



## **Appetizers**

- French Onion Soup**.....8
- Baked Brie** with crackers and apricot chutney.....10
- Shrimp Bisque** .....8
- Alligator Bites** with Spicy Ranch.....15
- Artisan Bread** with House herb dipping oil, half or full loaf.....8/15
- Bacon Wrapped Scallops** with Teriyaki sauce .....18

## **Entrees**

- RiverRow Chicken** – the Cellar classic chicken breast stuffed with tarragon and cheese, wrapped in Filo dough.....29
- Pan Seared Monkfish** – served with caper and basil butter sauce over a cauliflower puree .....35
- Duck Breast** – served with sweet, dried cherry sauce .....38
- Pork Osso Bucco** - served over pasta with a braised tomato sauce ..... 32
- Lobster Thermidor** – 8oz of sweet, cold water lobster tail removed from the shell, chunked, and sautéed in sherry cream sauce and finished with Swiss cheese .....46
- Beef Wellington** – Filet mignon with sliced imported prosciutto ham, sautéed mushrooms, baked in puff pastry and served on Bordelaise sauce .....46
- House-Cut New York Strip** – served with sauteed mushrooms and a grain mustard cream sauce.....39
- Grilled Eggplant** – baked with garlic bechamel, topped with fresh Romano cheese.....26

All entrees served with chef selected side and salad

## **Chateau Briand for Two.....85**

Filet Mignon served with duchess potatoes, fluted tomato, broccoli, and carrots.

Dinner includes your choice of soup or salad and dessert to share with Champagne for a sweet finish