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FOR THE TABLE

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Smoked Hatch Chili Queso <i>Smoked Hatch Green Chili, Blend of Cheese</i>	11	Blackened Smoked Chicken Wings <i>Alabama White Sauce</i>	14
Tuna Tower <i>Ahi Tuna, Avocado, Wonton Crisp</i>	17	Calamari <i>Lightly Fried, Pepperoncini, Chili Sauce</i>	17
Blackened Steak Bites <i>Filet & Ribeye Tips, Shishito Peppers, Garlic Aioli</i>	15	Seasonal Charcuterie Board <i>Chef's Choice of Cheese, Meats, Fruits</i>	29
Crispy Fried Langostino Lobster <i>Lightly Fried, Asparagus, Lemon Aioli</i>	24	Bacon Sampler <i>Five Different Cuts of Bacon, Including World Famous Nueske's Smoked Bacon</i>	25

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SOUP & SALAD

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Dressing Choices
Ranch, Spicy Ranch, Bleu Cheese Vinaigrette, Balsamic Vinaigrette, Raspberry Vinaigrette, Louie

STARTERS

French Onion Soup <i>Melted Provolone, Toasted Baguette</i>	8
Cellar S.O.D <i>Soup of the Day</i>	8
B.L.T. Bibb Salad <i>Nueske's Bacon, Kahlua Pecans, Tomato, Egg, Bibb Lettuce, Bleu Cheese Vinaigrette</i>	15
Cellar Salad <i>Fresh Seasonal Berries, Goat Cheese, Pistachio, Spring Greens, Raspberry Vinaigrette</i>	10
House or Caesar Salad <i>House: Egg, Bacon, Tomato, Capers, Onion, Croutons, Choice of Dressing</i> <i>Caeser: Parmesan, Croutons, Caeser Dressing</i>	9

ENTREE

Crab Louie Salad <i>Jumbo Lump Crab, Egg, Tomato, Asparagus, Onion, Radish, Bell Pepper, Capers, Cucumber, Louie Dressing</i>	27
Ahi Tuna Salad <i>Served Rare, Asparagus, Avocado, Tomato, Balsamic Vinaigrette</i>	21
Cellar Salad <i>Fresh Seasonal Berries, Goat Cheese, Pistachio, Spring Greens, Raspberry Vinaigrette</i> <i>+Salmon 14 +Chicken 8 +Shrimp 12</i>	12
WTX Steak Salad <i>Filet & Ribeye Tips, Peppers, Black Beans, Bleu Cheese Vinaigrette</i>	18
Southwest Salad <i>Blackened Chicken, Black Beans, Corn, Green Chili, Pico, Cheese, Wonton Strips, Spicy Ranch</i>	18

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HANDHELDS

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all handhelds served with waffle fries

Smoked French Dip <i>Shaved Prime Rib, Provolone, Spicy Mayo</i>	18	Grouper Melt <i>Blackened Grouper, Peppers, Provolone, Lemon Aioli</i>	22
C55 Cheesesteak <i>Filet & Ribeye Tips, Peppers, Onion, Spicy Mayo, Smoked Queso</i>	19	Langostino Lobster Roll <i>Butter Toasted Brioche, Bibb Lettuce, Chilled Langostino Salad with Spicy Mayo</i>	26
Sweet Tea Fried Chicken Sandwich <i>House Pickles, Spicy Mayo</i>	17	Southwest Salad Wrap <i>Blackened Chicken, Black Beans, Green Chili, Tortilla Strips, Corn and Avocado Salsa, Cheese, Tomato Basil Wrap</i>	18
WTX Steak Salad Wrap <i>Filet & Ribeye Tips, Black Beans, Peppers, Tomato Basil Wrap</i>	18	Wagyu Smash Burger <i>Local Wagyu Beef, Provolone, Lettuce, Tomato, Pickles, Spicy Mayo</i> <i>+Nueske's Bacon 5 +Green Chili 2</i>	20

FROM THE SEA

we proudly source the freshest fish available

Grouper <i>Creamy Parmesan Crusted, Chili Crunch, Cajun Risotto, Asparagus Tips</i>	36	Norwegian Salmon <i>Orange Glazed, Bleu Cheese Risotto, Cellar Sprouts</i>	34
Seafood Tostada <i>Fish Changes Daily, Black Beans, Avocado, Cabbage, Arugula, Peppers, Goat Cheese, Citrus Vinaigrette, Garlic Aioli</i>	MP	Ahi Tuna Steak <i>Served Rare, Pepper Crusted, Chimichurri, Roasted Corn and Avocado Salsa, Quinoa</i>	38

PLATES

Sweet Tea Fried Chicken <i>Sweet Tea Brined Bone-in Chicken, Alabama White Sauce, Mashed Potatoes, Cellar Sprouts</i>	24	Pasta New Orleans <i>Cajun Cream Sauce, Peppers, Blackened Chicken & Tiger Shrimp, Cheese Stuffed Tortellini</i>	24
Chicken Fried Steak <i>Green Chili Gravy, Mashed Potatoes, Cellar Sprouts</i>	21	Gundagai Lamb Chops <i>Australian Lamb Chops, Mushroom Risotto, Honey Glazed Tri-Color Carrots</i>	42
Dry Aged Bone-in Pork Chop <i>28 Day Dry Aged, House Mustard Sauce, Red Wine Braised Cabbage, Mashed Potatoes</i>	34	Elk Tenderloin <i>Chipotle Marinated, Hatch Green Chili Hollandaise, Mashed Potatoes, Cellar Sprouts</i>	48

CELLAR STEAKS

WE PROUDLY SERVE 100% BLACK ANGUS TEXAS BEEF!
All steaks are aged for a minimum of 21 days for exceptional taste and tenderness.
All steaks are served with potatoes and vegetables.

Petite Filet <i>6oz. Center Cut Filet Mignon</i>	36	Ribeye <i>14oz. Well Marbled Ribeye</i>	41
Filet <i>9oz. Center Cut Filet Mignon</i>	54	Cowboy Bone-in Ribeye <i>20oz. Bone-in Ribeye</i>	63
Smoked Prime Rib 39 <i>14oz. House Smoked, Blackened, and Seared Prime Rib Limited Availability</i>			

ACCESSORIES

SURF		SAUCE	
Jumbo Blackened Scallops	19	Cellar Sauce	3
Cold Water Lobster Tail	39	au Poivre	3
Oscar Style	24	Chimichurri	3
Jumbo Tiger Shrimp	12	Sauce Trio	6

SIDES FOR THE TABLE

Bleu Cheese Risotto	Cellar Sprouts	Waffle Fries
Red Wine Braised Cabbage	Honey Glazed Tri Color Carrots	Asparagus
Mushroom Risotto	Mashed Potatoes	Cajun Risotto

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
please alert your server of any allergies as not all ingredients are listed