

Appetizers

Chicken Wings-\$11.49 boneless or bone-in. buffalo or garlic parmesan, BBQ, chipotle-maple, famous "Post Standard" and Nashville Hot

Calamari- \$12.99

Crispy rings and tentacles, shitotso peppers, cilantro, fresh lime.

Steamed Clams\$11.99

Served with a garlic crostini.

Charcuterie- \$14.99

Beautiful assortment of local cheeses and some handcrafted charcuterie.

Tempura Asparagus-\$9.99

Crispy tempura asparagus, served with grilled lemon, sriracha-lime aioli.

Utica Greens-\$8.99

Seasoned with garlic, hot peppers, Romano and pancetta

Duo of Dips & Chips-\$9.99 smoked queso dip & spinach artichoke dip

Shrimp & Grits-\$ 12.99

Cheesy grits, shrimp, dressed micro greens.

Pretzels-\$8.99

Smoked queso & mustard sauce.

Crispy Crab Claws-\$13.99

Cajun remoulade, fresh lemon, crab claws

Chelsea's

Restaurant & Bar

Salads

Autumn leaves- \$ 10.99

Spinach, mixed greens with apples, pears, blue cheese, pistachios and pomegranate vinaigrette

Caesar-\$6/\$11.49

Romaine leaves, house croutons, shaved asiago cheese and Caesar dressing.

Steak salad- \$ 16.49

Arugula and baby greens tossed with feta, tomatoes and red onions topped off with tender steak and maple balsamic vinaigrette.

Salmon & Kale-\$ 15.59

quinoa with sweet corn, carrot curls, kale and cucumber with chipotle ranch

House- \$5/\$10.99 mixed greens with shaved celery, heirloom tomatoes, olives, croutons and a hard boiled egg.

**Add: blackened shrimp \$5
chicken breast \$4 or Salmon \$6**

French Onion Soup \$6

Soup of the day \$5

Flatbreads

Hummus-\$11.99 chickpea hummus, roasted red peppers, tomatoes, onions, feta, dressed arugula, balsamic glaze

Just Peachy-\$ 12.99 prosciutto, grilled peaches, watercress, mascarpone cheese, port reduction

Margherita-\$10.99 slow roasted tomatoes, mozzarella and fresh basil, with a marinara sauce base

Cauliflower Gratin-\$ 11.99 bell peppers, spicy cauliflower, moray sauce, roasted shallots, pine nuts, fresh herbs, on cauliflower crust.

Hand-Helds

Served with a side

Burger-\$12.99 smoked Gouda, caramelized onions and bacon with house made pickles

Steak and brie-\$13.49 caramelized onion-bacon jam, grilled peppers, triple cream brie, baby greens, grilled steak

Nashville chicken-\$11.99 crispy chicken breast, house made pickles, honey hot sauce, sweet & tangy slaw

Hummus chicken wrap-\$11.99 grilled chicken breast, hummus, tomatoes, feta, mixed greens, olive tapenade, balsamic aioli

Veggie wrap-\$10.49 zucchini, yellow squash, asparagus, mushrooms, sundried tomato aioli

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Entrees

Filet Mignon- \$24.99 sweet potato mashed, hericots and bourbon maple bacon butter

Ribeye – \$22.99 Dry aged Black Angus with roasted garlic butter served with broccolini

Chicken Supreme- \$17.99 all-natural chicken, Utica greens and house made potato crisps.

Fried Chicken- \$21.99 lightly breaded chicken served with jalapeno cornbread and fresh seasonal vegetable

Stuffed Squash- \$15.99 quinoa, kale, sweet onions, cranberries, pine nuts, mascarpone cheese

Chicken Riggies- \$17.99 chicken breast, banana peppers, diced cherry peppers, tomato cream sauce, asiago cheese, garlic toast

Squash Ravioli- \$16.99 toasted hazelnut brown butter, pecorino cheese, fried sage with garlic toast

Salmon- \$19.99 chef created with seasonal ingredients

Chef Scallops- \$22.99 Chef's creation scallop dish, using fresh local ingredients

Desserts

La Bête Noire (The Chocolate Beast)- flourless chocolate torte, macerated strawberries, chocolate deco, whipped cream, raspberry puree \$7

Crème Brûlée- rich vanilla custard, caramelized sugar shell \$6

Dessert Board- assortment of mini, desserts, whipped cream, chocolate sauce, lace tuiles, 2per/\$10 4per/\$15

NY Style cheesecake Seasonal – house made cheesecake cups \$6