



Dinner

Dinner is deliciously served Wednesday - Friday 4 - 9 and Saturday & Sunday 3 - 9

Starters & Small Plates

Day's Soup \$6 cup/\$9 bowl

Ask your Wait Cat for day's selection.
Comes with baguette.

French Onion Soup (*gf) \$9 bowl

Rich and robust (vegetarian) broth with onions,
French bread croutons & melted Provolone cheese.

Cellar Cat House Salad (gf) \$8

Mixed greens, radish, cucumber and pickled red
onion, tossed in our ginger-lime vinaigrette.
Add grilled chicken \$5 or grilled salmon \$7

Roast Beet Salad (gf) \$11

Fresh-roasted beets, orange wedges, goat cheese,
hazelnuts, spinach, mixed greens, and cucumbers stacked
and drizzled with Ginger~Lime vinaigrette.

Cat's Caesar Salad (gf*) \$9

Romaine, house-made croutons, shaved parmesan,
fried parmesan crisp, and The Cat's Hail-Caesar dressing.
Add grilled chicken \$5 or grilled salmon \$7

Smoked Salmon Salad (gf) \$15

House-smoked salmon, salad greens, pickled onion,
green apples slices, orange segments, cucumber and
pistachios with Ginger-lime Vinaigrette

ENTREES

Grilled Steak & Pear Salad (gf) \$22

6 oz. grilled New York striploin with warm
baby spinach, lemon vinaigrette, sliced pear,
hazelnuts, chevre and creamy tarragon aioli.
Or substitute grilled salmon for the steak.

Smoked Brisket Sandwich* \$18

House-smoked brisket with a zippy Carolina
barbecue sauce and white cheddar. Sided with
spice-cooling coleslaw and hand-cut fries.

Cat's Meow Burger* \$13.50 with bacon \$15

All-natural beef, aged white cheddar, tomato jam,
honey-dijon mustard aioli, with hand cut fries.

House-smoked Chicken Penne Pasta \$23

House-smoked chicken, roasted red peppers, mixed
mushrooms in a rich, garlic marsala cream sauce

Roast Vegetable Penne Pasta \$19.50

Roasted red peppers, mixed mushrooms in garlic marsala
cream sauce.. *Add grilled salmon \$7*

Fettuccine & Clams \$23

Fresh minced garlic, white wine and fresh clams
tossed in olive oil & parmesan.

Disclaimer: Consuming raw or undercooked meats,
poultry, seafood, shellfish, eggs or unpasteurized milk
may increase your risk of foodborne illness. We use
raw eggs in aioli, mayonnaise, and the like.

*Gluten Free buns available.

gf means remove one item to make it gluten free*

Red Pepper Hummus (gf*/vegan) \$7.50

Roasted red pepper house-made hummus with house made
pita chips, carrots, celery and cauliflower.

French Onion and Brie Puff \$12

Brie and caramelized onion wrapped in a golden puff pastry
atop a balsamic reduction drizzle.

Feline's Flatbread \$11.50

Hand-stretched flatbread topped with garlic-infused olive oil,
creamy mozzarella, purple onions, sweet red peppers, kalamata
olives, tomatoes & feta cheese. Baked & topped with a
chiffonade of fresh spinach and a drizzle of balsamic.

With addition of house-smoked chicken breast \$14.50

Classic Steamed Mussels (gf*) \$11.50

Mussels steamed and tossed in garlic, butter and white wine,
and served with baguette.

Shrimp & Grits \$13

Five blackened marinated shrimp surrounding a Tillamook
white cheddar grit cake & tomatillo salsa.

Cheese Board \$18 Three wine-complimentary cheeses
accompanied by fruit, nuts and crusty baguette.

Charcuterie for Two \$23 Rustic prosciutto, Genoa salami,
camembert, sharp white cheddar, gouda & crusty baguette.

Shrimp Louie Louie (gf) \$23

Large shrimp atop a bed of greens, with hard boiled egg,
avocado, house-pickled beet, tomatoes and dressed in classic
house-made 1,000 Island dressing. Comes with housemade
bread and butter.

Oven Roasted Kobucha Squash (vegan) \$16.50

Beautiful Kobucha squash filled with garlic-scented cous-cous
and served with seasonal vegetables and parsley-chive oil and
Tabasco gastrique.

Buttermilk Fried Chicken \$21.50

Buttermilk-soaked fried chicken breast with garlic and sour
cream mashed potatoes and braised greens, sweetened with a
honey drizzle and a SPICY (tasty!) tabasco gastrique.

Seared Salmon Filet \$27

Served with couscous tossed in carrots, onions, parsley and
lemon vin and sided with sautéed turnips and Kabocha squash
in extra virgin olive oil and sherry vinaigrette served with
seasonal vegetable.

Five-Spice Pork Tenderloin (gf) \$24

Chinese five spice seared pork tenderloin medallions with
sautéed apples, caramelized onions, garlic-sour cream mashed
potatoes and seasonal vegetables.

Grilled New York Strip (gf) \$29

Gorgeously grilled 10 oz New York strip with caramelized
onions, beef glaze, seasonal vegetables and lovely lumpy
garlic`sour cream mashed potatoes

