

■ 30 Years of Quality ■

"In Knoxville, its down in the cellar." Our small, underground dinner house, opened in 1975, and was the first in a distinctive collection of quality dining destinations throughout Knoxville. What started out as "the place" for quality beefs and steaks has become the place known for quality dining and exceptional service. Relax and enjoy your dining experience at the Copper Cellar.

■ Openers & Starters ■

French Onion Soup

Onions simmered in beef stock, topped with melted Swiss and Parmesan cheese 5.75

Our Famous Crab Bisque

A Cellar tradition for over 30 years! 5.75

Spinach-Artichoke Dip

Traditional dip served with salsa, sour cream and crisp tortilla chips 7.95

Fried Mushrooms

Fresh mushrooms, hand-breaded and fried. Served with our famous mustard sauce 7.95

Fried Cauliflower

Fresh cauliflower, hand-breaded and fried. Served with our famous mustard sauce 7.95

Chilled Jumbo Shrimp Cocktail

Served with homemade cocktail sauce 9.95

Mushrooms Stuffed with Crab

Baked, fresh mushrooms stuffed with creamy, crab imperial 8.95

Spiced Blue Crab Fingers

The flavorful claw of the crab, steamed and seasoned with Old Bay.[®] Served with our famous mustard sauce 10.95

■ Salads ■

Our homemade dressings are: Lite Vinaigrette, Honey-Mustard, Blue Cheese, Buttermilk Ranch, Creamy Garlic & Peppercorn, Thousand Island, Avocado Ranch, House Cheddar Cheese, and Fat-Free Sundried Tomato Vinaigrette. Olive Oil & Vinegar available.

Cellar House Salad

Served with crisp bacon bits, tomato, croutons and chopped egg 5.50

Caesar Salad

Fresh romaine, grated Parmesan, homemade croutons and our own "no egg" Caesar dressing 5.50

30th Anniversary Salad

With Blue Cheese, Walnuts, Sundried cherries, onions, tomatoes and Raspberry Vinaigrette 5.50

Wedge of Lettuce

Crisp wedge of iceberg lettuce, with Blue cheese, crisp bacon chips, chopped tomatoes and avocado ranch dressing 5.50

■ Banquets and Private Dining ■

Copper Cellar's private room is available for any style function ranging from cocktail parties, luncheons or dinners for up to 50 people.

Our extensive menu and helpful staff offer you the opportunity to develop just the right combination of food and service to meet your needs.

Call 673-3411.

■ Sides ■

Baked Idaho Potato

Cellar Stuffed Potato

Cellar Steak Fries

Homemade Red-Skinned Mashed Potatoes

Fresh Vegetable of the Day

Spinach Maria with Artichokes

Fresh Braised Spinach

Blue Cheese Grits

All sides 3.25

** If a member of your party prefers Sandwiches or Specialty Salads ask your server for a menu supplement.*

Steaks & Prime Rib

*At the Copper Cellar, we specialize in "Pittsburgh Grilled" and "Blackened" steaks.
Served with choice of House, Caesar, Wedge or 30th Anniversary Salad, one side dish and fresh baked bread.*

Prosperity "Ale" Steak

Tender sirloin marinated with olive oil,
mustard and soy sauce.
Served with Worcestershire butter
10 oz. 17.95

Teriyaki Sirloin

Marinated with soy sauce, pineapple and honey.
Served over Carolina herbed rice 7 oz. 14.50

New York Strip Steak

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

Friday & Saturday Prime Rib Special

Juicy Prime Rib, tender aged Western beef
slow roasted and sliced to order. Served au jus
with sour cream horseradish sauce
12 oz. 20.95 or 22 oz. (bone-in) 26.95

Filet Mignon

*At the Cellar, we are known for our Filet Mignon. All our filets are center cut and grilled to your specification.
Served with choice of House, Caesar, Wedge or 30th Anniversary Salad, one side dish and fresh baked bread.*

Filet Mignon

Center cut from the most tender of our aged beef
7 oz. 22.95 or 9 oz. 27.95

Filet Mignon & Grilled Shrimp

7 oz. Filet Mignon served with grilled shrimp 28.95

Grilled Filet Oscar

Grilled 7 oz. tenderloin of beef served
with lump blue crabmeat, fresh asparagus
and béarnaise sauce 29.95

Blue Cheese Filet Mignon

Grilled 7 oz. Filet Mignon served over
Blue cheese grits and topped with a
sun-dried tomato sauce with Portabella
and Shiitake mushrooms 26.95

Surf & Turf Combo

We pair our 7 oz. center cut
filet mignon with a daily selection of
fresh seafood. PRICED DAILY

Fresh Fish Of The Day

At Copper Cellar 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 Copper Cellar. All this to make sure our guests are getting the freshest fish possible.

Served with choice of House, Caesar, Wedge or 30th Anniversary Salad, one side dish and fresh baked bread.

Copper Cellar Specialties

Served with choice of House, Caesar, Wedge or 30th Anniversary Salad, one side dish and fresh baked bread.

Grilled Lemon Chicken

Basted with lemon and extra virgin olive oil,
grilled and served over Carolina herbed rice 15.95

Grilled Chicken Teriyaki

Fresh chicken breast in Oriental marinade,
grilled and served over Carolina herbed rice 15.95

Chicken Oscar

Sautéed chicken breast with blue crabmeat,
fresh asparagus and Sauce Béarnaise 18.95

Maryland Crab Cakes

Seasoned, lump blue crabmeat rolled in
bread crumbs and sauteed. An authentic recipe
handed down generation to generation.
Served with tartar sauce 22.95

Baked, Crab-stuffed Shrimp

Jumbo shrimp stuffed with Chesapeake Bay
Blue Crab Imperial 19.95

Grilled Shrimp

Six jumbo shrimp – grilled and served
over pasta with drawn butter 15.95

With 12 Jumbo Shrimp 21.95

Cold Water Lobster Tail

From the ice-cold waters of western Australia,
steamed and served with drawn butter
9 oz. MARKET

... add lobster tail to any entrée MARKET

Shrimp Scampi

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