

Chelsea's

RESTAURANT & BAR

APPETIZERS

CHICKEN WINGS 13

Buffalo, garlic parmesan, BBQ, or our famous "Post Standard"

CALAMARI 14

Crispy rings & tentacles in a Thai chili sauce with banana peppers & cilantro

FRESH TOMATO BRUSCHETTA 11

Served on garlic toast crostinis with fresh mozzarella & balsamic glaze

CHICKEN WING DIP 10

Served with tortilla chips

PRETZELS 10

Served with queso dip

TRUFFLE TOTS 12

Served with sriracha aioli

MEATBALLS 12

Served in marinara sauce topped with asiago

HOUSE SALAD 5

FRENCH ONION 7

SOUP OF THE DAY 5

SALADS & BOWLS

CHICKEN CAESAR 16

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

BLACK & BLUE SALAD 17

Grilled steak, romaine, red onion, grape tomatoes, crumbly blue, bacon & ranch dressing

BUTTERNUT SQUASH SALAD 17

Grilled chicken, spinach, diced apples, candied pecans, butternut squash, feta & orange vinaigrette

SALMON BOWL 17

Grilled salmon, quinoa, shaved brussel sprouts, roasted squash, onions, cucumbers, feta, candied pecans & maple vinaigrette

FLATBREADS

Sub cauliflower crust +2.5

MARGHERITA 12

Slow-roasted tomatoes, mozzarella, basil & marinara

STEAK & PEPPERS 14

Grilled steak, roasted red peppers, gorgonzola, red onion, dressed arugula, garlic & balsamic glaze

LOADED CAULIFLOWER 13

Roasted cauliflower, mozzarella, cheddar-jack, bacon, & green onion on cauliflower crust

ITALIAN 14

Garlic butter, ricotta, meatballs, mozzarella, basil & marinara

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

2022 AUTUMN DINNER MENU

Ask about our gluten-free options!
3.75% cash discount is reflected in pricing.

HAND HELDS

Comes with a side of your choice:

*fries | sweet potato fries | tater tots | house-made chips
garlic fries +1 | truffle seasoned fries or tots +2
side salad +2.5 | maple bacon brussel sprouts +2.5*

STEAK BURGER 14

American, lettuce, tomato & grilled onion served on brioche with a grilled pickle

SPICY BUTTERMILK CHICKEN 14

Crispy chicken breast, spicy mayo, sweet & tangy slaw served on an everything bun

SHAVED STEAK 14

Shaved ribeye, onions, peppers & mozzarella served on a toasted hoagie

SMALL PLATES

FISH TACOS 15

Ahi tuna, spicy aioli, sweet & tangy slaw served on a grilled corn tortilla

UTICA GREENS 12

Escarole with cherry peppers, garlic, bacon & seasoned bread crumbs

CHICKEN POT PIE 15

House-made with carrots, onions, peas & chicken in a savory gravy topped with a puffed pastry

MAIN ENTREES

BUFFALO MAC & CHEESE 18

Housemade mac & cheese topped with buffalo tenders & a pinch of crumbly blue

CHICKEN RIGGIES 20

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

SALMON SCAMPI 24

Pan seared salmon on top of a bed of linguine mixed with sautéed spinach, cherry tomatoes & garlic tossed in a lemon butter white wine sauce

GRILLED HONEY MUSTARD CHICKEN 14

Honey mustard marinated grilled chicken served on brioche with swiss, arugula, tomato, onion & smashed avocados

CUBANO 14

Slow roasted pork loin, black forest ham, swiss, pickles & mustard served on grilled Cuban bread

MEATBALL HOAGIE 13

Meatballs smothered in marinara with melted mozzarella served on a toasted hoagie

PORK BANH MI 12

Slow roasted pork loin, cucumber, jalapeños, pickled carrots & sriracha aioli served on toasted French bread

HOMESTYLE MEATLOAF 14

Mini cheddar bacon loaf with demi & mashed potato

CHICKEN & WAFFLES 14

Breaded chicken thigh & Belgian honey-pecan waffles served with bourbon peach butter & warm maple syrup

BUTTERNUT SQUASH RAVIOLI 15

Squash stuffed raviolis served in a brown butter sauce finished with asiago

CHICKEN MARSALA 20

Chicken breast cooked in a mushroom marsala wine sauce served over garlic mash

AIRLINE CHICKEN BREAST 22

Pan roasted airline chicken breast served over garlic mash & grilled asparagus finished with a pan sauce

12OZ NY STRIP STEAK 22

Grilled New York strip steak topped with herb compound butter served with garlic mashed potatoes & grilled asparagus