

### ARUGULA SALAD 15

Arugula, strawberries, green apples, blue cheese and candied pecans with a reduced balsamic dressing

Add Chicken 5 Add Filet 8

### OLIVES SELECTION 8

Assortment of olives with naan bread

### CELLARS SPICY MEATBALLS 15

Three Ram Cat Cellar's Meatballs, served with house made red wine marinara sauce

### SPINACH AND ARTICHOKE DIP 12

Cream cheese based spinach and artichoke dip, served with soft pretzel bites. Our take on a classic favorite!

### BAKED BRIE 17

Baked brie with pear and cranberry relish, served with green apples, and toast points

### HUMMUS PLATE 10

Daily hummus selection, served with naan, carrots and celery.

### TOMATO AND BURRATA SALAD 13

Vine-ripened tomatoes, imported burrata, house made pesto and balsamic drizzle, served with toast points

### CHIMICHURRI VEGETABLES 8

Mixed vegetables served with a house made chimichurri  
Add Chicken 5 Add Filet 8

### CHARCUTERIE BOARD 29

Chef's Selection of three meats and three cheeses, grain mustard, honey, pear and cranberry relish, roasted mushrooms, olives, candied pecans, cornichons, served with toast points.

## R.C.C. FEATURES

### SURF ON A STONE 23

A 5 oz tuna filet served on a hot stone, allowing you to cook it to perfection, served with chef's selection of three dipping sauces

### STEAK ON A STONE 21

A 5 oz filet served on a hot stone, allowing you to cook it to perfection, served with chef's selection of three dipping sauces

### ADD TO THE STONE:

Scallops 8

Shrimp 8

## TAPAS

### ROASTED MUSHROOM AND TOMATO 15

Roasted garlic cream sauce, roasted Cremini, Shiitake, and oyster mushrooms, caramelized onions, vine-ripened tomatoes, and fresh mozzarella, finished with thyme and fresh parmesan

### SMOKED SALMON 16

Ricotta base, goat cheese, pickled red onion, capers, finished with creme fraiche and parsley

### RAM CAT MEATBALL 15

Spicy house marinara, Cellars spicy meatballs with our four cheese blend and banana peppers, finished with fresh basil and parmesan

### CLASSIC PEPPERONI 15

House Marinara, fresh mozzarella, our four cheese blend, and pepperoni, finished with parmesan and fresh basil and parmesan

### FILET AND BLUE 17

Roasted garlic cream sauce, ricotta, thinly sliced filet, port soaked figs, pickled red onion, blue cheese, and balsamic reduction, finished with fresh thyme and parmesan

### CHICKEN PESTO 16

Roasted garlic cream sauce, grilled chicken, fresh mozzarella, caramelized onions and house pesto finished with fresh parmesan and balsamic reduction

Gluten Free Crust available 5

# FLATBREADS

ASK ABOUT OUR AFTER DINNER DRINKS AND DESSERT COCKTAIL SPECIALS

## BUBBLY

### Glass & Full Bottles

Alma Negra, Sparkling Malbec 9/28

Belstar, Rosé Prosecco 10/30

Avissi, Sparkling Rosé 9/28

Naverna, Cava 13/39

Cielo, Prosecco 10/30

Charles de Chaleur, Champagne 11/33

Chiarli, Lambrusco Centenario 10/30

### 1/2 Bottles & Splits

Veuve De Vernay, Brute Split 12

Moet Imperial, Rosé Champagne Split 45

Bellini, Prosecco Split 9

Pol Clement, Blanc de Blancs Split 9

Charles Urban, Champagne 1/2 Bottle 30

Philippe Fontaine Champagne 1/2 Bottle 57

## COFFEE & TEA

### FRENCH PRESS COFFEE 4

Made with Silva wood fire roasted coffee beans

Add a shot of Buffalo Trace

Creamed Whiskey 8

### SELECT HERBAL TEAS 3

Your choice of herbal tea served with lemon and honey

## PORTS

### DOWS RUBY PORT 22

served with an accompaniment of blue cheese and figs

## DESSERTS

### CHOCOLATE FONDUE 14

Served with seasonal fruit, marshmallows and poundcake

(\*contains nuts)

### CHOCOLATE TORTE 8

A decadent flourless rich chocolate treat served with raspberry puree, mint and whipped cream

(\*gluten free)

### CHEESECAKE 8

Our classic cheesecake drizzled with your choice of fresh blueberry puree, strawberry puree or caramel

topping

### CHEESECAKE FLIGHT 23

All of our classic cheesecakes in a flight for group tasting, one of each of our strawberry,

blueberry and caramel

## HAPPY ENDINGS