



# The Cellar

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## Restaurant and Casey's Bar

### Casual Fine Dining

#### Featured Wines:

##### 2002 Sango de Rejadorada (Blood of Rejadorada)

Being 100% Tempranillo from 82 year-old vines in Toro Spain, 'Sango' is Rejadorada's prized gem. Honestly... we have the last allotment of this very small production, fantastic vintage, Toro wine- in the entire world!! Under ordinary circumstances, we would sell this wine for \$75, but we have good friends in the business and can offer this bottle for under \$50, and by the glass!! It is full of complex fruits, spices, & sweet oak tones, that will knock your socks off!

Enjoy it while we have it!

**\$45 by the bottle or \$10 by the glass**

##### 2009 The Crossings Sauvignon Blanc

Hailing from the famous Marlborough region in New Zealand (the South Island), The Crossings displays everything a Sauv Blanc from 'down under' should be. Racy acidity backed by flavors of gooseberry and grapefruit, and holding strong herbal grassy notes throughout the palate.

Balanced minerality and a very exciting finish.

**\$33 by the bottle or \$7.50 by the glass**



## Small Plates



### MMM-MEAT

#### **New Zealand Lamb Pops - 13**

Half a Rack Covered in a Hoisin Marinade, Served with a Garlic Soy Dressing

#### **Teriyaki Tenderloin Tips - 12**

Marinated Beef-Tips with Mushrooms, Peppers, Onions, and a Ponzu Sesame Sauce

#### **Cellar Nachos - 13 or Try Them Veggie Style - 10**

Our Blend of Sausage and Beef, Apple Smoked Bacon, Red Onions, Scallions, Pico de Gallo, & Cellar Cheese Sauce on Chips

#### **Apple-Wood Bacon-Wrapped Date – 1 Dollar Per Date**

Parmesan Stuffed Dates... Sweet, Salty & Delicious!



### TASTES FROM THE SEA

#### **Apple-Wood Bacon-Wrapped Sea Scallop - 1 Dollar Per Scallop**

Served with The Cellar's 'Angry Mayonnaise'

#### **Shrimp Scampi - 10**

Shrimp Sautéed with Butter, Wine, Garlic, Tomatoes, & Capers

#### **Captain Scallops - 10**

Two Large Sea Scallops & Portobello Mushrooms Wrapped in Flaky Puff Pastry, & Served with a Pomegranate Vinaigrette

#### **Cellar Crab Cakes - 11**

English Style Crab Cakes with a Caper Aioli

#### **Seared Ahi Tuna - 17**

Our Signature Sesame Crusted Ahi Tuna Served with Pomegranate Reduction and Pickled Ginger



### VEGETARIAN

#### **Hummus and Vegetable Platter – 11**

Cellar Hummus with Sliced Cucumber, Carrots, Tomatoes, Kalamata Olives, and Baked Pita

#### **Quinoa Portobello – 8**

Grilled Portobello Mushroom, Quinoa Blend, Pistachio-Crusted Goat Cheese, & Basil-Pesto Coulis

#### **Classic Bruschetta – 6**

A Tasty Mixture of Tomatoes & Basil, Served over Grilled Bread with a Roasted Garlic Puree



### SIMPLE BITES

#### **Nuts & Olives**

House Cured Picholine & Nicoise Olives – 3

House Roasted Nuts – 3

Have Both – 5

Add Featured Cheese – 2

#### **Olive Oil Options**

**Spanish** – Alzania Olive Oil, Red Pepper Flakes – 3

**Italian** – Organic Mantova Extra Virgin Olive Oil, a Balsamic Vinegar Reduction & Freshly Grated Parmesan – 3

**Californian** – Organic 'R' Orchards First Press Olive Oil, with a Roasted Garlic Clove - 3

**Sample All Three - 3**

#### **Garlic Parmesan Fries - 6**



## Soups and Salads

#### **Tomato Gorgonzola Soup - 6**

The Cellar's Famous Soup

#### **Soup du Jour - 6**

Ask Your Server for Today's Selection

#### **House Salad - 6**

Mixed Greens Tossed with a Ginger-Soy Vinaigrette, Cranberries, Carrots, and a Goat Cheese Crostini

#### **Classic Caesar - 6**

Hearts of Romaine, House-Made Caesar Dressing, Garlic Croutons and a Parmesan Crisp

#### **Cucumber and Apple Salad - 9**

Mixed Greens, Candied Pecans, Cranberries, Cucumber, Apple, and Gorgonzola Dressing

Add to Any Salad

Chicken Filet - 5

Salmon Filet – 7

\*\*Eating raw or undercooked foods may increase your risk of food-borne illness\*\*

## Personalized Meats

Choose Any One of These Items

**Filet Mignon - 30**

**Ribeye Steak - 29**

**Flat Iron Steak - 25**

**Rack of Lamb - 28**

Then Choose Any Three of These Sauces, Starches, or Vegetables

### Sauce

Red Wine Demi Glace  
Truffle and Herb Butter  
Wilson's Dry Rub

### Starch

Idaho Hand Mashed Potatoes  
Local Roasted Fingerling Potatoes  
Black Quinoa & Exotic Grains  
Sweet Potato Croquettes

### Vegetable

Grilled Asparagus - 1.50  
Sautéed Vegetables  
Broccolini  
Salad or Soup - 1.50

**Add Shrimp Scampi or Seared Sea Scallops to Any Entrée - 6**

**Add a 6 oz Roasted Lobster Tail to Any Entrée - 15**



## Pre Fixe Meats

The Entrées Listed Below Come with Your Choice of Soup or House Salad

### **Flat Iron and Lobster Tail - 40**

A Grilled Flat Iron, Lobster Demi Glace, a Roasted Lobster Tail, Served with Mashed Potatoes and Grilled Asparagus

### **Chicken Madeira - 16**

Roasted Chicken Topped with Portobello Mushrooms Sautéed with Garlic & Madeira, Served with Quinoa & Asparagus

### **Wild Game Platter - Market Price**

Please Ask Your Server about our Featured Game & Paired Accompaniments



## Seafood

The Entrées Listed Below Come with Your Choice of Soup or House Salad

### **Seared Ahi Tuna - 25**

Sesame Crusted Ahi Tuna Served with a Wasabi Cream Sauce, Coconut Steamed Rice and Grilled Asparagus

### **Almond Crusted Halibut - 26**

Alaskan Halibut Filet Coated in Toasted Almonds, Served with Frangelico Cream Sauce, Coconut Rice, & Sautéed Vegetables

### **Wild Caught Sockeye Salmon Filet - 23**

Grilled Alaskan Salmon Topped with a Sun-Dried Tomato Butter, Roasted Local Fingerlings, & Sautéed Vegetables



## Pastas & Risotto

**Shrimp & Crab Stuffed Shells with Lobster Thermidor Sauce & Asparagus - 17**

**Chicken Broccolini with White Vodka Sauce - 14**

Tossed with Your Choice of Penne or Linguini

**Vegetarian Pasta Option Available - 13**

**Fresh Risotto - 14**

Please inform your server if you have any special dietary needs