

CHOCKSETT CELLAR GRILLE

Homemade Soups

Cup \$5 /Bowl \$7

French Onion Soup Au Gratin

Seasoned baguettes layered with our savory vidalia onion soup and baked with a topping of melted gruyere swiss cheese.

Seafood Chowder

A hearty assortment of haddock, scallops, shrimp, clams and crab blended into a creamy chowder.

Shared Starters

Hummus Plate \$12

Hummus, roasted red peppers, freshly cut vegetables, olives, grilled pita.

Starters

Crab Cakes \$12

Jumbo lump crab served with a sweet bell pepper chipotle aioli.

Calamari \$11

Calamari fried crispy with garlic and cherry peppers. Served with a sweet bell pepper chipotle aioli.

Fried Mozzarella \$9

Fresh mozzarella fried and served with a side of marinara.

Grilled Portobella Mushrooms \$10

2 large portobella mushrooms slightly marinated and grilled. Topped with roasted red peppers and melted gorgonzola cheese.

Warm Brussel Salad \$10

Shaved brussel sprouts sautéed in pine nuts, maple syrup and topped with gorgonzola cheese.

Chicken Strips \$10

Boneless chicken tenders tossed in your choice of buffalo sauce or teriyaki sauce.

Salads

Chocksett House Salad \$10

Seasonal greens, tomatoes, cucumbers, red onion & carrots.

Caesar Salad \$12

Crisp romaine lettuce, parmesan cheese & croutons tossed with Caesar dressing

Summer Chop Salad \$12

A chiffonade of lettuce with finely chopped carrots, celery, red peppers, green peppers, red onion, cucumbers and tomatoes. Finished with freshly chopped mozzarella cheese.

Caprese Salad- \$12

Fresh micro greens topped with fresh mozzarella, fresh basil and vine ripe tomatoes.

Seasonal Salad- \$12

Arcadian lettuce topped with blackberries, blueberries, strawberries, cucumbers, tomatoes, candied pecans and served with a raspberry vinaigrette dressing.

Add Chicken ~ 5.00 ~Grilled Salmon ~ 7.00 Steak Tips ~ 7.00

Entrees

All entrees include a house salad.

Cup of seafood chowder \$2.95/Cup of French onion \$3.95

Bolognese \$16

Stewed beef and pork in red wine & tomatoes finished with cream and tossed with penne pasta.

Grilled Chicken Caesar Wrap \$14

Grilled chicken breast with romaine lettuce, shredded parmesan cheese, croutons tossed in Caesar dressing and wrapped in a white wrap. Served with hand cut French fries.

Vegetarian Wrap \$12

Assorted fresh vegetables in a lightly toasted wrap with our own homemade hummus.

Served with hand cut French fries.

Chicken Piccata \$20

Pan seared chicken tossed with lemon, capers and white wine served over your choice of linguini or penne pasta.

Chicken Parmigiana \$20

Breaded chicken breast topped with marinara and mozzarella cheese served over linguini or penne with garlic bread.

Chicken Caprese \$20

Chicken medallions crusted in parmesan cheese, layered with roasted tomato, fresh mozzarella and basil.

Served with rice and vegetable du jour.

Chocksett Salmon \$25

Fresh pan seared salmon with roasted red peppers and broccolini. Served over rice

Baked Haddock \$22

North Atlantic haddock topped with buttery ritz cracker crumbs served with rice & veg du jour.

Fish & Chips \$21

Lightly breaded and fried haddock served with hand cut French fries, tartar sauce & coleslaw

Cellar Burger \$14

8.oz Certified angus beef with lettuce, tomato, onion, bacon, cheddar cheese, pickle on a grilled brioche bun served with hand cut French fries.

Portobello Mushroom Sandwich \$14

Portobello mushroom slightly marinated, grilled and topped with roasted red peppers and melted gorgonzola cheese. Served on a grilled brioche bun with hand cut French fries.

Grilled Filet Mignon \$32

Filet mignon grilled to perfection topped with a garlic and parsley compound butter.

Served with garlic mashed potatoes and veg du jour.

Pan Seared Boneless Ribeye \$27

14 oz. Boneless ribeye seared to your liking served with garlic mashed potatoes and veg du jour.

Marinated Steak Tips \$24

Grilled steak tips topped with sautéed peppers, onions and mushroom served with rice pilaf and veg du jour.

Short Ribs \$28

Braised beef short ribs with a red wine demi and served with cheesy horseradish mashed potatoes and veg du jour.

Veal Chop \$29

16oz. Bone in veal chop is charbroiled until tender and topped with a red wine demi glaze.

Served with garlic mashed potatoes and vegetable du jour.