

Cellar Flame

S T E A K H O U S E

RAW & CHILLED

PINK MOON | PRINCE EDWARD ISLAND OYSTERS

New London Bay oysters served your way.
Classic, Rockefeller, or Casino with bacon
Half dozen – 24 | Dozen – 42

AHI TUNA ❖

Sushi-grade tuna, avocado, cucumber
Wasabi crème, sriracha aioli, aged soy,
wonton chips – 22

U8 SHRIMP COCKTAIL

Colossal wild-caught shrimp,
signature cocktail sauce – 26

SOUPS & GREENS

MOREL BISQUE – 12

LOBSTER BISQUE – 12

GOATS & GREENS *GF*

Chèvre, candied walnuts,
dried cherries, cherry vinaigrette – 14

CLASSIC CAESAR ❖

Romaine, Parmigiano-Reggiano,
house croutons – 14

Add Chicken or Shrimp – 9 | Steak or Salmon – 12

SIGNATURE STARTERS

WELLINGTON BITES

Beef tenderloin, prosciutto, mushroom duxelles
Puff pastry, 48-hour demi – 23

PRIME BEEF WONTONS

Ground tenderloin, ginger, charred kimchi,
sweet soy reduction, miso aioli,
pickled carrots – 18

BURRATA ❖

Basil pesto, vine tomatoes, balsamic glaze – 20

SIGNATURE MEATBALLS

House prime beef, veal, and Italian sausage
slow braised in San Marzano tomato sauce
with fresh herbs – 23

CALAMARI

Hand cut, panko crusted, lemon pepper,
red pepper aioli – 20

LETTUCE WRAPS

Filled with chopped grilled chicken breast or tofu,
julienned vegetables, ginger soy glaze – 18

OUR STORY

What began as The Tasting Room has grown into Cellar & Flame, a steakhouse built around fire, wine, and hospitality. Our menu reflects where we started and where we're headed: Prime steaks, refined seafood, curated wines, all served with intention.

Ask your server about menu items that are cooked to order or served raw.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

GF Gluten Free ❖ Ask your server for gluten free modifications

3% Fee for Credit Cards. Automatic service charge of 22% will be added for parties of 6 or more.

STEAKHOUSE CUTS

SIGNATURE FILET EXPERIENCE

78

8 oz hand-trimmed, center-cut filet, black truffle butter, twice-baked potato and fresh vegetables

FILET MIGNON *GF*

6 oz 56 | 8 oz 68

Hand-trimmed, center-cut filet, exceptionally tender with refined, delicate flavor, served with buttery whipped potatoes and fresh vegetables

NEW YORK STRIP *GF*

66

14 oz boneless Prime, richly marbled, bold flavor– served with buttery whipped potatoes and fresh vegetables

RIBEYE *GF*

74

18 oz boneless Prime, hand-cut, deeply marbled – served with buttery whipped potatoes and fresh vegetables

TOMAHAWK FOR TWO

215

36 oz dry-aged for 40 days Prime ribeye, carved for two, 48-hour demi, choice of two signature sides

ENHANCE YOUR STEAK

SURF ENHANCEMENTS

Lobster Tail	28
Colossal Shrimp	15
Salmon	15

SIGNATURE BUTTERS

Black Truffle	5
Blue Cheese	5
Béarnaise	5

FINISHING SAUCES

Demi-Glace	5
Black Garlic Cream	3

HOUSE SPECIALTIES

ELK MEDALLIONS *GF*

Black garlic cream, roasted potatoes, fresh vegetables – 65

KUROBUTA PORK CHOP *GF*

Bone-in pork chop, smoked gouda grits, bourbon apple sauce, fresh vegetables – 44

TENDERLOIN BEEF TIPS *GF*

Finished in a black garlic gravy, served with buttery whipped potatoes and fresh vegetables – 46

FILET IN BLEU

Filet medallions, mushrooms, spinach, pasta, bleu cheese Alfredo sauce – 38

CHICKEN ROULADE

Stuffed with cream cheese, roasted tomatoes, artichokes, spinach, lemon velouté, roasted potatoes, fresh vegetables – 34

PRIME TENDERLOIN BURGER ♦

White cheddar or smoked gouda, garlic aioli, brioche – 26

ALASKAN HALIBUT *GF*

Prosecco beurre blanc, parmesan risotto, fresh vegetables – 53

DUAL NORTH ATLANTIC TAILS

Drawn butter, roasted potatoes, fresh vegetables – 66

WOOD-FIRED SALMON *GF*

Grilled over the wood fire, topped with lobster demi cream sauce, risotto and fresh vegetables – 38

LANGOUSTINE LOBSTER MAC & CHEESE ♦

Cavatappi, langoustine lobster, rich cheese béchamel – 38

SIGNATURE SIDES

Elevate your entrée with one of our house favorites
Substitute your included side 6 | Add alongside 12

TWICE-BAKED POTATO *GF*

ROASTED BRUSSELS SPROUTS

WILD MUSHROOM MEDLEY *GF*

FIRE-ROASTED CAULIFLOWER *GF*

HOUSE SIDE SALAD ♦

Crisp mixed greens, heirloom cherry tomatoes, cucumbers, house-made croutons. Choice of dressing or Classic Caesar – 7