

Chelsea's

RESTAURANT & BAR

APPETIZERS

CHICKEN WINGS 13

Buffalo, garlic parmesan, hot honey mustard, cajun dry rub, lime tajin, Trinidad reaper (+1), or our famous "Post Standard"

FRESH TOMATO BRUSCHETTA 12

Served on garlic toast crostini with balsamic glaze

SPINACH ARTICHOKE DIP 10

Served with house chips

CHICKEN WING DIP 10

Served with house-made tortilla chips

PRETZELS 10

Served with queso dip

BACON WRAPPED SHRIMP 15

Served with horseradish aioli

CALAMARI CHRISTIANO 15

Crispy rings & tentacles tossed in olive oil, cherry peppers, garlic, & banana peppers with a balsamic drizzle over top

CHICKEN NACHOS 13

Chips smothered in queso, black bean and corn salsa, seasoned shredded chicken & sour cream

GARLIC CHEESE BREAD 12

French bread toasted with house garlic butter & cheese served with a side of marinara

SALADS & BOWLS

Sub shrimp or salmon for chicken +6

CHICKEN CAESAR 16

Grilled chicken, romaine, croutons, shaved asiago & Caesar dressing

ROMAINE WEDGE 12

Crumbled bacon, diced tomatoes, crumbly blue & house-made blue cheese dressing on top of a romaine wedge with a balsamic glaze

BUTTERNUT SQUASH SALAD 17

Grilled chicken, spinach, butternut squash, feta, shaved red onion, toasted almonds, prosciutto & house-made maple vinaigrette

COBB 17

Tomatoes, crumbly blue, bacon, egg, avocado, cheddar cheese, red onion & fried chicken served with house-made balsamic vinaigrette

SALMON BOWL 18

Grilled salmon, quinoa, greens, roasted squash, onions, cucumbers, feta, roasted almonds & a house-made maple vinaigrette

FLATBREADS

Sub cauliflower crust +2.5

MARGHERITA 13

Slow-roasted tomatoes, mozzarella, basil & marinara

HOT HONEY ITALIAN 15

Sausage, pepperoni, prosciutto & red onion over marinara & mozzarella drizzled with a hot honey glaze

CAULIFLOWER QUATRO FORMAGGI 14

A blend of 4 cheeses on cauliflower crust

BLACKBERRY RICOTTA 15

Seasoned ricotta on cauliflower crust topped with mozzarella, fresh blackberries, balsamic glaze & basil

CHICKEN BACON RANCH 15

Ranch base with crumbled bacon, diced chicken, mozzarella & cheddar cheese

LOADED POTATO 15

Queso base with mozzarella, cheddar, bacon bits, fried potato, scallions & a sour cream drizzle

PEACH & PROSCIUTTO 15

Grilled peaches with a creamy base & prosciutto topped with balsamic glaze

2023 FALL DINNER MENU

Ask about our gluten-free options!

3.75% cash discount is reflected in pricing.

If you have a food allergy, please notify us.

Buy a pitcher of beer for the kitchen! \$6

HAND HELDS

Comes with a side of your choice:

*fries | tater tots | onion rings | house-made chips | garlic fries +1
sweet potato fries +1 | side salad +2.5 | asparagus +2.5*

CHEESE BURGER 15

American, lettuce, tomato & grilled onion served on brioche with a grilled pickle...add bacon +2

"RODEO DRIVE" BURGER 16

American, lettuce, tomato, bacon, onion rings & bbq sauce served on brioche with a grilled pickle

SPICY NASHVILLE HOT 14

Fried chicken breast with spicy Nashville hot sauce, pickles & slaw

SAUSAGE SANDWICH 14

Sausage patty on brioche with provolone, sautéed peppers & onions

LOADED GRILLED CHEESE 14

Cheddar, grilled onion, shredded pot roast & horseradish mayo on rye bread

RUEBEN 15

Rye bread grilled with sauerkraut, swiss cheese, fresh sliced corned beef & Russian dressing

CHICKEN PARMESAN SANDWICH 15

Hand breaded chicken parmesan with marinara & mozzarella served on brioche

GRILLED HONEY MUSTARD CHICKEN 14

Honey mustard marinated chicken served on brioche with swiss cheese, lettuce, tomato & sliced avocado

FRIED HADDOCK SANDWICH 15

Hand battered fried haddock on brioche served with slaw, tartar, & choice of side

SMALL PLATES

BLACKENED SHRIMP TACOS 15

Served on corn tortilla with horseradish aioli & slaw

UTICA GREENS 12

Escarole with cherry peppers, garlic, bacon & seasoned bread crumbs topped with shaved asiago

CHICKEN POT PIE 15

House-made chicken pot pie served over garlic mashed potatoes

CHICKEN & VEG QUESADILLA 13

Shredded chicken, cheddar, black bean and corn salsa, peppers & onions

POT ROAST 15

House-braised pot roast served over garlic mashed potatoes topped with a red wine demi glace

SQUASH RAVIOLI 15

Squash stuffed raviolis served in a brown butter sauce with maple roasted butternut squash & toasted almonds

PIEROGIS 14

4 large house-made potato pierogis, seared crispy topped with a balsamic drizzle & shaved asiago cheese

HOUSE SALAD 5

FRENCH ONION 7

SOUP OF THE DAY 6

MAIN ENTREES

BACON MAC & CHEESE 18

House-made mac & cheese with bacon crumble & topped with toasted panko

CHICKEN RIGGIES 22

Chicken breast, banana peppers, diced cherry peppers, tomato cream sauce & topped with asiago

CARBONARA 18

Prosciutto cream sauce served over linguine topped with asiago

SALMON RISOTTO 24

Served over creamy asparagus tip risotto

HADDOCK 22

Fried or broiled, served with slaw, tartar, & choice of side

CHICKEN PARM 22

Two house-breaded chicken breasts topped with marinara & mozzarella served over linguine

SHRIMP SCAMPI 24

Tail on shrimp with sautéed garlic, spinach, artichoke hearts & onion served in a lemon butter wine sauce over linguine

CHICKEN PICATTA 22

Pan-seared chicken with capers, artichoke hearts, a lemon butter white wine sauce served over linguine

STEAK AU POIRVE 26

12oz peppercorn crusted steak over garlic mash, grilled asparagus & topped with a demi-glace