



CHANCELLOR'S
LOUNGE

SMALL PLATES

GULF COAST GUMBO

Gulf Coast shrimp, crawfish, crab meat,
andouille sausage, steamed local Blue
Delta rice
9 / 13

FRESCO DIP TRIO

Chorizo queso, fresh local tomato pico, and
made-to-order guacamole. Served with
grilled pita, fried white corn chips and
French crostinis
12

CHICKEN SATAYS

Served with Thai peanut dipping sauce and
Asian slaw
12

PIMENTO CHEESE BURGER SLIDERS

House ground beef tenderloin, whipped
white cheddar pimento cheese, pickled
cucumbers and onions on
toasted slider rolls
12

PAN ROASTED BRUSSELS SPROUTS

House smoked pork belly, Fuji apples,
Gorgonzola cheese, toasted pecans, and
orange infused balsamic glaze.
11

BEER BATTERED SHRIMP COCKTAIL

Gulf Coast shrimp fried in local masa beer
batter served with Gazpacho aioli and
house made cocktail sauce
12

GORGONZOLA BACON CHEESE FRIES

Crispy waffle fries topped with a
Gorgonzola mornay,
Applewood smoked bacon and chives
12

BARBECUE DUCK NACHOS

Confit duck, local pepper queso, housemade
barbecue sauce, sage creme fresh, chives,
fried white corn tortillas
15

CHARCUTERIE BOARD

Andouille sausage, house smoked pork
belly, prosciutto, whiskey cheddar,
porter beer cheese, drunken goat cheese,
aged white cheddar, house pickled
cucumber and onions, dijon aioli,
Carr's crackers
14

CHANCELLOR'S WEDGE

Oven roasted tomatoes, shaved red
onion, applewood smoked bacon, brioche
croutons, Gorgonzola crumbles, bleu
cheese dressing
12

C O L D P L A T E S

CHANCELLOR'S HOUSE SALAD

Mixed greens, brioche croutons, shaved red onions, shaved carrots, shaved cucumber, cherry tomatoes, balsamic vinaigrette

11

SPINACH BERRY AND WARM GOAT CHEESE

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

14

AHI TUNA SALAD

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

16

WARM MUSHROOM SALAD

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

13

CAESAR SALAD

Crisp romaine, local blue egg, cracked pepper, white anchovy Caesar dressing, and Kalamata olives served in a Parmesan bowl

13

BIG PLATES

SEARED WAGYU STRIP LOIN

Asian spiced and seared 8 oz Wagyu strip served over Asian green beans and mushrooms, with butternut squash puree and a wasabi soy glaze

40

GULF COAST SHRIMP -N- GRITS

Jumbo Gulf Coast shrimp sautéed in a made-to-order New Orleans style barbecue sauce served over local stone ground "Grit Girl" cheese grits. Sautéed spinach and grilled French baguette.

26

CHAR GRILLED 8 OZ FILET

Black Angus beef tenderloin served over whiskey cheese au gratin potatoes, port wine demi-glace

38

DRUNKEN NAKED CHICKEN

Pan roasted, free-range Joyce Farms "Naked" airline chicken breast, 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

28

BLACKENED SHRIMP TACOS

Blackened Gulf Coast shrimp, creole Napa and purple cabbage slaw, guacamole, roasted corn pico, feta cheese, choice of white corn or flour tortillas

16

MISSISSIPPI POBOY

Blackened or fried fresh Mississippi catfish, with creole lime slaw, tomato, remoulade, pickled cucumber and onions served on toasted Gambino roll

16

SEA SCALLOP CIOPPINO

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

30