

UP CELLAR

APPETIZERS

CRAB CAKE*	21
jumbo lump crab, grapefruit, fennel, remoulade	
SHORT RIB SLIDERS*	18
beef short rib, crispy onion straws, aged gruyère, horseradish aioli	
BEEF CARPACCIO*	19
shaved filet mignon, parmesan, arugula	
STUFFED MUSHROOMS (V)	15
spinach, artichoke, mozzarella, pankò, grana padana	

SALAD & SOUP

STEAKHOUSE WEDGE	13
iceberg, bacon, cherry tomato, crispy onions, bleu cheese*	
CHOPPED SALAD (GF VG)	13
romaine, radicchio, goat cheese, toasted pepitas, diced apple, dried figs, thyme citrus vinaigrette	
FRENCH ONION SOUP	15
beef stock, aged gruyère, crouton	

STEAKS

8oz WAGYU GOLD DENVER CUT* (GF)	68
snake river farms	
16oz PICANHA* (GF)	52
certified angus beef	
10oz MANHATTAN FILET* (GF)	84
prime certified angus beef	

served with pommes purée, maître d'hôtel butter

STEAK UPGRADES

OSCAR STYLE* (GF)	18
jumbo crab, asparagus, béarnaise	
BLEU CHEESE CRUST	8
bleu cheese, herb butter	

SHRIMP COCKTAIL* (GF)	19
(4) jumbo chilled shrimp, spicy horseradish cocktail sauce, lemon	
OYSTERS ON THE HALF SHELL* (GF)	22
(6) oysters, tamari mignonette, cocktail sauce, horseradish, lemon	
DEVILED EGGS TRIO	14
nduja, ramen, prosciutto	
CRISPY SHRIMP	22
fried jumbo shrimp, lemon butter, tomato caper relish	

CAESAR	13
romaine, parmesan, anchovy, crouton, caesar*	
HOUSE SALAD (GF V)	11
iceberg, bacon, cheddar cheese, cucumber, cherry tomato, red onion, ranch	
LOBSTER BISQUE (GF)	16
lobster*, cream, chives	

16oz BONELESS RIBEYE* (GF)	67
certified angus beef	
14oz NY STRIP* (GF)	62
certified angus beef	
6oz PETITE FILET MIGNON* (GF)	56
certified angus beef	

GARLIC BUTTER SHRIMP* (GF)	16
white wine, garlic butter	
BORDELAISE (GF)	5
red wine, veal demi, shallot	

SEAFOOD

SKUNA BAY SALMON* (GF)	38
7oz grilled salmon filet, crispy herb potato, asparagus, béarnaise	
CHILEAN SEA BASS* (GF)	52
7oz sea bass filet, shiitake mushroom & sweet potato risotto	
MAINE SCALLOPS*	48
maine diver sea scallops, white wine garlic butter linguine	
SHRIMP & LOBSTER FRA DIAVOLO*	42
jumbo shrimp, lobster, linguini, roasted tomatoes, vodka, red pepper flake	

ENTREES

BLEU CHEESE PORK CHOP* (GF)	39
16oz frenched grilled pork chop, apple butter, bleu cheese, roasted sweet potatoes, haricot verts	
DUCK BREAST*	38
maple leaf duck breast, sweet potato puree, wild mushrooms, brussels sprouts, bordelaise	
CHURRASCO STEAK FRITES* (GF)	38
certified angus beef skirt steak, truffle steak fries, chimichurri	
BEEF SHORT RIB*	42
sweet potato puree, wild mushrooms, braise sauce	
UP CELLAR BURGER*	29
american kobe beef, pork belly, aged gruyère, caramelized onion, arugula, garlic aioli, steak fries	

SIDES

SAUTEED MUSHROOMS (GF V)	9	STEAK FRIES	9
garlic, butter, sea salt		truffle aioli, grana padano	
GLAZED BABY CARROTS (GF V)	11	CRISPY BRUSSELS SPROUTS	11
herb ricotta, harissa maple glaze		bacon lardons, apple butter	
ROASTED ASPARAGUS (GF V)	11	BAKED MAC & CHEESE (V)	11
béarnaise, sea salt		cheese blend, parmesan	
CRISPY HERB POTATOES (GF V)	9	HARICOT VERTS (GF V)	9
red potatoes, herbs, butter		green beans, butter, sea salt	

GF – Gluten Free, V – Vegetarian, VG – Vegan

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. Gluten-free items are prepared in a non-gluten free facility.

FEATURED PURVEYORS

CERTIFIED ANGUS BEEF – FREEBIRD CHICKEN – MAPLE LEAF
SKUNA BAY SALMON – SNAKE RIVER FARMS – WHITE MARBLE FARMS

