

UP CELLAR

APPETIZERS

CRAB CAKE*
jumbo lump crab, grapefruit, fennel,
remoulade 21

SHORT RIB SLIDERS*
braised beef short rib, horseradish aioli,
aged gruyère 18

MARKET CRUDO*
shoyu, citrus, sesame, fennel, jalapeno MKT

BONE MARROW
roasted, pickled red onion, french loaf,
dressed spring mix 22

SALAD & SOUP

STEAKHOUSE WEDGE
iceberg, bacon, cherry tomato, crispy onions,
bleu cheese* 13

CHOPPED SALAD (GF | VG)
romaine, radicchio, red onion, cherry tomato,
cucumber, lardons, thyme citrus vin* 13

FRENCH ONION SOUP
beef stock, aged gruyère, crouton 14

STEAKS

22oz BONE-IN RIBEYE* (GF)
linz heritage 88

16oz PICANHA* (GF)
linz heritage 46

10oz FILET MIGNON* (GF)
linz heritage 72

served with pommes purée, maître d'hôtel butter

STEAK UPGRADES

OSCAR STYLE* (GF)
jumbo crab, asparagus, béarnaise 18

BLEU CHEESE CRUST
bleu cheese, herb butter 8

SHRIMP COCKTAIL* (GF)
(4) jumbo chilled oishii shrimp, spicy
horseradish cocktail sauce, lemon 19

OYSTERS ON THE HALF SHELL* (GF)
tamari mignonette, cocktail sauce,
horseradish, lemon (6) | (12) MKT

DEVILED EGGS TRIO
nduja, ramen, smoked salmon 15

BIRRIA EGGROLLS
brisket birria, oaxaca cheese, cilantro
crema 21

CAESAR
romaine, parmesan, anchovy, crouton,
caesar* 13

SPINACH SALAD (GF | V)
apple, roasted sweet potato, goat cheese,
shallot, pecans, maple dijon vin* 15

LOBSTER BISQUE (GF)
lobster*, cream, chives 16

16oz BONELESS RIBEYE* (GF)
linz heritage 67

14oz NY STRIP* (GF)
linz heritage 62

6oz PETITE FILET MIGNON* (GF)
linz heritage 56

OISHII SHRIMP* (GF)
white wine, garlic butter 16

BORDELAISE (GF)
red wine, veal demi, shallot 5

SEAFOOD

FAROE ISLAND SALMON* (GF)
7oz grilled salmon filet, sweet potato gnocchi, shiitake mushroom, brown butter sage 38

CHILEAN SEA BASS* (GF)
7oz sea bass filet, wild mushroom & winter squash risotto 52

SEARED YELLOWFIN TUNA* (GF)
marshall islands tuna, okinawa sweet mash, shoyu vin, wasabi butter 46

MAINE SCALLOPS*
maine diver sea scallops, white wine garlic butter linguine 48

ENTREES

BLEU CHEESE PORK CHOP* (GF)
16oz fischer farms grilled pork, apple butter, bleu cheese, roasted sweet potatoes,
haricot verts 34

DUCK BREAST*
maple leaf duck breast, sweet potato puree, wild mushrooms, brussels sprouts,
bordelaise 38

CHURRASCO STEAK FRITES* (GF)
fischer farms skirt steak, truffle steak fries, chimichurri 38

BEEF SHORT RIB*
sweet potato puree, wild mushrooms, braise sauce 42

UP CELLAR BURGER*
black hawk waygu, pork belly, aged gruyère, caramelized onion, arugula, garlic
aioli, steak fries 29

SIDES

POMMES PUREE (GF | V)
yukon potatoes, butter 7

SEASONAL VEGETABLES (GF | V)
seasonal local produce 9

WINTER SQUASH (GF | V)
maple glaze, whipped goat cheese,
pepita, sea salt 9

STEAK FRIES
truffle aioli, grana padano 11

CRISPY BRUSSELS SPROUTS
agave, bacon lardons 11

BAKED MAC & CHEESE (V)
house cavatappi, cheese blend,
parmigiano-reggiano 11

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

BLACK HAWK – FISCHER FARMS – HEIRLOOM ACRES – LINZ HERITAGE ANGUS
MAPLE LEAF – OISHII – SMOKING GOOSE