

Chocksett Cellar Grille

Starters

Crab Cakes \$14

Mixed greens, chipotle aioli

Calamari \$11

Cherry pepper oil, garlic, basil, marinara

Roasted Garlic Flatbread \$12

Pork belly, roasted garlic, apples, goat cheese, honey balsamic, arugula, red onion

Seared Brussel Sprouts \$10 GF

Caramelized onion, crisp bacon, maple syrup, house aioli

Chicken Strips \$10

Plain, Teriyaki, or Buffalo

Fried Mozzarella \$9

Parmesan, Marinara

Homemade Soups – Cup \$5/Bowl \$7

French Onion Soup Au Gratin

Toasted Baguette, caramelized onion, gruyere

Clam Chowder

Native clams, celery, onion, potato, bacon

Salads

Chocksett House Salad \$10 GF

Seasonal greens, tomatoes, cucumbers, red onion, carrots

Caesar Salad \$12

Crisp romaine, shredded parmesan, croutons

Spinach Pecan Salad \$12 GF

Baby spinach, apple wedges, raisins, sweet glazed pecans, goat cheese, cucumber, raspberry vinaigrette

Roasted Beet Salad \$12 GF

Mixed greens, roasted beets, carrots, spiced almonds, gorgonzola, balsamic Dijon vinaigrette

Add Chicken – 7 Grilled Salmon – 8 Steak Tips – 8

Grille Classics

Cellar Burger \$17

Angus beef, brioche, caramelized onion, glazed pork belly, cheddar, house aioli, pickles, hand cut fries

Add over-easy egg \$1.50

Classic Burger \$14

Angus beef, brioche, lettuce, tomato, onion, pickles, cheddar, hand cut fries

Buttermilk Fried Chicken Sandwich \$16

Brioche, roasted garlic aioli, pickles, hand cut fries

Nashville Hot Chicken Sandwich \$16

Sweet cayenne oil, Brioche, roasted garlic aioli, pickles, hand cut fries

Mac & Cheese \$15

Penne, cheese sauce, herbed Ritz cracker crumbs

Add plain/buffalo chicken \$5

Entrees

All entrees include a house salad

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

Chocksett Salmon \$26

Seared salmon, roasted peppers, lemon basil pan sauce, rice, vegetable du jour

Baked Haddock \$24

Atlantic haddock, lemon, ritz cracker crumb, rice, vegetable du jour

Grilled Filet Mignon \$31 GF

8 oz choice Filet, red wine demi, garlic mashed potato, vegetable du jour

Grilled Boneless Ribeye \$29 GF

14 oz. choice ribeye, herbed gorgonzola butter, garlic mashed potato, vegetable du jour

Guinness Beef Pot Pie \$22

Guinness braised beef, gravy, celery, onion, carrot, potato, peas, flaky puff pastry

Bone-in Pork Chop \$23 GF

12 oz pork chop, Dijon apple cider reduction, sliced beets, carrot, arugula, garlic mashed potato

Chicken Piccata \$24

Chicken breast, garlic, caper-wine sauce, linguini

Chicken Parmigiana \$24

Mozzarella, marinara, parmesan, penne

Butternut Squash Ravioli \$20

Brown butter, sage, roasted garlic, maple syrup, goat cheese

Bolognese \$21

Stewed beef, pork, tomato, parmesan, basil, penne