

Appetizers

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

Baked Brie with 2 Pesto Sauces
Baked with basil and sun-dried tomato pesto 9.95

Mushrooms Stuffed with Crab
Baked, fresh mushrooms stuffed
with creamy, crab imperial 8.95

Mozzarella Marinara
Mozzarella cheese sticks breaded in a unique
mixture of bread crumbs and grated cheese.
Served with our homemade marinara sauce 7.95

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

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

Appetizer Platter

Chilled Shrimp, Baked Oysters Rockefeller, Baked Oysters Copper Cellar, Fried Fresh Mushrooms and Cauliflower, Mozzarella Marinara, Spinach Artichoke Dip with Tortilla Chips, Sour Cream and Salsa 34.95

Oyster Specialties

Oysters derive their names from the point of land or water where they are grown or harvested.

Fresh Ice Cold Oysters On The Half Shell
Our House Oysters are Gulf Oysters from AmeriPure[®].
Plump, clean-tasting, Cool-Pasteur-Iced[™] oysters.
Chilled on the half-shell 7.95 per half-dozen

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

Featured Fresh Oysters of the Day
Copper Cellar also features a variety of cold-water
oysters. The selection changes several times a week.
All oysters are served ice cold.

Our most frequent selections include:

- Malpeque (Canada)
- Buzzard Bay (Massachusetts)
- Blue Point (Long Island)
- West Port (Connecticut)

Chilled on the half shell
MKT per half-dozen

Soups & Salads

Our Famous Crab Bisque
A Cellar tradition for over 30 years! 5.75

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

Seasonal Soup of the Day
Homemade and prepared fresh daily 4.95

Cellar House Salad
Served with crisp bacon bits,
tomato, and croutons 5.95

Cappuccino House Salad
Fresh spinach and romaine lettuce topped
with roasted red peppers, a fresh grated
blend of Parmesan, Romano and Asiago cheeses
and Calamata olives 5.95

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

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

A La Carte Sides

Spinach Maria 3.50 • Fresh Vegetable of the Day 3.50
Macaroni & Cheese with Spinach 3.50 • Blue Cheese Grits 3.25
Baked Potato 3.25 • Stuffed Potato 3.25 • Fresh Cut Fries 3.25

Specialty Salads and Sandwiches menu available upon request.

■ ■ 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 your choice of House, Caesar or Wedge salad, choice of vegetable and hot, fresh bread.*

Filet Mignon

Center cut from the most tender of our aged beef
7 oz. 22.95 ¥ 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 bearnaise sauce 29.95

Blue Cheese Filet Mignon

Grilled 7 oz. Filet Mignon served over
Blue cheese grits and topped with a sauce
made with portobella and shiitake mushrooms
and sun-dried tomatoes 26.95

Surf & Turf Combo

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

■ ■ Steaks & Prime Rib ■ ■

Served with your choice of House, Caesar or Wedge salad, choice of vegetable and hot, fresh bread.

Prosperity Sirloin

10 oz. flavorful sirloin marinated in soy sauce,
fresh garlic and olive oil, served with French onions
and Worcestershire butter 17.95

New York Strip Steak

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

The Cellar Prime Rib

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

PRIME Rib-Eye Steak

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

■ ■ Fresh Fish & Seafood ■ ■

Served with choice of House, Caesar or Wedge salad, one side dish and hot, fresh bread.

At Copper Cellar we make every effort to have the best fresh seafood available. We buy every selection 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 seafood possible.

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

Fresh Scallops San Remo

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

Cold-Water Lobster Tail

Served with drawn butter 9 oz. MARKET

...add lobster tail to any entrée MARKET

Grilled Shrimp

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

With Twelve Jumbo Shrimp 21.95

Baked Crab Stuffed Shrimp

Stuffed with Chesapeake Bay Crab Imperial 19.95

Fried Jumbo Shrimp

Hand-breaded and fried per order 18.95

Shrimp Scampi

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

■ ■ Chicken & Pork Chops ■ ■

Served with House, Caesar or Wedge salad, your choice of one side and hot, fresh bread.

Grilled Boneless Pork Chops

Two tender, marinated, center pork chops.
Served over whipped potatoes with portobella
mushrooms and a marsala wine glaze 15.95

Grilled Chicken Teriyaki

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

Grilled Lemon Chicken

Basted with lemon and extra virgin olive oil,
grilled and served over linguini 15.95

Chicken Piccata

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

The Cellar's Appetizer Platter

Chilled Shrimp, Baked Oysters Rockefeller,
Baked Oysters Copper Cellar,
Fried Fresh Mushrooms and Cauliflower,
Mozarella Marinara,
Spinach Artichoke Dip with Tortilla Chips,
Sour Cream and Salsa 29.95

Sunday Brunch

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, including an omelette and waffle station.

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.

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 Jac Davis at 673-3422.

Desserts

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

Fresh Oysters

Oysters derive their names from the point of land or water where they are grown or harvested.

Oysters On The Half Shell

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Buzzard Bay (Massachusetts)

Blue Point (Long Island)

West Port (Connecticut)

Chilled on the half shell MKT per half-dozen

Oysters Rockefeller

Six baked oysters topped with a creamy spinach sauce 8.95

Oysters Copper Cellar

Six baked oysters with a creamy topping of Virginia ham, shrimp and mushrooms 8.95

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

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Fresh mushrooms, hand-breaded and fried. Served with our famous mustard sauce 6.95

Fried Cauliflower

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Mozzarella Marinara

Mozzarella cheese sticks breaded in a unique mixture of bread crumbs and grated cheese. Served with our homemade marinara sauce 7.95

Baked Brie with 2 Pesto Sauces

Baked with both basil and sun-dried tomato pesto 8.95

Spiced Blue Crab Fingers

The flavorful claw of the crab, available steamed and seasoned with Old Bay® or lightly fried and served with our famous mustard sauce 8.95

Calamari

Fried, sliced calamari, hand-breaded, topped with grated Parmesan cheese. Served with mustard sauce and marinara sauce 8.95

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