



*196 Front Street
Owego, NY 13827
607-687-2016
thecellarrestaurant.net*

Dining Room Hours:

<i>Dinner: Tuesday - Saturday</i>	<i>5 pm-9 pm</i>
<i>Sunday Brunch</i>	<i>10 am - 2 pm</i>
<i>Sunday Dinner</i>	<i>2 pm - 7 pm</i>

Bar Hours:

<i>Tuesday - Thursday</i>	<i>5 pm-9 pm</i>
<i>Friday & Saturday</i>	<i>5 pm-10 pm</i>

Full Bar and Menu Available

Separate Checks:

*Maximum 4 Checks per table MUST be requested prior to ordering.
All charge transactions under \$15 will be charged \$0.50 to cover the transaction fee.*

Starters & Small Plate

French Onion Soup 5.95

Baked Brie in filo with apricot chutney 8.95

Cellar Potato twice baked with boursin, cheddar, bacon, mushrooms & onions *GF* 4.50

Sweet Potato Fries with honey mustard 3.95

Loaded Fries bacon, green onions, jalapenos, cooper cheese 6.95

- Pulled pork loaded fries 9.95

Fried Pickle Spears 3.95

Artisan Bread and House Herb Oil fresh baked

- Half Loaf 5.00
- Whole loaf 8.00

Chicken Tenders with Five Flavor Sauce or Ranch Dip 6.95 Buffalo style 8.95

Reuben Balls with homemade Guinness mustard or Thousand Island 7.95

Fried Mac & Cheese with jalapeno blackberry jam 5.95

Cellar Sampler in house made *Chicken Fingers*, *Reuben Balls*, and *Fried Mac & Cheese* with dipping sauces 12.95

Portobello Fritters with Chipotle Aioli 7.95

Lobster Mac and Cheese 12.95

Quesadilla chicken, cheese, corn and bean salsa 9.95

We use GMO free sunflower fryer oil

Grilled Marinated Ahi Tuna seared rare on a coconut rice cake with wasabi cream and ginger cilantro pesto *GF* 9.95

Fried Shrimp Breaded and fried shrimp served with spicy marinara 11.95

Teriyaki Scallops Baked with bacon and glazed with homemade teriyaki sauce *GF* 12.95

Prosciutto Wrapped Shrimp with sage butter and crisped gnocchi 12.95

Smoked Salmon House Brined and Smoked, served with crackers and horseradish caper cream 12.95

Mussels steamed in white wine & garlic with grilled baguette 9.95

Seafood Cakes Our own recipe of sweet crab meat and shrimp mousse panko breaded cakes with mango chutney and cilantro ginger pesto 12.95

Seafood Platter 2 *Prosciutto Wrapped Shrimp* and gnocchi, 2 *Pan Seared Scallops* with a jalapeno cream sauce, and a *Seafood Cake* with mango chutney 19.50

Entree Salads

Sesame Seed Encrusted Ahi Tuna seared rare, on mixed greens, with wasabi infused goat cheese, wonton strips, and ginger dressing 14.95

Grilled Cajun Chicken mixed greens, black bean corn salsa, and Sriracha ranch *GF* 11.95

Bob's Smoked Salad House smoked turkey or Yellow Fin tuna mixed with mayonnaise, celery, and onions on a garden salad with cheddar *GF* Turkey 11.95 Tuna 14.95

- *As a Smokin Sandwich* with lettuce, tomato, and cheddar on wheat Turkey 11.50 Tuna 11.50

Artisan Cheese Flatbread Pizza

Vegetarian

Spanish manchego cheese, asparagus, artichokes & roasted red peppers 11.50

Seafood

white garlic, herb Havarti cheese & shrimp 11.50

Smoked Goat Cheese

sautéed leeks and bacon 11.50

Cellar Burgers

Our Burgers feature house pattied, charbroiled 8oz choice ground chuck. Served with lettuce, tomato, & onions.

Cheese Burger

Your Choice of Cooper, Swiss,
Cheddar or Mozzarella
9.95

Greek Burger

Smothered with Tzatziki sauce,
feta cheese, and served on a
ciabatta roll
10.95

The AM Burger

Sliced ham, thick cut smoked bacon,
cheddar cheese, smoked ketchup,
topped with a fried egg
11.50

Big Island

Thick cut smoked bacon &
cheddar cheese
10.95

Bleu

Melted bleu cheese, thick
cut smoked bacon, sautéed
mushrooms and onions
11.50

Southwest Burger

Ground chuck mixed in house with
jalapeños, salsa, and spices. Topped
with cheddar cheese, thick cut
smoked bacon, and chipotle aioli
11.50

Smokey

Smoked goat cheese & thick cut
smoked bacon
11.50

BBQ

Sautéed onions, melted cheddar,
thick cut smoked bacon, smothered
in a homemade BBQ sauce
10.95

Optional: hormone antibiotic free Turkey Burger

*All Burgers,
Sandwiches, and BBQ
Come with a Side*

French Fries

Vegetable du jour

Homemade Apple Sauce

Sweet Potato Fries

BBQ Baked Beans

Homemade Baked
Mac & Cheese

Cellar Sandwiches

Philly Cheese Steak

Thinly sliced NY Strip steak, served with sautéed peppers, onions,
and cooper cheese on a steak roll. 12.95

Spicy Chicken Sandwich

Charbroiled cajun chicken breast, lettuce, tomato, onion and spicy
Sriracha ranch on a roll. 9.95

Fried Chicken Sandwich

House breaded and fried chicken breast, lettuce, tomato, onion and
spicy aioli on ciabatta. 9.95

Bob's Smokin Selections

Smoked Pastrami

Smoked in house with melted swiss
cheese and dijon mustard served on
grilled rye
11.50

Smoked Turkey

Smoked in house served with
sliced apple, smoked gouda, and
cranberry chutney on wheat bread
11.50

Smoked Turkey Cuban

Smoked turkey, ham, swiss cheese,
pickles, dijon mustard
on ciabatta roll
11.50

1/2 Rack of Ribs GF

Smoked and slow roasted pork ribs
in house BBQ sauce served with a
side of coleslaw
14.95

Pulled Pork Sandwich

Smoked and slow roasted pulled
pork with house BBQ sauce on a roll
with a side of coleslaw
9.95

BBQ Platter GF

1/4 Rack of ribs, pulled pork
slider, and sliced pastrami
with a side of coleslaw
15.50

Cellar Classics

Add a House, Garden or Caesar salad to any entree \$3

Harvest Pork Chop – a 10-oz. pork tenderloin grilled and served

- Dressed up for the season – Chef's special
- With Balsamic Local Maple Glaze 19.95

Breast of Duck GF

Seared crisp duck breast served medium rare with sweet dried cherry sauce 22.95

Mediterranean Chicken GF

Sautéed chicken breast topped with local goat cheese basil pesto, fresh diced tomato, red onion, and balsamic reduction 19.95

Chicken Bartolucci

Egg-battered sautéed chicken breast, baked with spinach ricotta cheese, white wine tomato sauce, and mozzarella cheese 19.95

Chicken Oscar

Sautéed chicken breast topped with fresh asparagus, sweet crabmeat, and hand-whisked hollandaise sauce 25.95

Chicken Marsala

Sautéed chicken breast and mushrooms in a Marsala wine sauce over pasta 19.95

All chicken on our menu is hormone and antibiotic free

Enjoy the authentic preparation of two traditional 19th Century original recipes

Lobster Thermidor GF

8oz sweet, cold water lobster tail removed from the shell, chunked, sautéed in sherry cream sauce and finished with Swiss cheese 32.95

Beef Wellington

Filet mignon with sliced imported prosciutto ham, pate forestiere, baked in puff pastry, and served on Bordelaise sauce 28.95

Vegetarian and Salads

Feta Pasta

Penne tossed with spinach, sun-dried tomatoes and lemon marinated feta cheese 14.95

Zucchini "Pasta" GF

Vegetable spirals tossed with basil pesto, fresh diced tomatoes, and slivered almonds 14.95

Ravioli Du Jour

Your server will be happy to describe our ravioli of the day.

House mixed greens, walnuts, cheddar cheese, dried cranberries and harvest dressing 6.95

Garden mixed greens and vegetables, with your choice of homemade dressing 6.95

Caesar romaine tossed with imported Pecorino Romano cheese, croutons and Caesar dressing 6.95

Spinach bacon, mushrooms, and hard boiled egg topped with warm homemade bacon dressing 8.95

Add: Chicken (6 oz.) - \$4 / Sautéed Portobello - \$4 / Shrimp(5) - \$8 / Filet (4 oz.) - \$10

All of our dressings are Homemade and Gluten-Free

Bleu Cheese, Thousand Island, Ranch, Harvest, Caesar, Bacon, Raspberry Vinaigrette, Ginger

Surf and Turf

The Fresh Catch

Your server will be happy to describe our catch of the day. *When purchasing seafood, we consider long-term vitality of harvested species and the well being of the oceans.*

Salmon GF

Charbroiled Faroe Island Salmon served with a compound herb butter 22.95

Stuffed Haddock GF

Fresh haddock fillets stuffed with sweet crabmeat and shrimp mousse, topped with a creamy lobster sauce 20.95

Shrimp Scampi

Baked with garlic & herbs and served over linguine with broccoli 21.95

Seafood Czarina

A delectable combination of scallops, shrimp, and lobster tail sautéed in a spicy cream sauce, served over pasta 25.95

- Also available with homemade marinara

Pan Seared Sea Scallops GF

On a bed of jalapeno cream, garnished with wilted sautéed spinach 24.95

- *Half Portion* served with one side 12.95

Lobster Tail GF

6 oz. sweet, cold water tail served with drawn butter 21.95

Petite Surf & Turf

4 oz. Gillette Filet Mignon and your choice of one small plate seafood selection

- *Prosciutto Shrimp, Fried Shrimp, Seafood Cake, Smoked Salmon, or Abi Tuna* 24.95
- *Pan Seared Scallops* with a jalapeno cream sauce, or *Teryaki Scallops* 27.95

Whiskey Medallions

Two 4-oz. Filet Mignon medallions, pan-seared and served with a made to order mustard whiskey sauce. 27.95

New York Strip

Traditional:

A 12 oz. hand cut New York Strip, charbroiled to your liking
24.95

The Cellar Cut Filet Mignon

Traditional:

Eight ounces of our hand-cut, lightly seasoned steak, charbroiled and served with a side of Bourbon

Barbeque sauce
25.95

Half Portion

served with one side
12.95

Cellar Signature Styles GF

Gillette:

Served with bleu cheese peppercorn butter and on a bed of fresh red pepper pesto
\$4

Smothered:

Sautéed mushrooms, peppers, and onions
\$4

Shrimp Milanese:

Sautéed shrimp served with our house herb infused virgin olive oil
\$7

Oscar:

Fresh steamed asparagus, sweet jumbo crab, and hand-whisked hollandaise sauce
\$13

Au Pouvre:

Cracked black peppercorn encrusted with a brandy cream sauce
\$5

Add a lobster tail to any steak \$18.00