed with a touch of cream; garnished with basil oil and house-made croutons 10*

**CRISPY FRIED OYSTER SALAD ★** *Baby Spinach, hard boiled egg, thinly sliced red onion and warm smoked bacon vinaigrette 13*

**WEDGE CAESAR ★** *Romaine wedge dressed with Caesar dressing; topped with fresh diced tomato, Applewood smoked bacon and crispy fried onions 12*

**MEDITERRANEAN BEET** *Marinated beets and fried Goat cheese croquet; served on arugula, dressed with zesty pepper jelly vinaigrette; finished with caramelized pecans 13*

**HOUSE SALAD** *A mix of romaine and spinach topped with carrots, red cabbage, cucumbers, grape tomatoes and baby green peas*

*Your choice of creamy horseradish ranch, raspberry vinaigrette, chunky Bleu cheese or zesty pepper jelly vinaigrette 6*

SEAFOOD & PASTA

All Entrees are served with mashed red skinned potatoes and choice of one accompaniment

**SEA SCALLOPS**  
*Pan-seared, over a sauté of Shiitakes and spinach; finished with cucumber wasabi drizzle and toasted sesame seeds 31*

**ALASKAN HALIBUT PICATTA**  
*Seared and served with lemon, caper, white wine butter sauce 35*

**N.C. MOUNTAIN TROUT ALMONDINE**  
*Pan sautéed; finished with butter, lemon, fresh parsley and sliced toasted almonds 32*

**BEST CELLAR TUNA ★**  
*Marinated in olive oil, light soy, lemon and fresh ginger; seared and garnished with cucumber-ginger relish, Hoisen and fresh wasabi 34*

**CRAB CAKES**  
*Lightly seasoned jumbo lump crab, minced peppers and green onion; fried and served over lobster chive butter 35*

**ATLANTIC SALMON ★**  
*Sesame crusted served over an Asian slaw; finished with a Hoisen- mirin glaze 33*

**CAJUN SHRIMP PASTA**  
*Cavatappi pasta tossed in a Cajun Parmesan cream with peppers, onions, Andouille sausage and tomatoes; topped with blackened shrimp 31*

LAMB & BEEF & FOWL

All Entrees are served with mashed red skinned potatoes  
and choice of one accompaniment

ROASTED HALF DUCKLING

A customer favorite for over 30 years! Crispy skin, boned and served over red raspberry sauce 35

CERTIFIED ANGUS FILET AU POIVRE ★

Center cut, eight ounces and highly marbled; peppercorn encrusted, grilled and served over brandy cream 46

GRILLED NEW ZEALAND RACK OF LAMB ★

Four double chops, lightly peppered and finished with veal-Cabernet demi glace and Goat cheese crumbles 45

STEAK AND CAKE ★

The best of both worlds. A four ounce filet of beef grilled and finished with Bordelaise sauce; served along side a crab cake with lobster chive butter 41

PARMESAN CRUSTED BUTTERMILK CHICKEN

Panko and Parmesan crusted, pan-seared boneless breast served over arugula and finished with local Country ham Beurre Blanc 30

BONE-IN RIBEYE ★

Sixteen ounces, seasoned and grilled; accompanied by our house-made steak sauce 44

ACCOMPANIMENTS

Pan Sautéed Mediterranean Beets

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

Steamed Asparagus ★  
Served with Hollandaise

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

Sautéed Garlic Green Beans

DESSERTS

FLOURLESS CHOCOLATE  
TORTE Dense, fudge-like chocolate; served with  
bourbon whipped cream and fresh strawberries 12

VANILLA CRÈME BRÛLÉE Traditional  
custard caramelized to order with Spice and Tea  
Exchange's espresso sugar 11

BANANA CREAM PIE 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 12

TIRAMISU A light layered Italian dessert with  
delicate ladyfinger cookies, espresso, Mascarpone  
custard, Marsala wine, rum and cocoa powder 10

BEST CELLAR CHOCOLATE  
MARTINI 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!! 14

*\*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. Please alert your server if you have special dietary requirements.*