

Homemade Soups

French Onion Soup Au Gratin

Seasoned baguettes layered with our savory vidalia onion soup and baked with a topping of melted gruyere swiss cheese.

Cup ~ 5.00 Bowl ~ 6.00

New England Clam Chowder

Native clams, potato, bacon and herbs in a creamy broth.

Cup ~ 5.00 Bowl ~ 6.00

Appetizers

Shrimp Cocktail

6 Jumbo shrimp, lemon wedge, cocktail sauce.

12.00

Country Style Wings or Boneless Tenders

Meaty bone-in or boneless tenders, tossed in your choice of one: spicy buffalo, barbecue, teriyaki, bourbon molasses or mango habanera sauce. Served with carrots and celery.

10.00

Mediterranean Plate

Grilled flatbread, hummus, tabbouleh, feta cheese, roasted vegetables and olives.

10.00

Chocksett Flat Bread ~ Choice of one

Tomato Bruschetta ~ Buffalo Chicken ~ Chicken Caesar ~ Vegetable

10.00

Oriental Vegetable Spring Rolls

Cabbage, celery, carrots, green onions and chinese noodles rolled and deep fried in a wonton wrapper. Served with teriyaki and sweet & sour sauce.

8.00

Maryland Style Crab Cakes

Pan seared jumbo lump crab cakes, served on a red pepper chipotle lime sauce.

11.00

Fried Calamari with Hot Peppers

Tender calamari lightly breaded and tossed with basil, spicy butter and hot cherry peppers. Served with a side of marinara.

10.00

Fried Mozzarella Wedges

Mozzarella cheese encrusted with a blend of Italian seasonings and bread crumbs and deep fried until golden brown. Served with a side of marinara sauce.

8.00

Hearty Dinner Salads

Garden Salad

Arcadian lettuce with grape tomatoes, european cucumbers, carrots and bermuda onions Served with your choice of dressing.

10.00

Caesar Salad

Chopped romaine hearts, parmesan cheese and croutons tossed with caesar dressing.

12.00

Spinach Apple Pecan Salad

Spinach, applewood smoked bacon, diced apple, pecans, red onion and goat cheese tossed in a raspberry vinaigrette dressing.

12.00

Cobb Salad

Crisp lettuce, chopped Applewood smoked bacon, hard-boiled egg, tomatoes, avocado, scallions and cheddar cheese tossed together and topped with gorgonzola cheese. Served with your choice of dressing.

12.00

Triple Berry Salad with Toasted Almonds

Arcadian lettuce topped with blackberries, blueberries, strawberries, cucumbers, tomatoes, toasted almonds and served with a raspberry vinaigrette dressing.

12.00

Add Chicken ~ 5.00 Grilled Shrimp or Salmon ~ 7.00 Steak Tips ~ 7.00

Dressings ~ Parmesan Peppercorn, Italian, Ranch, Blue Cheese, White Balsamic Vinaigrette, Caesar, 1000 Island, Honey Mustard, Raspberry Vinaigrette, Balsamic Dijon

Please advise your server before ordering of any known food allergies.
We are not a Gluten-free or Allergen-free kitchen but will do our best to accommodate your dietary needs.

Consumption of raw or undercooked meat, poultry or fish may cause illness

Grille Classics

Burgers and Sandwiches served with a pickle spear and your choice of fries or sweet potato fries

Cellar Grille Burger

A flame grilled angus burger topped with onion, lettuce, tomato and pickles served on toasted brioche bun. Your choice of cheese and sauce ~ american, swiss, cheddar or pepper jack cheese and bourbon, molasses, barbeque or salsa sauce 12.00

Additional toppings ~ 1.00 each Crispy onion strings, Bacon, Avocado, Chili, Fried Egg

Grilled Chicken Caesar Wrap

Grilled chicken breast with romaine lettuce, shredded parmesan cheese, croutons tossed in caesar dressing and wrapped in a white or wheat wrap. 11.00

New York Reuben Sandwich

Thinly sliced lean corn beef, sauerkraut, swiss cheese, 1000 island dressing on marble rye bread. 11.00

Chicken Pot Pie

A blend of chicken, peas, carrots, onions, potato and gravy served in a bowl topped with a flaky puff pastry. 17.00

Macaroni & Cheese

House-made macaroni and cheese topped with bread crumbs and baked until golden brown. 15.00
Add Chicken or Pulled pork ~ 5.00 Lobster ~ 7.00

Entrees

All Entrée's include a choice of a cup of soup or salad. Clam Chowder or French Onion Soup Add 1.50

Grilled Filet Mignon

Filet mignon grilled to perfection topped with a garlic and parsley compound butter. 32.00
Served with garlic mashed potatoes and veg du jour. Add Lobster ~ 7.00

Pan Seared Boneless Ribeye

14 oz. Boneless ribeye seared to your liking served with garlic mashed potatoes and veg du jour. 26.00

Marinated Steak Tips

Grilled steak tips topped with sautéed peppers, onions and mushroom served with rice pilaf and veg du jour. 22.00

Chicken Parmigiana

Breaded chicken breast topped with marinara and mozzarella cheese served over linguini with garlic bread. 19.00

Chicken Piccata

Sauteed chicken breast finished with lemon butter white wine sauce with capers. 19.00
Served over penne or linguine with a side of garlic bread

Chicken Bruschetta

Sautéed breast topped with mozzarella cheese, diced tomato, basil and red onion marinated in a balsamic vinegar served with rice pilaf and veg du jour. 19.00

Maple Glazed Salmon

Pan seared salmon with a pure maple syrup glaze. Served with rice pilaf and veg du jour. 24.00

Habanero Mango Glazed Salmon

Pan seared salmon with a habanero mango glaze topped with a grilled pineapple mango salsa. Served with rice pilaf and veg du jour. 24.00

Seafood Scampi

Sautéed jumbo shrimp, sea scallops, lobster meat in a white wine garlic butter sauce. 33.00
Served over penne or linguine a side of garlic bread.

North Atlantic Baked Haddock

North Atlantic haddock topped with buttery ritz cracker crumbs served with rice pilaf and veg du jour. 21.00

Fisherman's Platter

Haddock, scallops, jumbo shrimp, lightly fried to golden brown. Served with fries or onion rings, a lemon wedge, house-made coleslaw and our special tartar sauce 24.00