



Appetizers

Aviles Ahi Tuna

tuxedo sesame seared fresh yellow fin tuna served over an Asian calamari and seaweed salad finished with wasabi and soy sauce 16

Maryland Crab Cakes

pan seared homemade jumbo lump crab cakes drizzled with our homemade remoulade sauce 15

Cajun Egg Rolls

gourmet cheeses, peppers, onions, black beans, corn, and chicken rolled and fried golden brown served with Sriracha ranch dipping sauce 12

Cellar Bruschetta

fresh sliced baguette toasted with parmesan cheese and olive oil, topped with pesto, marinated sundried tomatoes, fresh mozzarella cheese finished with balsamic reduction sauce 14

Goat Cheese Chicken Flatbread

Chef's Appetizer Special of blackened chicken and goat cheese atop our homemade flatbread 15

Homemade Soup de Jour

Ask your server for today's selection 6

Desserts

Molten Bundt Cake ~ Peanut Butter Stack ~ Chocolate Martini



Chef's Dinner Specials

All entrees include a side House or Caesar Salad or Soup de Jour

Signature Filet

8 oz. Cellar 6 Signature Filet cooked to perfection with Chef's potatoes and vegetables topped with a potato haystack and finished with a savory Boursin cream sauce 38

Shrimp & Grits

fresh jumbo sautéed shrimp served over Boursin Herb cream cheese grits alongside peppers, andouille sausage, spinach, onions, and diced Applewood bacon 26

Pan Seared Scallops

fresh pan seared jumbo sea scallops served with citrus sauce alongside Chef's potatoes and vegetables 30

Fresh Catch Seafood Trio

fresh Mahi, crab cake, and shrimp stacked over Chef's choice of potatoes and fresh vegetables 39

Surf~N~Turf

8 oz. Cellar 6 Signature Filet and fresh blackened Mahi cooked to perfection with Chef's potatoes and vegetables 43

Vegetarian Pasta Primavera

garden fresh vegetable medley tossed with pesto cream sauce and fresh herbs served over chef's choice of pasta finished with shaved parmesan 21 ~ add grilled or blackened chicken 5, shrimp 6, Mahi 8 or Ahi 8 to your primavera

Consumer Warning: Consuming raw or under cooked meat, fish, shellfish, or poultry may cause food borne illness. Foods prepared on this menu were prepared in a facility that contains wheat.