

# The Cellar Restaurant

# 2024

## Appetizers

Potage Soup.....7

French Onion Soup.....8

GF **Shrimp Cocktail** with five flavor sauce.....14

MGF **Spinach Artichoke Skilled** served with pita.....12

**Artisan Bread** with house herb oil.....half loaf 7.....full loaf 12

## Entrees

**Chicken Cordon Bleu** chicken breast stuffed with ham and Swiss, breaded and baked. Served with a mustard cream sauce.....33

GF **Duck Breast** with sweet dried cherry sauce .....38

**Pork Loin** nut and panko encrusted medallions drizzled with balsamic maple glaze.... 32

GF **Ribeye** 16oz hand cut and charbroiled to perfection, served with Bearnaise .....44

**Beef Wellington** filet mignon with sliced imported prosciutto ham, mushroom pate, baked in puff pastry, and served on Bordelaise sauce.....46

MGF **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

GF **Halibut** baked and served casino style, garnished with clams ..... 39

**Vegetarian Ravioli** cheese filled with wild mushroom white wine sauce.....30

**Entrees served with salad, Hasselback potatoes, and sauteed green beans**



Enjoy a complimentary Champagne toast from The Cellar!

