

✦ SPECIALTY DRINKS ✦

Signature Martinis

The Eccell Martini

XO Vodka, Citadelle Gin, Vermouth

Remy-Tini

Remy Martin VSOP, Lemon

The Kentucky Martini

Makers Mark, Amaretto di Saronno, Orange

The Martinez

Sapphire, Citronge, Orange Bitters

The Sidecar

Hennessey, Citronge Lemon Juice

Chocomint Martini

Skyy, Crème de Cocoa, Crème de Menthe

Bronx Cocktail

Tanqueray, Dry and Sweet Vermouth, OJ

Mexican Martini

Herradura, Citronge, Fresh Sweet and Sour

Red Royal

Crown Royal Reserve, Amaretto di Saronno, Cherry

Crimson Martini

Bombay Gin, Ruby Port, Lime Juice

Butterfly Martini

Ciroc, Lemoncella, Courvoisier

The Scotland Yard

Sapphire, Chivas Regal, Lemon Twist

Cocktails and After Dinner

Old Fashioned

Classic Drink Made With Fine Bourbon

British Bulldog

Beefeaters, Soda, Orange Juice

The South Beach

Stoli Oranj, White Crème de Cacao

French Twist

Grey Goose, Lime, Fresh Mint

The French 75

Hennessey, Champagne, Lemon

Mint Julep

Makers Mark, Fresh Mint, Sugar, Bitters

Nuts and Berries

Baileys, Chambord, Frangelico

The Candy Bar

Khalua, Frangelico, Amaretto, Chocolate

Anatole Coffee

Courvoisier, Starbucks liqueur, Frangelico, Iced Coffee

Highland Roast

Macallan 12yr, espresso, served hot

Specialty Bottled Beers

Shiner Bock, Shiner Hefeweisen, 1554

Guinness Draught, Bridgeport IPA

Newcastle Brown Ale, Kaliber,

Dos XX, Fat Tire, Boddingtons,

Abita Turbodog, Amstel Light,

Heineken, Heineken Light, Pilsner

Urquell, Stella Artois, Pacifico, Sam

Adams Boston Lager, Blue Moon,

Negra Modelo, Maredsous 8,

Budweiser, Bud Light, Miller Light,

Coors Light, Michelob Ultra,

Land Shark

ECCELL LOUNGE HAPPY HOUR MENU

All day and all night in the lounge. Friday and Saturday until 7 o'clock.

\$5 Premium House Wine

We proudly server Trinchero Cabernet and Chardonnay as our wine

\$3 Bar Drinks

Any house liquor. Rum and Coke, vodka tonic, etc.

✦ HALF OFF APPETIZERS AND SIDES ✦

Fried Asparagus

whole grain mustard buerre blanc

7- 3.5 with mini lump crab cake ~~4~~ 10.5

Russet Steak Fries

chilled Herradura silver cocktail sauce

5- 2.5

Lobster and Shrimp Queso

Mediterranean marinated tomatoes, chargrilled pita chips

~~4~~ 3.5 6.75

Three- Cheese Asparagus

smoked gouda, white cheddar, Parmagiano-Reggiano

6 3

“Off the cob” creamed corn

panko crusted

6 3

Fried Calamari

roasted marinara/lemon-oregano sauces

~~4~~ 5.5

Gruyere Au-Gratin Potatoes*

7 3.5

Crab, Scallion, Mushroom Rice

7 3.5

Parmesan Creamed Spinach

smokehouse bacon

7 3.5

Garlic-Whipped Potatoes

homemade daily, black pepper

5 2.5

Sundried Tomato/Shitake

Mushroom Cognac Soup

7 3.5

Sweet Corn+Crab Chowder

chives, applewood smoked bacon, lump crab

8 4

✦ LOUNGE ENTREES ✦

Composed with garlic mashers and seasonal vegetables

7oz Filet Mignon

30

10oz Petite Kansas Strip

25

12 oz Ribeye

26

ECCELL
STEAKHOUSE

BAR AND LOUNGE MENU