

FOR THE TABLE

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

SOUP & SALAD

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

STARTERS

ENTREE

|   |    |   |    |
|---|----|---|----|
| <b>French Onion Soup</b><br><i>Melted Provolone, Toasted Baguette</i>   | 8  | <b>Crab Louie Salad</b><br><i>Jumbo Lump Crab, Egg, Tomato, Asparagus, Onion,<br/>Radish, Bell Pepper, Capers, Cucumber, Louie Dressing</i>                 | 27 |
| <b>Cellar S.O.D</b><br><i>Soup of the Day</i>   | 8  | <b>Ahi Tuna Salad</b><br><i>Served Rare, Asparagus, Avocado, Tomato,<br/>Balsamic Vinaigrette</i>   | 21 |
| <b>B.L.T. Bibb Salad</b><br><i>Nueske's Bacon, Kahlua Pecans, Tomato,<br/>Egg, Bibb Lettuce, Bleu Cheese Vinaigrette</i>  | 12 | <b>Cellar Salad</b><br><i>Fresh Seasonal Berries, Goat Cheese, Pistachio,<br/>Spring Greens, Raspberry Vinaigrette<br/>+Salmon 14 +Chicken 8 +Shrimp 12</i> | 12 |
| <b>Cellar Salad</b><br><i>Fresh Seasonal Berries, Goat Cheese,<br/>Pistachio, Spring Greens, Raspberry Vinaigrette</i>  | 10 | <b>WTX Steak Salad</b><br><i>Filet &amp; Ribeye Tips, Peppers, Black Beans,<br/>Bleu Cheese Vinaigrette</i>   | 18 |
| <b>House or Caesar Salad</b><br><i>House: Egg, Bacon, Tomato, Capers, Onion,<br/>Croutons, Choice of Dressing<br/>Caesar: Parmesan, Croutons, Caesar Dressing</i> | 9  | <b>Southwest Salad</b><br><i>Blackened Chicken, Black Beans, Corn, Green Chili, Pico,<br/>Cheese, Wonton Strips, Spicy Ranch</i>                            | 18 |

HANDHELDS

*all handhelds served with waffle fries*

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

**FROM THE SEA**

*we proudly source the freshest fish available*

|   |           |  |           |
|---|-----------|--|-----------|
| <b>Grouper</b><br><i>Creamy Parmesan Crusted, Chili Crunch, Cajun Risotto, Asparagus Tips</i>   | <b>36</b> | <b>Arka Antarctic Salmon</b><br><i>Orange Glazed, Bleu Cheese Risotto, Cellar Sprouts</i>                        | <b>31</b> |
| <b>Seafood Tostada</b><br><i>Fish Changes Daily, Black Beans, Avocado, Cabbage, Arugula, Peppers, Goat Cheese, Citrus Vinaigrette, Garlic Aioli</i> | <b>MP</b> | <b>Ahi Tuna Steak</b><br><i>Served Rare, Pepper Crusted, Chimichurri, Roasted Corn and Avocado Salsa, Quinoa</i> | <b>38</b> |

**PLATES**

|   |           |  |           |
|---|-----------|--|-----------|
| <b>Sweet Tea Fried Chicken</b><br><i>Sweet Tea Brined Bone-in Chicken, Alabama White Sauce, Mashed Potatoes, Cellar Sprouts</i> | <b>21</b> | <b>Pasta New Orleans</b><br><i>Cajun Cream Sauce, Peppers, Blackened Chicken &amp; Tiger Shrimp, Cheese Stuffed Tortellini</i> | <b>24</b> |
| <b>Chicken Fried Steak</b><br><i>Green Chili Gravy, Mashed Potatoes, Cellar Sprouts</i>   | <b>21</b> | <b>Gundagai Lamb Chops</b><br><i>Australian Lamb Chops, Mushroom Risotto, Honey Glazed Tri-Color Carrots</i>                   | <b>42</b> |

**Dry Aged Bone-in Pork Chop 34**

*28 Day Dry Aged, House Mustard Sauce, Red Wine Braised Cabbage, Mashed Potatoes*

**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.*

|  |           |   |           |
|--|-----------|---|-----------|
| <b>Petite Filet</b><br><i>6oz. Center Cut Filet Mignon</i> | <b>29</b> | <b>Ribeye</b><br><i>14oz. Well Marbled Ribeye</i>           | <b>41</b> |
| <b>Filet</b><br><i>9oz. Center Cut Filet Mignon</i>        | <b>42</b> | <b>Cowboy Bone-in Ribeye</b><br><i>20oz. Bone-in Ribeye</i> | <b>63</b> |

**Smoked Prime Rib 39**

*14oz. House Smoked, Blackened, and Seared Prime Rib  
Limited Availability*

**ACCESSORIES**

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

**SIDES FOR THE TABLE**

|                                 |                                       |                      |
|---------------------------------|---------------------------------------|----------------------|
| <b>Blue Cheese Risotto</b>      | <b>Cellar Sprouts</b>                 | <b>Waffle Fries</b>  |
| <b>Red Wine Braised Cabbage</b> | <b>Honey Glazed Tri Color Carrots</b> | <b>Asparagus</b>     |
| <b>Mushroom Risotto</b>         | <b>Mashed Potatoes</b>                | <b>Cajun Risotto</b> |

*consuming raw or undercooked foods may increase your risk for foodborne illness  
please alert your server of any allergies as not all ingredients are listed*