LE CELLIER
STEAKHOUSE

APPETIZERS

Appetizer Trio to Share
Tomato Stack, Lump Crab, and Canadian Cheddar Cheese Soup 17.99

Roasted Duck Meatballs
with a Caramelized Onion Tartlet and a Cherry Gastrique 10.99

Roasted Prince Edward Island Mussels
with Tomatoes, Garlic, Rosemary, and Pernod 11.99

Spicy Chicken and Chipotle Sausage
with Roasted Corn Polenta and Sweet Onion Jam 9.99

Canadian Cheddar Cheese Soup
made with Moosehead Beer and Bacon
Cup 5.49 Bowl 6.99

Lump Crab and Sweet Corn Custards
with Paprika Aïoli 10.99

Tomato Stack
with Caramelized Onions, Cucumbers, Crumbled Blue Cheese, and Yuzu Vinaigrette 8. 99

SANDWICHES

Served with your choice of Potato Salad or French Fries

Pan-roasted Salmon Burger
with Cilantro Aïoli and an Asian Napa Cabbage Slaw 15.99
Blanche de Chambly

Open-faced Canadian Cheese Steak Sandwich
with Sautéed Onions and Peppers and a Boursin Cream Sauce 15.49
Trois Pistoles

Le Cellier House Burger
with Roasted Mushrooms, Pancetta, Maple Barbecue, Black Diamond Cheddar, and Crispy Onions 14.99
La Fin du Monde

Chicken Crêpe
with Roasted Portobello Mushrooms, Peppers, and a Blue Cheese Béchamel Sauce 14.49
Maudite

ENTRÉE SALADS

Grilled Sirloin Salad
with Baby Spinach and Potato and Fennel Tart 17.49
Chateau Ste Michelle Syrah, Columbia Valley

Caesar Salad with Grilled Chicken
Romaine Lettuce, Parmesan, Sourdough Croutons, and a creamy Caesar Dressing 14.49
King Estate Pinot Gris, Oregon

ENTRÉES

Le Cellier Mushroom Filet Mignon
served with Wild Mushroom Risotto finished with White Truffle-Herb Butter Sauce 26.99
Brassfield Estate Pinot Noir, High Valley, Lake County

Sautéed Potato Gnocchi
with Grilled Eggplant, Cherry Tomatoes, Pesto Broth, and Parmesan Cheese 18.99
14 Hands Chardonnay, Columbia Valley

New York Strip Steak
topped with Bercy Butter served with Gruyére-Yukon Gold Potato Gratin 31.99
Simi Cabernet Sauvignon, Alexander Valley

Walnut-crusted Salmon
with Sweet Creamed Corn, Pickled Mushrooms, and Whiskey-Maple Glaze 20.99
Mission Hill Chardonnay, Okanagan Valley

SIDES

Oven-roasted Mushrooms 5.99
Grilled Asparagus 5.99
Creamed Spinach Gratinée 5.99
Sautéed Spinach 5.99
Onion Rings 5.99
Cream Cheese Mashed Potatoes 5.99
Wild Mushroom Risotto 5.99
Baked Macaroni & Cheese 5.99
Poutine 5.99

For our Guests with food allergies or other health-related dietary restrictions, we are happy to discuss and attempt to accommodate your special dietary requests.
An 18% service charge is added for parties of 6 or more.

Non-Alcoholic Specialties

Tinker Bell and Friends or Buzz Lightyear Punch
Minute Maid Light Lemonade Punch served in a souvenir Fairies or Toy Story 3 cup with a glowing Tinker Bell or Buzz Lightyear Clip-on Light 6.49

Red Maple
Raspberry Smoothie with a splash of Sprite 4.69

Niagara Refresher
Mango Smoothie with a splash of Cranberry 4.69

Specialty Drinks

Magical Star Cocktail
Light up your celebration with X-Fusion Organic Mango and Passion Fruit Liqueur, Parrot Bay Coconut Rum, Pineapple Juice, and a souvenir Multicolored Glow Cube 10.50

Vodka Martini
Traditionally created with Iceberg Vodka and Dry Vermouth finished with Olives or Twist 7.50

Torontopolitan
A delicious combination of Iceberg Vodka, Chambord, Cranberry and Orange Juices, and garnished with a Cherry 9.50

Le Cellier Caesar
A Canadian favorite featuring Iceberg Vodka, Clamato Juice, and a blend of Seasonings 6.50

Traditional Beers

Canadian Unibroue 6.75
La Fin du Monde
Maudite
Blanche de Chambly
Trois Pistoles

Molson Canadian 5.75
Labatt Blue 5.75
Labatt Light Blue 5.75
Draft Moosehead Pale Ale 5.25

Sparkling Wine

	Gls.	½ Btl. Carafe	Btl.
Domaine Ste Michelle Blanc de Blancs, Columbia Valley	8		35
Argyle Brut, Willamette Valley			49
Champagne Pommery Royal Brut, Reims			69

White

	Gls.	½ Btl. Carafe	Btl.
Chateau Ste Michelle Riesling, Columbia Valley	8	19	35
King Estate Pinot Gris, Oregon	10	24	45
Acrobat Pinot Gris, Oregon	9	21	39
Mission Hill Sauvignon Blanc-Semillon, Okanagan Valley	12	28	53
Sokol Blosser *Evolution*, Willamette Valley	10	24	45
14 Hands Chardonnay, Columbia Valley	8	19	35
Snoqualmie Chardonnay, Columbia Valley	9	21	39
Mission Hill Chardonnay, Okanagan Valley	13	31	57
Kenwood Vineyards *Yulupa* White Zinfandel, California	8	19	35

Reds

	Gls.	½ Btl. Carafe	Btl.
Argyle Pinot Noir, Willamette Valley	11	26	49
Zivo Pinot Noir, Willamette Valley	11	26	49
Sokol Blosser Dundee Hills Pinot Noir, Willamette Valley			69
Brassfield Estate Pinot Noir, High Valley	11	26	49
Château des Charmes, *St. David's Bench*, Merlot, Niagara Peninsula	10	24	45
Red Diamond Merlot, Columbia Valley	9	21	39
Château Ste. Michelle, *Canoe Ridge* Merlot, Columbia Valley	13	31	57
Mission Hill Merlot, Okanagan Valley			59
Rosenblum Vintner's Cuvee Zinfandel, California	9	21	39
Mission Hill Syrah, Okanagan Valley			67
Château Ste. Michelle Syrah, Columbia Valley	9	21	39
Cupcake Vineyards Petite Sirah, Central Coast	9	21	39
Château des Charmes, Cabernet-Merlot, Niagara Peninsula V.Q.A.	8	19	35
Lasseter Family Winery, *St. Emilion Red Blend*, Alexander Valley	16	37	69
Mission Hill *Oculus* (Bordeaux Blend), Okanagan Valley			75
Simi Cabernet Sauvignon, Alexander Valley	12	28	53
Château Ste. Michelle Cabernet Sauvignon, Columbia Valley	9	21	39
Genesis by Hogue Cabernet Sauvignon, Columbia Valley	9	21	39
NxNW Cabernet Sauvignon, Columbia Valley	13	31	57

Signifies our Canadian Wine Selection

One Disney Wine & Dine Plan Entitlement — bottles only
Two Disney Wine & Dine Plan Entitlements — bottles only

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