

CHELSEA TAVERN

Plated Dinner Menu—\$34.95 per person

STARTERS—choose 2

Soup Du Jour

changes weekly

Caesar Salad

*romaine, creamy house-made caesar dressing,
croutons & parmesan cheese*

White Chicken Chili

colby jack cheese and scallions

Southwest Salad

*Romaine lettuce, pico de gallo, corn & black bean salsa,
colby jack cheese, tortilla strips, buttermilk ranch dressing*

Chelsea Garden Salad

*mixed greens, grape tomatoes, cucumber,
red onion, carrot, aged balsamic vinaigrette*

Spinach Salad

*baby spinach, granny smith apples, dried cranberries,
candied almond slivers, goat cheese crumbles,
creamy poppy seed dressing*

ENTREES—choose 3

Grilled New York Strip

*10oz. Grilled Strip Steak,
Crispy Potato Wedges, Grilled Asparagus,
Brandied Peppercorn Demi-Glace*

Hennessy Ribs

*Full Rack of Hennessy BBQ Ribs
Sweet Potato Fries, Blackened Green Beans
House-Made Cole Slaw*

Veggie Risotto

*Sautéed Local Mushrooms,
Diced Roma Tomatoes, Fresh Asparagus,
Baby Spinach, Creamy Parmesan Risotto*

Mediterranean Pizza

*Shallot Garlic Spread, Roasted Local Mushrooms
Oven-Roasted Grape Tomatoes, Goat Cheese,
Mozzarella Cheese*

Pan-Seared Chilean Salmon

*Bourbon Maple Glaze,
Local Mushroom Risotto,
Orange Fennel Salad*

Shrimp Penne Aglio e Olio

*Gulf Shrimp, Garlic, Baby Spinach, Olive Oil,
Diced Roma Tomatoes, Red Pepper Flake,
Lemon Zest, Parmigiano Reggiano*

Chicken Picatta

*Sautéed Pounded Chicken Cutlets,
Wilted Baby Spinach, Buttermilk Mashed Potatoes,
Lemon-Shallot-Caper Sauce*

Braised Short Rib

*Creamy Buttermilk Mashed Potatoes,
Sautéed Brussels Sprouts,
Port Wine Demi-Glace*

DESSERT—choose 2

Vanilla Crème Brûlée

Warm Caramel Apple Cake

caramel sauce, whipped cream

Seasonal Cheesecake

Flourless Chocolate Cake

white chocolate sauce, whipped cream