

Appetizers

Crab Cake

'special' grade lump crab meat 12

Candied Jalapeños

*homemade candied jalapeños
over cream cheese spread 9*

Bruschetta

*warm, garlic and herb tomatoes
topped with parmesan cheese 9*

Shrimp Cocktail

five 13-15 shrimp with cocktail sauce 14

Salads

Classic Wedge

*iceberg lettuce wedge topped with
bacon, red onion, tomatoes and
parmesan peppercorn dressing 10*

Cecil House

*blend of colorful salad greens with
bacon, raisins, tomatoes, cucumber,
almonds and balsamic vinaigrette 8, 14*

Caesar

*romaine tossed with caesar dressing;
with parmesan cheese and croutons 6, 10*

Cucumber & Onion

cucumbers and onions in mild dill marinade 8

Sides

Vegetable 5-8

Baked Mac & Cheese 8

Potatoes au gratin

*potatoes and onions in cream and cheese,
finished with roasted cheese on top 10*

Entrees

Filet Mignon

*center cut beef tenderloin steak 42
Filet Medallions/Tips 36*

Ribeye

lightly seasoned and flame grilled 34

Jumbo Pork Chop

lightly seasoned and flame-grilled 22

Rack of Lamb

*roasted and grilled rib chops,
topped with balsamic-zinfandel sauce 38*

Organic Scottish Salmon

*fresh, organic Scottish salmon 28
Honey-Ginger or Lemon-Dill*

Chicken Marsala

*seared chicken breast, topped with Marsala
wine sauce with mushrooms & onions 28*

Cecil Sauces...

Black & Bleu

*homemade blackened seasoning
and bleu cheese creme sauce 6*

Smoked Gouda and Berry

*smoked gouda cheese creme
and mixed berry sauce 6*

Au Poivre

*coarse black pepper rub and
Cecil bourbon sauce 4*

Garlic Scape Pesto

*local garlic scapes with olive oil
and parmesan cheese 4*

Wine

Red:

Cabernet Sauvignon

Grayson *California* 12, 26

BonAnno *California* 52

Zinfandel

Graziano *California* 13, 28

Tempranillo

Gota de Arena *Tempranillo* 10, 22

Malbec

La Posta, Fazzio *Argentina* 16, 38

Merlot

Revelry *Washington* 14, 30

Pinot Noir

Jovino *Oregon* 12, 25

White:

Chardonnay

Prescription *California* 16, 38

Grayson *California* 12, 26

Pinot Grigio

Bosco Dei Cirmioli *Italy* 10, 24

Sauvignon Blanc

Chartron La Fleur *France* 12, 26

Riesling

Konrad Hahn *Mosel Germany* 12, 26

Moscato

Graziano Enotria *California* 12, 26

Sparkling

Ca' Furlan Cuvee *Prosecco Italy* 12

Collin Cremant de Limoux Brut *France* 42

Beer

Yuengling 3

Yuengling Light 3

Yuengling Black & Tan 4.50

Corona Premier 4

Stella Artois 4

Bell's Two Hearted 5

Bell's Big Hearted 5

Chimay Blue 14, 32