



CHANCELLOR'S  
HOUSE

# CHANCELLOR'S GRILL

Dustin Little | Executive Chef

## TAPAS

### **SOUP DU JOUR**

6 / 8

Chef's soup of the day

### **GULF COAST GUMBO**

9 / 13

Gulf Coast shrimp, crawfish, crab meat, andouille sausage, steamed local Blue Delta rice

### **SOUTHERN FRIED FRITO MISTO**

12

Local masa tempura beer battered shrimp, scallops, cremini mushrooms and local peppers. Served with agrodolce and gazpacho aioli

### **GULF OYSTERS THREE WAYS**

16

Three fresh-shucked grilled oysters, three fresh-shucked fried oysters, and three fresh shucked crab-baked oysters, served with cocktail sauce, mignonette, and grilled French bread

### **CHARCUTERIE BOARD**

14

Andouille sausage, house smoked pork belly, prosciutto, whiskey cheddar, porter beer cheese, drunken goat cheese, aged white cheddar, house pickled cucumbers and onions, Dijon aioli, and Carr's crackers

### **AHI TUNA POKE**

15

Fresh sushi-grade ahi tuna cut to order and tossed in a traditional Hawaiian poke sauce. Served with crispy fried wontons

### **WAGYU BEEF TARTARE**

15

Fresh Kobe beef cut to order and tossed in a traditional tartare sauce with capers, lemon, herbs. Served with crispy fried plantains

### **"ALL CRAB" CAKES**

14

Seared jumbo lump crab cakes made with no bread filler, served over local stone ground "Grit Girl" cheese grits. Served with a house-made remoulade

# SALADS

## **CHANCELLOR'S WEDGE**

**12**

Oven roasted tomatoes, shaved red onions, applewood smoked bacon, brioche croutons, Gorgonzola crumbles and bleu cheese dressing

## **CAESAR SALAD**

**12**

Crisp Romaine, local blue egg, cracked pepper, white anchovy Caesar dressing, and Kalamata olives. Served in a Parmesan bowl

## **AHI TUNA SALAD**

**16**

Seared sushi grade Ahi tuna served over Asian Napa and purple cabbage slaw with shaved cucumber, shaved tri-color heirloom carrots, edamame, blueberries, shaved red onions, orange ginger vinaigrette, soy lime gastrique.

## **SPINACH BERRY AND WARM GOAT CHEESE**

**14**

Fresh spinach with local blackberries, raspberries, blueberries, and strawberries. Spiced toasted walnuts, pistachio-crusted seared goat cheese, applewood smoked bacon, shaved English cucumbers, cranberry basil vinaigrette

## **WARM MUSHROOM SALAD**

**13**

Grilled brioche topped with truffle roasted mushrooms. Watercress tossed in white balsamic vinaigrette, bacon, Gorgonzola, toasted pecans, and aged balsamic glaze

## **CHANCELLOR'S HOUSE SALAD**

**11**

Mixed greens, brioche croutons, shaved red onion, shaved carrots, shaved cucumber, cherry tomatoes and a balsamic vinaigrette



# ENTREES

## **CHAR-GRILLED 8OZ FILET** **38**

Black angus beef tenderloin served over whiskey cheese and spinach au gratin potatoes, port wine demi-glaze

## **GULF COAST SHRIMP -N- GRITS** **26**

Jumbo Gulf Coast Shrimp sautéed in a made to order New Orleans style BBQ sauce served over local stone ground "Grit Girl" cheese grits with sautéed spinach and grilled French baguette

## **SEA SCALLOP CIOPPINO** **30**

Fresh littleneck clams, shrimp, Prince Edward Island mussels, lobster, roasted fennel, saffron tomato fumet, fresh herbs, grilled asparagus and grilled French baguette. Topped with two seared U-10 scallops

## **DUCK TWO WAYS** **29**

Crispy skin seared duck breasts, butternut squash risotto. Topped with a tri-color sweet-and-spicy local pepper chutney and a fresh berry duck demi-glaze

## **ROASTED BONE-IN PORK LOIN** **29**

A double cut of Berkshire Farm pork loin, seared and oven roasted and served with sautéed Brussels sprouts, purple potatoes and heirloom carrots with candied pork belly. Topped with a grilled Fuji apple butter

## **DRUNKEN NAKED CHICKEN** **28**

Pan roasted, free range Joyce Farms "Naked" airline chicken breasts served over garlic and San Simon de Costa whipped red potatoes. Green beans sautéed in a warm bacon vinaigrette. Topped with a made-to order mushroom madeira pan sauce

## **CHICKEN PICCATA** **26**

Panéed free range Joyce Farms "Naked" chicken breast served over pesto angel hair pasta with jumbo lump crab and a made to order piccata sauce. Served with Grilled asparagus

## **BLACK, BLACK AND BLEU** **42**

Blackened black angus 16oz. ribeye served over prosciutto wrapped and roasted asparagus with a Gorgonzola Aurora

## **MOROCCAN SPICED RACK OF LAMB** **45**

Full rack of grilled New Zealand lamb served over rosemary Gruyere "Grit Girl" cheese grits with a tomato, caperberry, and Kalamata olive Provencal. Sautéed spinach. Mint infused balsamic glaze

## **SEARED CHILEAN SEA BASS** **39**

Snow pea, lobster, and preserved lemon risotto. Pickled ginger and purple carrot coulis. Blood orange beurre monté

## **SEASONAL WILD SALMON** **35**

Today's fresh catch wild salmon served over local steamed Blue Delta rice with sautéed seasonal vegetables, creole lime compound butter and local herb gremolata

## DESSERTS

**CHEF'S CHOICE CHEESECAKE** 10

**CHEF'S CHOICE CREME BRULEE** 8

**RASPBERRY CHOCOLATE LAVA CAKE** 12

Semi-sweet chocolate cake, filled with a raspberry chocolate ganache

**KEY LIME PIE** 10

Key lime custard mousse layered with fresh whipped cream and shaved lime

## CHILDREN'S MENU

Served with waffle fries or side salad

**HAND BREADED CHICKEN TENDERS** 5

**GRILLED CHEESE** 5

**CHEESEBURGER** 5

**FRIED CATFISH** 5

