



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

thecellarrestaurant.net

Facebook: Cellar Restaurant, Owego

Instagram: cellar_restaurant

Dining Room & Bar Hours:

Lounge: Thursday - Saturday 4pm-9pm

Dinner: Thursday - Saturday 5pm-9pm

Sunday: Brunch 10am-2pm

Dinner 2:30pm-7pm

*Our menu price is the cash price;
a service charge will be added for credit and debit transactions.*

Separate Checks:

Maximum 4 checks per table must be requested PRIOR to ordering.

Starters & Small Plates

French Onion Soup 8

Baked Brie in filo with apricot chutney 10

Cellar Potato twice baked with boursin, cheddar, bacon, mushrooms, & onions GF 5.5

Artisan Bread and House Herb Oil fresh baked

- Half Loaf 7
- Whole loaf 12

Grilled Marinated Ahi Tuna seared rare, served on a coconut rice cake with wasabi cream and ginger cilantro pesto GF 14

Pan Seared Scallops with jalapeño cream sauce GF 16

Prosciutto Wrapped Shrimp with sage butter and crisped gnocchi 15

Smoked Salmon House brined and smoked, served with crackers or cucumber slices, and horseradish caper cream 16

Mussels steamed in white wine & garlic with grilled baguette 14

Reuben Balls with homemade Guinness mustard or 1000 Island 11

Fried Mac & Cheese with jalapeño blackberry jam 9

Portobello Fritters with Chipotle Aioli 10

Chicken Tenders with Five Flavor sauce or Ranch dip 7 Buffalo style 9

Artisan Cheese Flatbreads

Vegetarian

Spanish manchego cheese, asparagus, artichokes, & roasted red peppers 15

Buffalo CBR

Buffalo chicken, bacon, mozzarella cheese, & ranch 15

Seafood

white garlic, mozzarella cheese, spinach, & shrimp 15

Smoked Goat Cheese

sautéed leeks & bacon 15

Cellar Burgers & Sandwiches

All burgers and sandwiches served with French fries or sweet potato French fries for an extra \$1.5

Big Island Burger house pattied, charbroiled 8 oz. choice ground chuck. Served with bacon, cheddar cheese, lettuce, onion, and tomato 14

BBQ Burger house pattied, charbroiled 8 oz. choice ground chuck. Served with house BBQ sauce, sautéed onions, cheddar cheese, bacon, lettuce and tomato 15

Blue Burger house pattied, charbroiled 8 oz. choice ground chuck. Served with melted blue cheese, bacon, sautéed mushrooms and onions 16

Philly Cheese Steak Thinly sliced Filet Mignon, served with sautéed peppers, onions, and cooper cheese on a steak roll 16

Grilled Chicken Sandwich 8 oz chicken breast, served with cooper cheese, lettuce, tomato, onion and spicy aioli on whole wheat 15

Reuben Sandwich

House brined corned beef, served with saurkraut, Swiss cheese, and 1000 Island on grilled rye 14

Cellar Classics

Add a House, Garden, or Caesar salad to any entree \$4

Boneless Pork Loin – 10 oz. grilled and served

- Dressed up for the season – Chef's special
- With balsamic local maple glaze *GF* 25

All chicken on our menu is hormone and antibiotic free

Chicken Bartolucci

Egg-battered sautéed chicken breast, baked with spinach ricotta cheese, white wine tomato sauce, and mozzarella cheese 26

Chicken Oscar

Sautéed chicken breast topped with fresh asparagus, sweet crabmeat, and hand-whisked hollandaise sauce *GF* 33

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

Lobster Thermidor *MGF*

Tail and a half of sweet, cold water lobster tail removed from the shell, chunked, sautéed in sherry cream sauce, served in a puff pastry and finished with Swiss cheese 42

Beef Wellington

Filet mignon with sliced imported prosciutto ham, pate forestiere, baked in puff pastry, and served on Bordelaise sauce 38

Vegetarian and Salads

Feta Pasta

Penne tossed with spinach, sun-dried tomatoes, and lemon marinated feta cheese 16

Ravioli Entree

Cheese filled ravioli served with sauteed shrimp and a basil cream sauce 26

House mixed greens, walnuts, cheddar cheese, dried cranberries, and harvest dressing 12

Garden mixed greens and vegetables, with your choice of homemade dressing 10

Caesar romaine tossed with imported Pecorino Romano cheese, croutons, and Caesar dressing 12

Sesame Seed Encrusted Ahi Tuna seared rare, on mixed greens, with wasabi infused goat cheese, wonton strips, and ginger dressing 18

Add: Chicken (8 oz.) - 8 / Sautéed Portobello - 6 / Shrimp(5) - 9 / Filet (4 oz.) - 15

All of our dressings are Homemade and Gluten-Free

Ranch, 1000 Island, Harvest, Caesar, Ginger, Bleu Cheese - (+1.5)

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 27

Seafood Czarina

A delectable combination of scallops, shrimp, and lobster tail sautéed in a spicy cream sauce, served over pasta 36

- *Try it with zucchini spirals (Zoodles)* 5

Pan Seared Sea Scallops GF

On a bed of jalapeno cream, garnished with wilted sautéed spinach 32

Petite Surf & Turf

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

- *Prosciutto Shrimp, or Smoked Salmon* 30
- *Abi Tuna* 32
- *Pan Seared Scallops* with jalapeño cream sauce 34

Chef's Steak Selection

A variety of cuts of steak that rotate based on market availability and quality.

Market Value

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

36

Half Portion

served with sides du jour

18

Cellar Signature Styles GF

Gillette:

Served with bleu cheese peppercorn butter, on a bed of fresh red pepper pesto

5

Oscar:

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

15

Béarnaise Sauce:

Hand-whiskey prepared to order

5

Smothered:

Sautéed mushrooms, peppers, and onions

5

Shrimp Milanese:

Sautéed shrimp served with our house herb infused virgin olive oil

10

Add a lobster tail to any steak 29

All Entrees Served with Chef's Choice of Two Sides