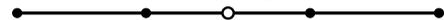




THE BEST CELLAR
MOUNTAIN CASUAL DINING SINCE
1975



APPETIZERS

OYSTERS ROCKEFELLER ★
Half dozen on the half shell, topped with spinach, onion, bacon and Parmesan; drizzled with Hollandaise 22

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 25

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 AND FRIED GOAT CHEESE
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, champagne vinaigrette, chunky Gorgonzola cheese or mediterranean Feta

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 40

ALASKAN HALIBUT PICCATA
Seared and served with lemon, caper, white wine butter sauce 38

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 38

ATLANTIC SALMON ★
Over roasted butternut squash; topped with pomegranate maple-bourbon glaze; finished with pistachio crumble 37

BURRATA RAVIOLI RAGOUT
Ravioli stuffed with creamy Burrata served with a ragout of slow roasted pork, beef, carrots, onions and tomatoes in a red wine reduction. 31

Vegetarian- pesto cream with peas, Shiitakes and slow roasted tomatoes 25

LAMB & BEEF & FOWL

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 41

CERTIFIED ANGUS FILET AU POIVRE ★

Eight ounce and highly marbled; peppercorn encrusted, grilled and served over brandy cream 55

VEAL PORTERHOUSE ★

Premium milk-fed tender veal seasoned, grilled and finished with a black garlic-rosemary compound butter 42

GRILLED NEW ZEALAND RACK OF LAMB ★

Four double chops, lightly peppered and finished with veal-Cabernet demi glace and Goat cheese crumbles 50

STEAK AND CAKE ★

The best of both worlds. A six ounce filet of beef grilled and finished with Bordelaise sauce; served alongside a jumbo lump crab cake with lobster chive butter 45

PARMESAN CRUSTED BUTTERMILK CHICKEN

Panko and Parmesan crusted, pan-seared boneless breast served over arugula and finished with local country ham Beurre Blanc 32

BONE-IN RIBEYE ★

Sixteen ounces, seasoned and grilled; accompanied by our house-made steak sauce 50

BEEF SHORT RIBS

Slow braised in veal demi glace until tender, served over mashed new potatoes; finished with horseradish cream and crispy fried onions 37

**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.

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

FLOURLESS CHOCOLATE

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

PEANUT BUTTER CREAM PIE

Chocolate crust layered with peanut butter mousse, chocolate ganache, and crushed peanut butter cups 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

CREMÉ BRULÉ CHEESECAKE

Decadent, rich cream cheese center topped with a flavorful burnt caramel glaze, on a deliciously golden graham cracker crust. 12

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*

DESSERTS