

UP CELLAR

APPETIZERS

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

FILET SLIDERS*
bleu cheese, horseradish aioli, onion straw,
pickled mustard seed 18

SASHIMI*
ginger miso soy sauce, wasabi, chili oil MKT

LOBSTER MAC
lobster, house cavatappi, cheese blend,
cream, grana padano 25

SALAD & SOUP

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

BRUSSELS SPROUTS SALAD (GF | VG)
diced apple, dried cranberries, carrot,
cabbage, cilantro, scallion, asian vin* 13

CREAM OF MUSHROOM (V)
wild mushrooms, cream, herbs 10

STEAKS

16oz BONE-IN RIBEYE* (GF)
local grass fed 72

14oz DRY AGED NY STRIP* (GF)
linz heritage 76

10oz FILET MIGNON* (GF)
linz heritage 72

served with pommes puree, seasonal vegetables, maître d'hôtel butter

STEAK UPGRADES

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

SHRIMP COCKTAIL* (GF)
(4) jumbo chilled oishii shrimp, spicy
horseradish cocktail sauce, lemon 16

OYSTERS ON THE HALF SHELL* (GF)
tamari mignonette, cocktail sauce,
horseradish, lemon (6) 20 | (12) 34

DEVILED EGGS TRIO
prosciutto, smoked salmon, seasonal 12

COCONUT GINGER MUSSELS* (GF)
pei mussels, coconut milk, garlic, ginger,
chiles, cilantro, lime juice 18

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

STRAWBERRY CITRUS SALAD (GF | V)
mixed greens, feta, pecan, strawberry,
red onion, thyme citrus vin* 13

LOBSTER CHOWDER* (GF)
lobster, vegetables, cream 14

16oz BONELESS RIBEYE* (GF)
linz heritage 68

16oz NY STRIP* (GF)
linz heritage 68

6oz PETITE FILET MIGNON* (GF)
linz heritage 52

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

SEAFOOD

FAROE ISLAND SALMON* (GF)
grilled salmon filet, thai coconut broth, cilantro lime rice, micro greens 32

SEA BASS* (GF)
pacifico striped bass, seasonal vegetables, crispy potatoes, tomatoes, chimichurri 38

MAINE SCALLOPS* (GF)
maine diver sea scallops, shaved brussels sprouts, pancetta, scallion, pomegranate 48

SHRIMP & LOBSTER FRA DIAVOLO*
oishii shrimp, lobster, house linguini, roasted tomatoes, vodka, red pepper flake 37

ENTREES

ROASTED HALF CHICKEN (GF)
local half chicken, mashed potato, wilted spinach, pan sauce 29

BOURBON GLAZED PORK CHOP* (GF)
16oz fischer farms grilled pork, mashed potato, heirloom carrot, bourbon citrus glaze 34

DUCK BREAST*
maple leaf duck breast, crispy potatoes, seasonal vegetables, onion crisps, blackberry &
jalapeño glaze 36

CARNE ASADA* (GF)
marinated skirt steak, cilantro lime rice, guacamole, pico de gallo, dressed greens 38

MUSHROOM MARSALA RIGATONI (V)
house rigatoni, mushroom blend, parmesan cream, grana padano 24

UP CELLAR BURGER*
black hawk waygu, bacon, brie, grilled red onion, arugula, garlic aioli, blueberry jalapeño
jam, steak fries 26

SIDES

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

SEASONAL VEGETABLES (GF | V)
seasonal local produce 9

HEIRLOOM CARROTS (GF | V)
blood orange glaze, whipped goat
cheese, sea salt 9

STEAK FRIES
truffle aioli, pecorino romano 11

CRISPY BRUSSELS SPROUTS
bacon, citrus zest, parmesan 11

BAKED MAC & CHEESE (V)
house cavatappi, cheese blend, parmigiano-
reggiano, bread crumb 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 – MILLER AMISH – OISHII – PACIFICO AQUACULTURE – SMOKING GOOSE