

# CELLAR19

WINE & DELI ♦ EST. IOWA 2006

## SALADS

**ASIAN CHICKEN SALAD** ..... \$14.99

6 oz. Grilled chicken breast, red onion, mandarin oranges, toasted almonds & chow mein noodles served on a bed of romaine lettuce with fat free Asian Sesame dressing.

**CAESAR SALAD** ..... \$12.99

Romaine lettuce, shredded Parmesan & scratch-made croutons tossed in our House Caesar dressing.

+ Add 6 oz. Grilled Chicken Breast \$3

**CELLAR COBB SALAD** ..... \$14.99

Oven roasted turkey, sweet ham, hickory smoked bacon, mild cheddar, hard-boiled egg, avocado, tomato, red onion & cucumber over a bed of romaine lettuce served with your choice of dressing.

**WEDGE SALAD** ..... \$12.99

Classic wedge of crisp iceberg lettuce drizzled with our house made blue cheese dressing and crumbles, tomatoes and bacon pieces.

### DRESSINGS

Ranch, Blue Cheese, Italian, House Caesar, Raspberry Vinaigrette, Thousand Island, Asian Sesame, Honey Mustard & French

+ All dressings Gluten Free +

## SOUPS

**FEATURED SOUPS BOWL / CUP** ..... 7.49 / 5.49

Served with fresh bread

## FLATBREADS

**BALSAMIC MUSHROOM, ONION, & FETA CHEESE** ..... \$13.99

Olive oil and garlic base with fresh spinach, caramelized onions, mushrooms, and feta cheese topped with a balsamic drizzle.

**CHICKEN BACON RANCH** ..... \$13.99

Grilled chicken, crispy bacon, and mozzarella cheese with a house made ranch dressing base.

**ITALIAN MEATS** ..... \$13.99

Capicola, salami, pepperoni and mozzarella cheese with our scratch made marinara base.

**SAUSAGE, APPLE, & MOZZARELLA** ..... \$13.99

Apple bacon BBQ base with crumbled sausage, apple slices, and mozzarella cheese topped with a balsamic glaze.

**Build Your Own - base has 1 meat, 1 cheese** ..... \$11.99

Add 1 meat for an additional \$1, 1 extra cheese for \$.50, and up to 3 veggies for an additional \$.50 each

## COLD SANDWICHES

**BEE'S CHICKEN SALAD** ..... \$11.99

Scratch-made chicken salad piled high on fresh lettuce, served on ciabatta.

**EGG SALAD** ..... \$11.99

Traditional house made egg salad on toasted wheat.

+ *Vegetarian*

**ITALIAN SUB** ..... \$14.99

Genoa salami, capicola, pepperoni, sweet ham, provolone, pepperoncini, lettuce, tomato, red onion & Italian dressing on Turano bread.

**CELLAR CLUB** ..... \$12.99

Oven roasted turkey, sweet ham, hickory smoked bacon, mild cheddar, lettuce, tomato, red onion & mayo on toasted white.

**PUG'S TURKEY & AVOCADO** ..... \$12.99

Oven roasted turkey, creamy Havarti, avocado and mayo served on ciabatta.

**VEGGIE CRISP** ..... \$11.99

Tomato, cucumber, red onion, green pepper, avocado, pepper jack & white wine Dijon mustard on a wrap.

## HOT SANDWICHES

**BLT** ..... \$12.99

Double-stacked hickory smoked bacon, lettuce, tomato & mayo on wheat.

**CHICKEN CAESAR WRAP** ..... \$12.99

6 oz. Grilled chicken breast, romaine, croutons, Parmesan cheese & House Caesar dressing in a wrap.

**CUBAN** ..... \$14.99

House smoked pulled port, honey ham, Swiss cheese, sliced pickles, & mustard pressed on fresh buttery Cuban bread.

**ITALIAN BEEF** ..... \$14.99

Slow roasted beef seasoned perfectly, served on a soft steak roll with Mild or Hot Giardiniera.

**JAY'S GOUDA** ..... \$12.99

Oven roasted turkey, hickory smoked bacon, Gouda, red onion & mayo on white.

**JON'S SPECIAL** ..... \$12.99

Oven roasted turkey, hickory smoked bacon, provolone, green pepper, red onion, mayo & white wine Dijon mustard on a baguette.

**BBQ PULLED PORK** ..... \$12.99

House smoked pulled pork topped with slaw and BBQ sauce.

**CLASSIC PASTRAMI** ..... \$14.99

Our house made pastrami, creamy Havarti, red onion & horseradish sauce on marble rye.

**FRENCH DIP** ..... \$14.99

House roasted beef & Provolone on a baguette served with a side of au jus.

**JIM'S REUBEN** ..... \$14.99

Jim's award winning corned beef, piled high with Swiss cheese, sauerkraut & Thousand Island dressing on marble rye.

**LOGANATOR** ..... \$12.99

Double house roasted honey ham, hickory smoked bacon, cheddar, tomato, lettuce, chipotle mayo on Ciabatta.

**SMOKED PULLED CHICKEN** ..... \$12.99

House smoked pulled chicken with your choice of sauce served on fresh ciabatta.

+ *BBQ, Honey Mustard, Thai Sweet Chili*

**SANDWICHES INCLUDE A SIDE. SUBSTITUTE A CUP OF SOUP OR GARDEN SALAD FOR \$2.49**

ASIAN COLESLAW\* BROCCOLI SALAD\* CHIPS\* COLESLAW \*CUCUMBER SALAD\* FRUIT SALAD\* ITALIAN PASTA SALAD\* MACARONI SALAD\* POTATO SALAD

**½ SANDWICH + CUP OF SOUP COMBO**

CHOOSE FROM SINGLE STACK BLT, BEE'S CHICKEN SALAD, PUG'S TURKEY, OR LOGANATOR.

\$8.99

+ *WHEAT, RYE, OR WHITE ONLY +*

## KID'S COMBO

### Choose from

PB & J or Build Your Own Sammy plus one side

\$8.99

+ 1 meat + 1 cheese on choice of White or Wheat bread + condiments of your choice +

## DESSERTS

**CHOCOLATE CHIP / PEANUT BUTTER** \$1.50

**COOKIES**

House-made daily

**FRESH MADE DESSERTS**

Ask your server about our specialty desserts.

+ Seasonal and Prices will vary

## BEVERAGES

**BOTTLED WATER** ..... \$2.25

16.9oz.

**Iced Tea** ..... \$2.50

Unsweetened

+ Lemon Slices and Sweetener available upon request

**FOUNTAIN DRINKS** ..... \$2.50

Coke, Diet Coke, Sprite, Sprite Zero, Mr. Pibb, Root Beer, Lemonade, Orange

**MONSTER** ..... \$3.75

Flavors vary, please ask your favor.

### SPARKLING WATER (ICE)

Regular

\$2.50

+ Ask your server for available flavors. +

## APPETIZERS (after 3pm)

**ARTICHOKE DIP** ..... \$15

Creamy scratch-made blend of artichokes, red onions, garlic and Parmesan cheese; served with toasted naan bread.

**BAKED BRIE** ..... \$13

Brie cheese baked with almonds; served with toasted baguette, apple slices and a berry preserve.

**BRUSCHETTA** ..... \$11

Blend of tomatoes, red onions, garlic, spices, herbs, olive oil, and Parmesan cheese over toasted baguette, drizzled with balsamic vinegar.

+ Add fresh mozzarella for \$4

**GRAZING BOARD** ..... \$17

Choice of protein (Italian meats OR house roasted turkey), cheeses, fruit, nuts, olives, almonds and crackers / pretzel chips.

+ Gluten Free crackers available upon request

### SHRIMP COCKTAIL

Jumbo shrimp served with a homemade cocktail sauce.

\$13

## *Evenings at Cellar 19*

*Wednesday - \$10 Flatbreads + Trivia*

Happy Hour (4-8pm)

*Thursday - Saturday - Steak Nights*

**Hand cut in house**

16oz Ribeye \$39.99, 6oz Bacon wrapped filet \$31.99, 14oz New York strip \$28.99 Add a 5oz grilled lobster tail \$15.00.  
+ Served with relish tray, side salad, warm baguette, baked potato, and fresh vegetable. +

**Entrées**

Skillet Lasagna \$18.99 Scratch-made to order in a cast iron skillet, served with a side salad and slice of garlic bread.

**Other entrées on rotation**

Sweet Thai Chili Salmon over Jasmine Rice / Lobster Mac & Cheese / Chicken Sausage Gumbo over Jasmine Rice topped with Tiger Shrimp / Chicken Marsala with Garlic Mashed Potatoes

**Reservations Required**

Call ahead by noon day of to make your reservation.

## *Experience Cellar 19*

*Cellar 19 is a locally owned, family-operated restaurant and bar featuring fine wines, handcrafted cocktails, and scratch-made cuisine. Enjoy signature sandwiches, made-to-order appetizers, and fresh desserts, with meats and cheeses roasted and smoked in-house. We proudly offer vegan, vegetarian, and gluten-free options in a relaxed atmosphere perfect for gatherings, private events, and catering. 🍷*