



196 Front Street
Owego, NY 13827
607-687-2016
info@thecellarrestaurant.net




Dining Hours:

Dinner: Tuesday – Saturday	5:30 pm – 9:00 pm
Brunch: Sunday	10 am – 2 pm
Dinner: Sunday	2 pm – 7 pm

Lounge &

Tapas Menu: Tuesday – Thursday	5:30 pm – 9:00 pm
Friday & Saturday	5:30 pm – 10.00 pm




Small Plates (Tapas)


French Onion Soup.....	4.25	Cellar Potato twice baked with boursin, bacon, mushrooms & onions.....	3.25
 Baked Brie in filo with apricot chutney.....	6.50	 Portobello Fritters with Chipotle Aioli.....	7.95
 Mozzarella Crostini with tomato basil salad	7.25	Chicken Fingers with Five Flavor Sauce or Ranch Dip.....	6.95
Quesadilla – tortilla stuffed with chicken, monterey jack cheese & salsa.....	8.95	Basket of Homemade Onion Rings.....	4.95
Pulled Pork Sandwich served with coleslaw.....	7.95	Steak or Sweet Potato Fries.....	3.95

Big Island Burger – An 8-oz. choice ground chuck burger with lettuce, bacon, tomato, cheese and onion..... 8.95
 Optional (add \$.50 each): sautéed onions, mushrooms, swiss cheese, provolone cheese, smoked gouda, bleu cheese, honey mustard, five flavor sauce or chipotle mayonnaise.

Flatbread Pizza

Seafood – White garlic with shrimp 9.50
Smoked Goat Cheese with sautéed leeks and bacon..... 9.50

Grilled Marinated Ahi Tuna with wasabi cream and ginger cilantro on a coconut jasmine rice cake.....	8.95
Bob's BBQ Shrimp wrapped with bacon	8.95
Mussels steamed in white wine & garlic.....	8.95
 Seafood Cakes lightly panko breaded crab, shrimp, and scallop mousse with mango chutney and cilantro ginger pesto.....	9.95
Pan Seared Sea Scallops with wilted sautéed spinach on a bed of jalapeno cream.....	9.95
For dinner we'll double the scallops and add a salad & side.....	22.95
 The Gillette Filet Mignon a 4-oz. filet mignon topped with blue cheese peppercorn butter on a bed of red pepper pesto.....	12.95
 For a dinner we'll double the size of the filet and add a salad & side.....	25.95
Surf & Turf – Start with our 4 oz. Gillette Filet Mignon and add your choice of one seafood selection listed above with a salad & side.....	22.95
Seafood Platter – Our scallops, BBQ shrimp, and a seafood cake.....	17.95
For a dinner add a salad & side.....	22.95

 Gluten Free

 Vegetarian choice

Salads

House – Fresh mixed greens and our specially selected ingredients.....	4.95
Garden – Fresh mixed greens, seasonal vegetables, your choice of dressing	4.95
Caesar – Romaine tossed with romano cheese, croutons and our own Caesar dressing.....	4.95
Spinach – Fresh spinach, bacon, mushrooms, hard boiled egg topped with Bacon dressing.....	6.95

The Cayuga Catch.....Fresh Market Value

Your server will be pleased to describe our catch of the day.

✦ **Stuffed Haddock**.....19.95

Fresh haddock fillets stuffed with snow crab meat, spinach, mozzarella cheese, topped with lobster sauce.

Sizzling Shrimp Scampi.....21.95

Baked with garlic & herbs and served with broccoli & pasta.

Seafood Czarina.....25.95

A delectable combination of scallops, shrimp, and lobster meat sautéed in a spicy cream sauce, served over pasta.

Also available with homemade marinara.

✦ **Surf N Turf**.....49.95

An 8-oz. lobster tail with your choice of any house steak.

Just a Tail.....30.00

FROM THE PAST

Two traditional 19th Century Entrees that we at the Cellar have kept true to form from their original recipes.

We highly recommend them!

✦ **Lobster Thermidore**.....32.95

An 8-oz. lobster tail removed from the shell, chunked and sautéed in sherry cream sauce and finished with Swiss cheese.

Beef Wellington.....28.95

Filet mignon with sliced prosciutto ham, pate forestiere, baked in puff pastry, and served on Bordelaise sauce.

The Cellar Cut Filet Mignon.....25.95

Eight ounces of our hand-cut, lightly seasoned steak, charbroiled and served on a bed of bourbon barbeque sauce.

Savor any steak "Smothered" with sautéed mushroomsAdd 3.00

Enjoy any steak "Oscar" topped with fresh steamed asparagus, alaskan king crab, and hand-whisked hollandaise sauce.....Add 9.00

Whiskey Medallions.....24.95

Two 4-oz. filet mignon medallions, pan-seared and served with a mustard whiskey sauce.

All entrees served with salad.

Breast of Duck	21.95
Hazelnut crusted duck breast served medium rare with sweet dried cherry sauce.	
Pecan Crusted Pork	19.95
Pan-seared, nut-crusted boneless pork medallions topped with balsamic maple glaze.	
Harvest Pork Chop	19.95
A 10-oz. center cut boneless pork chop grilled and served plain or dressed up for the season.	
✦ Stuffed Chicken Breast	19.95
Boneless chicken breast stuffed with goat cheese pesto and topped with fresh tomato basil salad.	
Veal Bartolucci	21.95
Tender veal, egg-battered and sautéed, topped and baked with spinach, ricotta cheese, white wine tomato sauce and mozzarella cheese.	
<i>Prefer chicken?</i> 19.95	
Veal Marsala	21.95
Sautéed with a marsala wine sauce and mushrooms.	
Veal Oscar	28.95
Sautéed medallions of veal, topped with fresh asparagus, sweet crabmeat, and homemade hollandaise sauce.	

Vegetarian

🍅 Pasta Mornay	15.95
Penne pasta smothered with a creamy cheese sauce and fresh steamed broccoli.	
🍅 Homemade Wild Mushroom Ravioli	16.95
Homemade ravioli in ginger cream sauce layered with braised napa cabbage, water chestnuts.	
🍅 Vegetable Pot Pie	15.95
Stuffed with fresh seasonal vegetables and topped with a puff pastry crust.	

Add chicken to any dish.....3.00

✦ Gluten Free choice

🍅 Vegetarian choice

“Here’s to your Health”
All menu items are prepared to order
- we appreciate your patience.

Sorry, No Separate Checks
\$15 Charge Card Minimum
- Thank You -