

# 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.*

### **Clam Chowder**

*Native clams, potato, bacon and herbs in a creamy broth.*

## **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.*

### **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*

### **Spinach Pecan Salad- \$12**

*Fresh baby Spinach with Apple Wedges, Craisins, Glazed Pecans, and Chopped Cucumbers with goat Cheese*

**Add** Chicken ~ 7.00 ~Grilled Salmon ~ 8.00 Steak Tips ~ 8.00

## Entrees

All entrees include a house salad.

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

### **Bolognese \$22**

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

### **Chicken Piccata \$24**

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

### **Chicken Parmigiana \$24**

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

### **Chicken Caprese \$24**

*Chicken medallions crusted in parmesan cheese, layered with roasted tomato, fresh mozzarella and basil. Served with rice and vegetable du jour.*

### **Chocksett Salmon \$26**

*Fresh pan seared salmon with roasted red peppers and veg du jour. Served over rice*

### **Baked Haddock \$26**

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

### **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.*

### **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 and veg du jour.*

### **Short Ribs \$28**

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

### **Butternut Squash Ravioli \$20**

*Handmade ravioli filled with butternut squash tossed with spinach in a sherry cream sauce.*