

### 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 17

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

## ENJOY RAM CAT CELLARS SIGNATURE STONE EXPERIENCE

PICK YOUR FAVORITE PROTEINS AND COOK THEM AT YOUR TABLE ON AN INDIVIDUAL 500 DEGREE STONE. ALL STONE ITEMS ARE PAIRED WITH THREE HOUSE-MADE DIPPING SAUCES. CHOOSE ONE OR TWO OF OUR TAPAS ITEMS TO MAKE IT A FULL MEAL.

### \* SCALLOPS

Wild 8 oz

29

### \* SHRIMP

Wild 8 oz

16

### \* SALMON

Icelandic 6 oz

20

### \* TUNA

Yellow fin 6 oz

20

### \* LAMB CHOPS

New Zealand Lollypops

23

### \* CUT OF THE DAY

Daily Special

Market price

### \* FILET

Hand cut 6oz

26

### \* WILD GAME

When Available

Market Price

### \* THE BIG THREE STEAK FLIGHT

3 oz Cap Steak, 3 oz filet, and

3 oz NY Strip

40

### ADD TO ANY STONE:

4 oz Scallops 15

4 oz Shrimp 8

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

## HOT STONES

### COUS COUS SALAD 15

A hearty salad blend, cous cous, cucumber, avocado, corn, and chickpeas served with a house-made whole grain mustard vinaigrette  
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 a 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

### CHARCUTERIE BOARDS

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.

FULL 31

HALF 17

### AUTUMN SALAD 14

Arugula, honey crisp apples, golden raisins, pepitas, feta, and prosciutto, tossed in olive oil and finished with a balsamic reduction  
Add Chicken 5 Add Filet 8

### 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

### PATATAS BRAVAS 15

Our take on the traditional Spanish potatoes dish. Featuring fingerling potatoes in a smoky tomato sauce finished with a chili lime sour cream

### SEASONAL FRUIT AND CHEESE BOARD 20

Whipped feta with green tomato marmalade, toast points and a selection of seasonal fruit

### TAPAS BOARD 32

Chef's Selection of four different tapas dishes  
Ask your server about today's selection

## HAPPY ENDINGS

### 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

# TAPAS