

Chocksett Cellar Grille

Starters

Seared Scallops \$16 GF

Basil pesto, sun dried tomato puree, roasted garlic, lemon zest

Fried Calamari \$11

Cherry pepper oil, garlic, basil, chipotle aioli

Bruschetta Flatbread \$10

Tomato, red onion, basil, garlic, balsamic

Chicken Strips \$10

Plain, Teriyaki, or Buffalo

Fried Mozzarella \$9

Parmesan, Marinara

Mexican Street Corn \$10

Grilled corn, crisp bacon, cotija, scallion, chipotle crema

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

Ginger Mandarin Salad \$12 GF

Mixed Greens, mandarin orange segments, candied walnuts, raisins, pickled red onion & carrot, goat cheese, ginger vinaigrette

Fattoush Salad \$12

Mixed greens, pita chips, peppers, cherry tomato, cucumber, radish, kalamata olives, feta, red wine vinaigrette

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

Grille Classics

Cellar Burger \$17

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

Buttermilk Fried Chicken Sandwich \$16

*Brioche, roasted garlic aioli, coleslaw, pickles, hand cut fries. Ask for it **Nashville Hot** style!*

Chicken or Fish Tacos \$16

Flour tortilla, choice of grilled chicken or fried fish, sweet slaw, pico de gallo, chipotle ranch, hand cut fries

Fish and Chips \$22

Battered Atlantic haddock, tartar sauce, coleslaw, hand cut fries

Chicken Caprese Panini \$17

Grilled chicken, fresh mozzarella, sliced tomato, balsamic, pesto, ciabatta, hand cut fries

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 \$34 GF

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

Grilled Boneless Ribeye \$30 GF

14 oz. choice ribeye, roasted button mushrooms & shallots, garlic mashed potato, vegetable du jour

Honey Pepper Glazed Pork Chop \$24 GF

12 oz. seared bone-in pork chop, honey black pepper glaze, mixed greens tossed with carrots, cherry tomatoes and a cucumber shallot vinaigrette, mashed potato

Chicken Piccata \$24

Chicken breast, garlic, caper-wine sauce, penne or linguini

Chicken Caprese \$25

Parmesan crusted chicken, roasted tomatoes, fresh mozzarella, balsamic glaze, rice, vegetable du jour

Butternut Ravioli \$20

Brown butter, sage, roasted garlic, pine nuts, maple syrup, goat cheese.

Add Chicken – 7 Maple Glazed Salmon or Scallops - 8

Scallop Risotto \$28

Seared Scallops, creamy parmesan risotto, roasted cherry tomatoes, broccolini, balsamic drizzle

Marinated Steak Tips \$26

Peppers, onion, mushrooms, rice, vegetable du jour