

## APPETIZERS

### MOZZARELLA MARINARA

*The finest mozzarella cheese, hand-breaded with fresh bread crumbs and Parmesan cheese. Fried and served with our homemade Italian tomato sauce 7.95*

### BAKED BRIE WITH 2 PESTO SAUCES

*Imported Brie, baked and topped with sun-dried tomato pesto and basil pesto. Served with freshly baked sliced bread 9.95*

### JUMBO SHRIMP COCKTAIL

*Chilled, tender jumbo Gulf shrimp served with fresh lemon and cocktail sauce 9.95*

### SPINACH-ARTICHOKE DIP

*A blend of spinach, cheese and artichoke. Baked and served with fresh salsa, sour cream and crisp tortilla chips 7.95*

### BAKED OYSTERS ROCKEFELLER

*Six baked oysters topped with a creamy spinach sauce 9.95*

### BAKED OYSTERS COPPER CELLAR

*Six baked oysters with a creamy topping of Virginia ham, shrimp and mushrooms 9.95*

### CALAMARI

*Fried, calamari slices, hand-breaded, topped with grated Parmesan cheese. Served with mustard sauce and marinara sauce 9.95*

## SALADS

Add one of our delicious salads to any menu item... add 4.50

### CAPPUCCINO HOUSE SALAD

*Fresh spinach and romaine lettuce topped with roasted red peppers, a fresh grated blend of Parmesan, Romano and Asiago cheese and Calamata olives 5.95*

### CAESAR SALAD

*Fresh romaine, grated Parmesan, homemade croutons and our own "no egg" Caesar dressing 5.95*

### CELLAR HOUSE SALAD

*Served with crisp bacon bits, tomato, and croutons 5.95*

### WEDGE OF LETTUCE

*Crisp iceberg lettuce with chopped tomatoes, crisp bacon, blue cheese crumbles and Avocado Ranch dressing 5.95*

Our homemade dressings are original cheddar cheese, avocado ranch, creamy garlic & peppercorn, thousand island, honey mustard, blue cheese, lite vinaigrette, ranch, creamy italian and honey-french & sundried tomatoes (fat free)

## SEAFOOD & CHICKEN

Served with your choice of House, Caesar or Wedge salad, and your choice of one side, along with hot, fresh bread. You may substitute a cup of soup for your salad.

### FRESH FISH OF THE DAY

*At Cappuccino's we make every effort to have the best fresh fish available. We buy every fish a first-class seat in an ice chest to McGhee Tyson airport in Knoxville, followed by a daily express truck delivery to Cappuccino's. All this to make sure our guests are getting the freshest fish possible.*

### CHICKEN PICCATA

*Tender, boneless chicken breast delicately sauteed with lemon, capers, white wine and fresh parsley. Served with braised spinach 16.95*

### SHRIMP SCAMPI

*Sauteed with extra virgin olive oil and fresh herbs. Served over fettuccine 18.95*

### CHICKEN CAPPUCCINO

*Fresh boneless chicken medallions sauteed and layered with a mixture of Parmesan, Romano and Asiago cheeses with thinly sliced Italian prosciutto. Served with braised spinach 17.95*

### FRESH SCALLOPS SAN REMO

*Scallops sauteed with sun-dried tomatoes and fresh herbs, served over fettuccine 19.95*

### CHICKEN MARSALA

*Tender fresh chicken breasts sauteed with fresh mushrooms and Italian Marsala wine. Served with braised spinach 16.95*

### MARYLAND CRAB CAKES

*Seasoned, lump blue crabmeat rolled in bread crumbs and sauteed. An old authentic Maryland family recipe. Served with tartar sauce 22.95*

## PASTA

All of the following entrees are served with House, Caesar or Wedge salad and hot, fresh breads.  
You may substitute a cup of soup for your salad.

### SHRIMP & CRAB MANICOTTI

*Crepe pasta rolled around a mixture of ricotta and mozzarella cheeses with shrimp and crab.  
Served with a white supreme sauce 14.95*

### SPINACH & CHEESE MANICOTTI

*Fresh spinach with Ricotta, Parmesan and Romano cheeses wrapped in crepe pasta topped with Mozzarella and baked with homemade tomato sauce 14.95*

### FETTUCCINE CAPPUCINO

*Traditional fettuccine noodles in a cream sauce with peas, prosciutto, shallots and imported cheeses 14.95*

### FRESH VEGETABLE PRIMAVERA

*Fresh vegetables grilled with extra virgin olive oil and tossed with fresh herbs, imported cheeses and our marinara sauce.  
Served over linguini 14.95*

## STEAKS & PRIME RIB

Served with your choice of House, Caesar or Wedge salad, and your choice of one side, along with hot, fresh bread.  
You may substitute a cup of soup for your salad.

### NEW YORK STRIP STEAK

*Our most flavorful steak, carefully aged and grilled to order.  
12 oz. 25.95*

### FILET MIGNON

*The most tender cut of our aged Western beef.  
7 oz. 22.95 • 9 oz. 27.95*

### PRIME RIB

*Tender aged Western beef, slow roasted, sliced to order and served au jus with sour cream horseradish sauce.  
12 oz. 20.95 • 22 oz. 26.95*

### PRIME RIB-EYE STEAK

*For the true steak connoisseur. Prime, aged, boneless steak, cut from the center of the rib. 14 oz. MARKET PRICE*

## BEEF & VEAL

Served with your choice of House, Caesar or Wedge salad, and your choice of one side, along with hot, fresh bread.  
You may substitute a cup of soup for your salad.

### TENDERLOIN AU POIVRE

*Pan seared beef tenderloin medallions topped with a brown peppercorn sauce 18.95*

### TENDERLOIN OSCAR

*Medallions of beef tenderloin sauteed with blue crabmeat and fresh asparagus (in season) topped with Bearnaise sauce  
22.95*

### FILET MARSALA

*Slices of beef tenderloin sauteed with Italian, dry Marsala wine and fresh mushrooms 19.95*

### VEAL MARSALA

*Veal medallions sauteed with fresh mushrooms and Italian, dry Marsala wine 19.95*

### VEAL OSCAR

*Veal medallions sauteed with fresh blue crabmeat and asparagus (in season) topped with Bearnaise sauce  
23.95*

### VEAL PICCATA

*Veal medallions sauteed with white wine, lemon, capers and fresh parsley 19.95*

### VEAL CAPPUCINO

*Veal medallions sauteed in a white wine sauce and topped with a mixture of Parmesan, Romano and Asiago cheeses and sliced Italian prosciutto 20.95*

## CHEF'S SPECIAL

A NIGHTLY SELECTION  
OF OUR CHEF'S FAVORITES.  
SELECTION WILL VARY DAILY  
AS WELL AS SEASONALLY.

## CAPPUCCINO & DESSERTS

### TRADITIONAL CAPPUCCINO

*Freshly steamed espresso and cream  
with a frothy top* 3.50

### MOCHA CAPPUCCINO

*A rich blend of espresso, cream, sugar and chocolate.  
Topped with whipped cream* 3.50

### CAPPUCCINO L'AMOUR

*Cappuccino with a blend of six different liqueurs* 5.95

### CAPPUCCINO IRISTA

*Cappuccino blended with Bailey's Irish Cream* 5.95

### CAPPUCCINO JAMAICA

*Cappuccino with Tia Maria.  
Topped with whipped cream* 5.95

### CAPPUCCINO FRANGELICO

*Freshly made cappuccino blended with Frangelico.  
Topped with whipped cream* 5.95

### CHOCOLATE CANNOLI

*A flaky shell filled with chocolate  
and amaretto laced ricotta cheese* 4.95

### STRAWBERRIES & CREAM

*Fresh strawberries topped with rich cream* 4.95

### STRAWBERRY CREPES

*Two fresh crepes wrapped around  
strawberries and whipped cream.  
Topped with a white chocolate sauce* 5.95

### HOMEMADE CHEESECAKE

*A nightly selection of freshly made cheesecake* 4.95

### HILTON HEAD ICE CREAM

*A special selection of Hilton Head Ice Cream* 3.95

## SUNDAY BRUNCH AT THE CELLAR

*Our Brunch Buffet offers a wide variety of freshly prepared items to start your day or ease into any Sunday afternoon. These selections may vary with the season and offer the opportunity for the Cellar to present a variety of personal and traditional favorites. Whether it is shared with family, friends or simply the morning paper, we have been making Sunday a little more special since 1975.*

### OMELETTE STATION

#### MADE TO ORDER FRENCH TOAST

SCRAMBLED EGGS • SAUSAGE • BACON

#### HOMEMADE BISCUITS & GRAVY

### WAFFLE STATION

BAKED CORN FLAKE POTATO CASSEROLE

CHEESE GRITS • QUICHE OF THE DAY

TORTILLA & TACO STATION WITH  
SOUTHWESTERN SPICED CHICKEN

### SHRIMP CREOLE

SAUTEED BEEF AND VEGETABLES

SAUTEÉD CHICKEN AND VEGETABLES

ITALIAN TOMATOES AND VEGETABLES

### SPINACH ARTICHOKE DIP

ITALIAN MEATBALLS IN MARINARA SAUCE

CORN SOUFFLE • MACARONI & CHEESE

CAESAR SALAD • SEVEN-LAYER SALAD

### CHOPPED RANCH SALAD

SMOKED SALMON AND SMOKED TROUT

FRESH FRUIT,  
BRUNCH SWEETS AND DESSERTS

*We hope Copper Cellar will make each of your  
Sundays just a little bit more special.*