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 9/17

TRADITIONAL SHRIMP COCKTAIL
Five jumbo shrimp chilled and served with spicy house-made cocktail sauce 16

CRISPY FLATBREAD
Gorgonzola cream, slow-braised beef short rib, caramelized onions and Shiitakes; finished with Balsamic glaze 16

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

BEST CELLAR TUNA ★
Marinated in olive oil and light soy, seared and served with cucumber-ginger slaw and wasabi cream 17

SOUPS & SALADS

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

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

Salad dressings for the house salad include creamy horseradish, Champagne vinaigrette or chunky Gorgonzola

SEAFOOD & PASTA

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

SEA SCALLOPS
Pan seared, served over a sauté of Shiitakes and spinach; finished with cucumber-wasabi drizzle and toasted sesame seeds 44

ALASKAN HALIBUT PICCATA
Seared and served with lemon-caper white wine butter sauce 40

PECAN ENCRUSTED N.C. MOUNTAIN TROUT
Pan sautéed, finished with lemon-tarragon Buerre Blanc 36

ATLANTIC SALMON ★
Lightly blackened, served over stone-ground Parmesan grits; finished with a shrimp and corn Cajun cream and charred lemon 37

BURRATA RAVIOLI
Ravioli stuffed with creamy Burrata served with a ragout of slow roasted pork, beef, carrots, onions and tomatoes in a red wine reduction 34

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

LAMB & BEEF & FOWL

"MAPLE LEAF FARMS" ROASTED HALF DUCKLING
A customer favorite for over 30 years! Crispy skin, deboned and served over red raspberry sauce 44

CERTIFIED ANGUS FILET AU POIVRE ★
Eight ounces and highly marbled; peppercorn encrusted, grilled and served over brandy cream 55

WHITE STRIPE AUSTRALIAN RACK OF LAMB ★
Three double chops, lightly peppered and grilled; finished with grain mustard-honey jus and crumbled Goat Feta 49

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 49

PARMESAN CRUSTED BUTTERMILK CHICKEN
Panko and Parmesan crusted, pan-seared boneless breast served over arugula; finished with local country ham Beurre Blanc 34

BONE-IN RIBEYE ★
Sixteen ounces, seasoned and grilled; topped with house-made Gorgonzola-caramelized onion Cajun compound butter 50

BEEF SHORT RIBS
Slow-braised in veal demi glace until tender, served over mashed red-skinned potatoes; finished with horseradish cream and crispy fried onions 41

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

DESSERTS

FLOURLESS CHOCOLATE TORTE
Dense fudge-like chocolate; finished with freshly whipped espresso cream 12

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 BRULEÊ 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