



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 18*

**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 19*

**CRISPY FLATBREAD**  
*Chimichurri, Fontina cheese, slow-roasted tomatoes and Shiitakes; finished with arugula and Balsamic glaze 14*

**SAUTÉED MUSSELS**  
*Steamed in a smoky tomato broth, white wine, butter, garlic, fennel, fresh tomatoes and capers; served with crostini for dipping 18*

SOUPS & SALADS

**MAINE LOBSTER BISQUE**  
*Lobster stock blended with lobster meat, cream and Cognac; finished with a sherry drizzle 12*

**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 Mandarin oranges served over arugula; finished with Mediterranean Feta vinaigrette and caramelized pecans 13*

**HOUSE SALAD** *A mix of romaine and spinach topped with carrots, red cabbage, cucumbers, grape tomatoes and baby green peas 7*

*Your choice of creamy horseradish ranch, raspberry vinaigrette, chunky Gorgonzola cheese or Mediterranean Feta vinaigrette*

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 38*

**ALASKAN HALIBUT PICATTA**  
*Seared and served with lemon, caper, white wine butter sauce 37*

**N.C. MOUNTAIN TROUT**  
*Pan sautéed; finished with a Greek relish of artichoke hearts, cherry tomatoes, capers and mixed olives; finished with herb crema 35*

**BEST CELLAR TUNA ★**  
*Marinated in olive oil, light soy, lemon and fresh ginger; seared and garnished with cucumber-ginger slaw and wasabi crema 36*

**ATLANTIC SALMON ★**  
*House dry rub; served over avocado, Goat cheese and lime puree; topped with corn, red onion and roasted poblanos 36*

**RICOTTA-LEMON RAVIOLI**  
*Ravioli with artichoke hearts, asparagus and peas in a pesto Beurre Blanc with sweet cream; finished with sweet Peruvian teardrop peppers 28*

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

“MAPLE LEAF FARMS” ROASTED HALF DUCKLING

*A customer favorite for over 30 years! Crispy skin, deboned and served over red raspberry sauce 37*

CERTIFIED ANGUS FILET AU POIVRE ★

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

PORK RIBEYE ★

*Well-marbled; flame grilled medium rare and served with a 'jus of bacon, Gorgonzola and Balsamic onion jam; topped with crispy fried leeks 30*

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 five ounce center cut 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*

*\*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.*

*To ensure all patrons enjoy their meal, please refrain from cell phone use / speakerphone while in the dining area. Thank you for your cooperation.*

*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*

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

**LEMON GELATO BOMB** *Refreshing and  
creamy lemon gelato surrounds a lemon curd center  
and is dusted with lemon zest; served with blueberries  
and a dark chocolate Pirouline cookie 10*

**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*

**VANILLA BASQUE  
CHEESECAKE** *Crustless, light and fluffy with a  
caramelized top; served with basil- macerated  
strawberries and powdered sugar 11*

**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*