



# CHAPPELL'S

## ~ COLD & HOT SMALL PLATES ~

New England Clam Chowder ~ \$4.25 Dujour ~ \$4.25

**Meat Balls** \$10  
Pork—Beef—Veal—Grana Padana—Arrabiata—Crosini

**Cioppino** \$12  
Shrimp—Scallops—Mussels—Chorizo—San Marzano Tomato

**"Our" Poutine** \$9  
Frites—Short Ribs—Raclette—Pergueux Sauce

**Ricotta Gnocchi** \$14  
Butternut squash—Sage—Grana Padana

**Thai Calamari** \$12  
Rice Flower—Mae Poly—Bird Chili—Coriander

**Lobster & Truffle Mac-N- Cheese** \$16  
Ditalini Pasta—Raclette—Gruyere—Tillamook Cheddar—Italian Parsley

**Risotto** \$14  
Porcini—Maitake—Grana Padana—Rosemary—Sage—Brown Butter

## ~ SALADS ~

**Shaved Brussel Sprout Salad** \$10  
Walnuts—Grana Padana—Red Onions—Olive Oil Lemon Dijon Prosciutto

**Roasted Winter Beets** \$10  
Baby Kale—Chevre—Candied Pecans—Balsamic Vinaigrette

**Chef Z Salad** \$7  
Spring Mix—Red Onion—Pecan—Sun Dried Cherry - Cucumber - Grape

Add Chicken \$5.00—Add Salmon \$6.00—Add Shrimp \$6.00

## ~ SANDWICHES ~

**Crispy Chicken** \$10  
Jacama Jalapeno Slaw—Baconaise—GK Brioche

**Pub Burger** \$12  
Short Ribs—Brisket—Caramelized Onion—House Pickles—Tillamook Cheddar—Serrano Ketchup—

**Fish Sandwich** \$10  
Boston Cod—Kaiser Bun w/ a Southern Tarter Sauce

**Almond Chicken Sandwich** \$10  
Almond Herb Crusted—Chicken—GK Brioche

## ~ LUNCHES ~

**Fish N Fries** \$12  
Deep Fried Boston Cod with House Made Tarter Sauce

**Almond Shrimp** \$12  
Eight Pieces of Shrimp served with Cocktail Sauce.

**Walleye Fingers** \$14  
Pressed in Almond and Herb Breadcrumbs, Served w/Jalapeno Tarter Sauce

**Crab Cake** \$12  
Lump Crab Sautéed and Served with Southern Style Tarter Sauce

**Wild Salmon** \$14  
A Charbroiled Salmon w/ Bleu Cheese Dill Sauce, Blackened, or Black and Bleu