

\*\*\*Shared/Split items will incur an additional charge of \$1.00 each\*\*\*



## Dinner Menu

### From the Grill

#### Chatmoss Classic House Burger

8oz... 12 5oz... 8

Classic Hand Pattied Burger with  
Ice Lettuce, Hot House Tomato, Dilled Pickle, Sweet Onion  
Brioche Bun  
(One Side)

#### Black Angus 7 Oz. Center Cut Filet...25

Rosemary, Roasted Garlic Gold Potatoes  
Roasted Tri-colored Cauliflower  
House Butter  
For Larger Portion, Add \$2.50 per oz.

#### Certified Black Angus Ribeye...26

Shoe String Frites  
House Butter

### From Under The Sea

#### NC Rainbow Trout...19

Mustard Cream Corn Sauce  
White Bean and Corn Relish  
Fried Leaks

#### Salmon...19

Rosemary Roasted Garlic Gold Potatoes  
Roast Tri-colored Cauliflower  
Sweet Pepper Butter and Sweet Peppers

#### Jumbo Crab Cakes...19

Cinnamon Honey Sweet Potato Tots  
Bleu Cheese Coleslaw

#### Arctic Char...22

Lemon Rosemary Orzo  
Edamame and Cucumber Salad  
Lemon Rosemary Cream

### Poultry & Pasta

#### Grilled Chicken...16

Almond-Amaretto Haricot Verts  
Rosemary Roasted Garlic Gold Potatoes  
Sweet Pepper Butter and Sweet Peppers

#### "Gluten Free"...16

Roasted Summer Vegetable Rigatoni  
Array of Summer Vegetable, Gluten Free Pasta  
Basil Walnut Pesto

\*Add Fried Oysters...7, Add Salmon...10, Add Chicken...7, Add Shrimp...9

#### Chicken Piccata...18

Panko Breaded and Pan Fried Chicken  
Capers, Tomatoes, Baby Spinach  
Angel Hair Pasta, Lemon Caper Sauce

#### Lobster Gnocchi...23

House Made Potato Gnocchi  
Spinach, Spring Peas, Plum Tomato  
Basil Red Pepper Cream, Red Pepper Drizzle

#### \*\*Additional Sides\*\*

Rosemary Roast Garlic Gold Potatoes, Cinnamon Honey Sweet Tots  
Whipped Potatoes, Baked Potato, Garlic Spinach  
Roasted Tri-Colored Cauliflower, Steamed Broccolini, Grilled Asparagus, Almond-Amaretto Haricot Verts

*\*If you need to change menu items, please allow ample time.*

**\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness\*\***

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## Appetizers

### **Bang Bang Shrimp...12**

*Lightly Breaded Fried Shrimp  
Spring Mix, Limes  
House Made Bang Bang Sauce*

### **Fried Spiced Cauliflower...8**

*"Vegetarian Delight"  
Breaded Cauliflower Spiced with  
Mediterranean Aleppo Pepper and Spices*

### **Duck Wonton...10**

*Duck Bacon, Corn, Red Peppers, Green Onion  
Spiced Cream Cheese, Pineapple, Rhubarb  
Strawberry Sauce*

### **Chicken Green Chili Churro...8**

*Avocado and Ranch Drizzle*

### **Ahi Tuna...14**

*Ahi Tuna, Avocado, Seaweed Salad  
English Cucumbers, Wonton Strips  
Sweet Soy, Wasabi Sauce*

### **3 Musketeers...17**

*Our House Filet Tail, Skewered and Grilled  
Mustard Horseradish Sauce  
(No Sides)*

### **Apalachicola Oysters...11**

*Fried Oyster, Fried Green Tomatoes  
Bleu Cheese Slaw  
Cajun Remoulade*

### **Colossal Shrimp Cocktail...14**

*Cocktail Sauce  
Mustard Horseradish Sauce*

## Soups & Greens

### **Classic French Gratinée...8**

*Caramelized Sweet Onion, Hint of Sherry  
Swiss Cheese*

### **Lump Crab Chop Salad...12**

*Lump Crab, Boiled Egg, English Cucumber  
Iceberg Lettuce, Smoked Bacon*

### **Pear and Fig Salad...10**

*Field Greens, Bartlett Pear, Marinated Figs  
Mandarin Oranges, Buttermilk Bleu Cheese  
Candied Pecans*

### **Chatmoss Daily Creation...8**

*Fresh Selection of Ingredients*

### **Chatmoss Caesar Salad...8**

*Romaine Lettuce, House Made Croutons  
Romano Cheese, Caesar Dressing*

### **The Artisan...7**

*Field Greens, Feta Cheese  
Baby Tear Drop Tomatoes, English Cucumbers  
Toasted Sunflower Seeds*

### **Shrimp & Tomato Salad...12**

*Hot House Tomato, Ruby Red Beets, Avocado, English Cucumber, Sweet Peppers  
Feta Cheese, Poached Shrimp, Lemon Vinaigrette*

*\* Add Fried Oysters...7, Add Salmon...10, Add Chicken...7, Add Shrimp...9*

### **\*Dressings\***

*Ranch, Chipotle Ranch, Bleu Cheese, Honey Mustard  
Wasabi, Whole Grain, House Italian*

*Balsamic, Oil and Vinegar, Raspberry, Lemon Vinaigrette  
Blackberry Peppercorn, Blood Orange and Shallot*

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