

Dinner Menu

First Flavors

Bang Bang Shrimp... 13

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

Lamb Lollipop (2 pc)... 14

Fontina Whipped Potatoes
Mint Yogurt
Cherry Demi

Colossal Shrimp Cocktail... 14

Cocktail Sauce
Mustard Horseradish Sauce

3 Musketeers... 15

Our House Filet Tail, Skewered and Grilled
Mustard Horseradish Sauce

Ahi Tuna... 14

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

Nantucket Bay Scallops... 13

Fresh Scallops on the Half Shell
Winter Tomato, Wild Mushrooms
Lemon Thyme Cream
Parmesan Bread Crumbs

Naan Pizza... 8

"Vegetarian Delight"
Dried Figs, Walnuts, Cherries
Goat Cheese, Smoked Gouda Cream
Honey, Balsamic Drizzle

Soups & Greens

Classic French Onion Gratinée

Bowl... 8

Caramelized Sweet Onion, Hint of Sherry, Swiss Cheese

Pear and Fig Salad... 10

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

Blueberry, Mango, Ruby Red Grapefruit... 9

Fresh Mozzarella, Grape Tomato,
Almonds, Arugula, Blackberry Pepperoncini Vinaigrette
*Add 3 Colossal Scallops... 12

Chatmoss Daily Selections... 8

Fresh Selection of Ingredients

Baby Kale Caesar Salad... 8

House Made Croutons
Romano Cheese, Parmesan Anchovy Vinaigrette

The Artisan ... 12

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

Black and Bleu Salads ... 8

Ruby Red Beets, Bleu Cheese, Walnuts, Winter Tomato,
English Cucumber

***Add 3 Musketeers... 12**

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

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

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 foodborne illness****

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

Dinner Menu From The "Stock Yards"

Includes Choice of Soup or CCC House Salad

Chatmoss Classic Burger... 8 Oz...12 5 Oz... 8
 8 oz. Hand Patted Angus Beef Burger with Lettuce
 Hot House Tomato, Dill Pickle, Sweet Onion
 Brioche Bun (Served with One Side Only)

Black Angus 7 Oz. Center Cut Filet ... 26
 Rosemary, Roasted Garlic Gold Potatoes, Roasted Tri-colored Cauliflower
 For Larger Portion, Add \$2.50 per oz.

Certified Black Angus Ribeye... 27
 Sidewinder Fries, House Butter

Mini Lamb Chops (4 pcs.)... 28
 Fontina Whipped Potatoes, Grilled Asparagus, Cherry Demi

<u>Rare:</u>	<u>Med-Rare:</u>	<u>Medium:</u>	<u>Med-Well:</u>	<u>Well:</u>
<u>Red</u>	<u>Red</u>	<u>Pink</u>	<u>Dull Pink</u>	<u>Grey</u>
<u>Cool Center</u>	<u>Warm Center</u>	<u>Hot Center</u>	<u>Hot Center</u>	<u>Hot Center</u>

From The Sea

Includes Choice of CCC House Salad & Two Sides

Sea Scallops... 24
 Edamame, Roasted Artichoke and Arugula Sauté
 Saffron Cream, Red Pepper Yogurt

Jumbo Lump Crab Cakes... 21
 Cinnamon Honey Sweet Potato Tots, Bleu Cheese Cole Slaw

Atlantic Salmon... 20
 Broccolini, Basil Butter

Ahi Tuna... 22
 Pan-seared Yellow Tail Tuna, Wasabi Whipped Potatoes, Snow Peas,
 Carrots, Chili Garlic Sauce

Poultry & Pasta

Includes Choice of Soup or CCC House Salad

Caprese Farm Raised Chicken... 17
 Fresh Mozzarella, Balsamic Basil Drizzle
 Roasted Grape Tomatoes, Broccolini

Three Cheese "Mac & Cheese" Alfredo... 16
 Fontina, Parmesan, Mozzarella Cheese
 Baby Rock Shrimp, Lump Crabmeat

Veal Parmesan ... 19
 Fettuccini Noodles, House Made Marinara, Provolone and Parmesan Cheese

Sides... 3
 Garlic Spinach, Roasted Rosemary Sunset Potatoes, Asparagus,
 Broccolini, Whipped Potatoes, Loaded Baked Potato

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