

## First Course

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### LOBSTER BISQUE | 13

### PEAR SALAD | 12

Wine-poached Asian pears, artisan baby greens, mandarin wedges, blue cheese, caramelized pecans, and raspberry vinaigrette.

### MENORCAN SALAD | 14

Diced watermelon, heirloom tomatoes, red onions over European cucumbers tossed in datil harissa vinaigrette, feta cheese and toasted pumpkin seeds.

### CEVICHE \* | 18

Shrimp and salmon tossed with red onions, peppers, cilantro, fresh garlic, ginger, and aji amarillo served with toasted ciabatta.

### PROSCIUTTO AND POMODORO | 16

Confit baby heirloom tomatoes paired with prosciutto, palm hearts, egg yolk, parmesan, baby arugula, and chimichurri.

## Second Course

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### ESCARGOT | \$16

Succulent escargot in a rich mushroom cream sauce, elegantly served with flaky puff pastry.

### BEEF TENDERLOIN CARPACCIO \* | \$18

Delicate slices of beef tenderloin adorned with palm hearts, cherry tomatoes, zesty lemonette, sweet drop peppers, cilantro, capers, and red onions.

### CHARCUTERIE SELECTION | \$25

Handpicked cured meats and complementary cheeses, served with crisp ciabatta, marinated olives, fig preserves, and a baby heirloom tomato salad.

### CRISPY PORK BELLY | \$17

Crispy pork belly resting on a bed of thinly sliced sweet plantains, accompanied by roasted corn chow chow, fresh arugula, and a drizzle of chimichurri.

### SPANISH OCTOPUS | 19

Confit octopus glazed with honey miso, accompanied by fingerling potatoes and a bed of baby arugula, drizzled with roasted pepper oil.

Vegetarian options available upon request. Ordering raw and undercooked food increases the risk of food poisoning.

Gratuity of 20% will be added to parties of six or more.

Additional charge of \$5 will be added to all split entrees.

Due to the wide array of flavors in our dishes, all ingredients are not listed on our menu.

\*Served raw.

## Entrees

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### FILET MIGNON | \$49

A perfectly grilled 8 oz. sliced Filet Mignon, complemented by a rich mushroom and blue cheese spinach cream sauce. Served with heirloom carrots and creamy mashed potatoes.

### HONEY-GLAZED SALMON | \$35

A grilled salmon filet with a delightful ginger honey glaze, presented over a cauliflower steak and a side of grilled asparagus.

### TORTELLINI | \$32

A delectable dish featuring cheese tortellini, succulent shrimp, and pork belly lardons sautéed with English peas in a luscious sweet cream sauce.

### NEW ZEALAND LAMB HALF RACK | \$39

New Zealand lamb served with a rosemary mint demi-glaze, whipped potatoes, and roasted broccolini.

### PERI PERI CHICKEN | \$34

An organic chicken breast served over a savory spinach cream sauce, accompanied by roasted potatoes and heirloom carrots.

### SEARED CHILEAN SEABASS | \$52

Exquisitely seared Chilean seabass presented over a bed of red quinoa, fresh arugula, and a citrus fruit salsa.

### KOREAN BBQ SHORT RIBS | \$49

Garlic ginger-braised short ribs, adorned with a Korean BBQ sauce and scallions, served with fragrant jasmine rice and soy garlic mixed beans.

### GAMBAS | \$38

Blackened Argentinian red shrimp elegantly served over a cauliflower puree, accompanied by a medley of vegetables.



## SALADS

### Menorcan Salad \$14

Diced watermelon, heirloom tomatoes, red onions over European cucumbers tossed in datil harissa vinaigrette, feta cheese and toasted pumpkin seeds.

### Prosciutto and Pomodoro \$16

Confit baby heirloom tomatoes paired with prosciutto, palm hearts, egg yolk, parmesan, baby arugula, and chimichurri.

### Caesar \$12

Crisp hearts of romaine tossed in robust Caesar dressing topped with herbed croutons and parmesan cheese.

## SIDES

### Cellar Fries \$7

### Yucca Fries \$8

### Small Salad \$7

### Vegetable Succotash \$7

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## TO SHARE

Cheese Board \$20

Charcuterie Board \$25

Antipasto \$19

## LIGHT PLATTERS

Lobster Bisque \$13

Shrimp and Salmon Ceviche \$18

Shrimp and salmon tossed with red onions, peppers, cilantro, fresh garlic, ginger and aji amarillo served with toasted ciabatta.

Shrimp and Avocado \$19

Lump crab, and shrimp salad on a bed of fresh cucumber puree, Hass avocado, and greens drizzled with mild cilantro mayo.

Orange Ginger Bowl \$17

Shredded duck confit with vegetable succotash over tricolor quinoa with orange ginger glaze.

## HANDHELDS

Cellar Burger \$18

Two 4 oz grilled to order angus /brisket blend on kaiser roll, with pickled onions, lettuce, tomato, cheddar cheese, and Cellar fries.

Shrimp & Pork Belly Po-Boy \$17

Fried shrimp and pork belly with chimichurri, arugula, remoulade, and tomato on toasted bun.

Choripan \$16.5

Grilled Chorizo with caramelized onions and peppers, and cilantro mayo on a bun with Cellar fries.

PBT Club \$17.5

Prosciutto, turkey, and brie with melted brie and arugula on rye, served with chips.

Churrazco \$24

Grilled hanger steak topped with mushrooms and blue cheese cream, arugula and tomatoes on a kaiser roll with yucca fries.

## ENTREES

Crab Cakes \$23

Homemade Lump Crab Cakes topped with remoulade served over creamy cauliflower puree.

Coq au Vine \$21

Chicken stew with luscious San Sebastian Cabernet red sauce, mushrooms, pancetta, carrots, and petite potatoes.

Blackened Salmon \$24

Blackened Atlantic Salmon with roasted potatoes and vegetable succotash.



**S H A R E A B L E S**

Cheese Board	<b>20</b>
Charcuterie Board	<b>25</b>
Antipasto	<b>19</b>
Tostones	<b>15</b>

**B A R M E N U**

**BAKED BRIE AND APRICOT 14**

With toasted pecans and port glaze.

**PROSCIUTTO AND POMODORO SALAD 16**

Confit baby heirloom tomatoes paired with prosciutto, palm hearts, egg yolk, parmesan, baby arugula, and chimichurri.

**CAESAR SALAD 12**

Crisp hearts of romaine tossed in robust Caesar dressing topped with herbed croutons and parmesan cheese.

**SHRIMP AND PORK BELLY PO-BOY 17**

Fried shrimp and pork belly with chimichurri, arugula, aji soy mayo, and tomato on toasted ciabatta.

**SHRIMP AND SALMON CEVICHE 18**

Shrimp and salmon harmoniously tossed with red onions, peppers, cilantro, fresh garlic, ginger and aji amarillo served with toasted ciabatta.

**SHORT RIB SLIDERS 16**

Three pulled short rib sliders with Korean BBQ, pickled onions, and aji mayo.

**HONEY BUTTER SHRIMP 18**

Crispy honey garlic shrimp with apricot chutney.

**GREEN TOMATO NAPOLEON 14**

Layered fried green tomatoes, with goat cheese, roasted red peppers, and balsamic sherry glaze.

**S I D E S**

Cellar Fries	<b>7</b>
Yucca Fries	<b>9</b>
Small Salad	<b>7</b>
Vegetable Succotash	<b>7</b>

**D E S S E R T**

<b>COCONUT PANA COTTA</b>	<b>10</b>
<b>CHOCOLATE MARQUISE</b>	<b>10</b>

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## Wines by the Glass

PETITE SIRAH	13
CABERNET SAUVIGNON, NAPA VALLEY	17
CABERNET SAUVIGNON	10
VINTNERS RED	8
PINOT GRIGIO	10
CHARDONNAY	10
VINTNERS WHITE	8
ROSA	8
BLANC DE FLEUR	10
CREAM SHERRY	10
PORT	10
RUBY PORT	10
PROPRIETORS RESERVE	10

## Specialty Drinks

RED PEAR SANGRIA	14
WHITE SANGRIA	14
ROSE SUNRISE	14
GUAVA PASSION	14
MIMOSA,	8
GUAVA, OR PASSION FRUIT	
N/A FROZEN HURRICANE	12
N/A FROZEN GREEN MANGO	12

## Soft Drinks

SODAS	2.5
TEA	3
SPARKLING WATER	5
STILL WATER	5

## Bottled Beers 6

HEINEKEN
HEINEKEN N/A
BUDLITE
MILLER LITE
MICH ULTRA
CORONA
SEASONAL

## Draft Beers 8

MICH ULTRA
MODELO ESPECIAL
SHOCKTOP
YUENGLING
STELLA ARTOIS
FOUNDERS ALL DAY IPA
DOG ROSE BREWING