



CHANCELLOR'S
HOUSE

CHANCELLOR'S GRILL

Dustin Little | Executive Chef

TAPAS

- GULF COAST GUMBO** 9 / 13
Gulf Coast shrimp, crawfish, crab meat, andouille sausage, steamed local Blue Delta rice
- LOBSTER MAC & CHEESE** 17
White cheddar Mornay, white truffle and tarragon infused bread crumbs
- 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
- SWEET CHILI SHRIMP** 12
Jumbo shrimp fried in a masa beer batter, tossed in a sweet and spicy chili sauce; served with yum-yum aioli
- CHARBROILED OYSTERS** 15
Six fresh shucked "N'awlins" style charbroiled oysters on the half shell. Served with French bread
- FIG & GOAT CHEESE BRUSCHETTA** 11
whipped red wine goat cheese baked on crispy french bread with pancetta, fig & onion jam, whipped orange, arugula and dusted pistachios
- TUNA CARPACCIO** 15
Seared sushi-grade Ahi tuna, wasabi-avocado aioli, watercress, ginger-soy vierge, wonton crisp
- WARM DIP TRIO** 13
Spinach and artichoke, Chorizo queso blanco, and pink Cheddar Pimento cheese and crab dips, served with grilled pita and fried white corn chips

SALADS

CHANCELOR'S HOUSE SALAD 10

Mixed greens, brioche crouton, shaved red onion, shaved carrots, shaved cucumber, cherry tomatoes, balsamic vinaigrette

CHANCELOR'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

SEARED TUNA SALAD 16

Seared sushi grade Ahi tuna, shiso and watercress, with shaved carrots, blackberries, edamame, and cucumber, tossed in a pickled-ginger miso vinaigrette; wasabi-soy gastrique

HARVEST SALAD 12

Poached golden and purple beets, mixed greens, red wine goat cheese, shaved watermelon radishes, quinoa, toasted pistachios, and pomegranate infused white balsamic 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

GRILLED SHRIMP AND PEAR SALAD 16

Grilled jumbo shrimp, grilled pears, Gorgonzola, applewood smoked bacon, raisins and arugula, tossed in a grapefruit-honey vinaigrette with toasted almonds



ENTREES

FILET MIGNON **38**

Char-grilled Black Angus beef tenderloin served over bacon fat roasted heirloom fingerling potatoes with lemon zested and sautéed julienne vegetables and a Duckhorn Merlot Demi-glace

CAROLINA SHRIMP -N- GRITS **26**

Jumbo U-8 Shrimp, sautéed with lemon, andouille sausage and bell peppers, finished with a touch of butter and cream; served over local "Grit Girl" Cheddar cheese grits

BACON WRAPPED DUCK BREAST **29**

Roasted and stuffed with poblano infused cream cheese, served over candied Vardaman yams. Fire roasted Fresno chilies. Essence of orange duck demi-glace. Fried sage

"ALL CRAB" CAKES **30**

Jumbo lump crab cakes made with no bread filler served over local stone ground "Grit Girl" cheese grits with a creole tasso and crawfish cream sauce. Served with grilled asparagus

VEAL SALTIMBOCCA **28**

Prosciutto and Gruyere stuffed veal that is pan fried and served over risotto Milanese with a made to order shiitake mushroom Bourguignonne

COLORADO LAMB **40**

Char-grilled jumbo Colorado lamb lollipops served with Mediterranean couscous and honey roasted heirloom carrots. Drizzled with an aged balsamic of Modena

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

SEARED SALMON CHORON **32**

Today's fresh catch wild salmon, seared and served over pan roasted Brussels sprouts and butternut squash with applewood bacon. Topped with buttery lump crab meat and Choron sauce

WAGYU STEAK FRITES **42**

Seared Wagyu Strip loin from the Tajimi Japanese cow. Seasoned with Chef's blend of ground Asian spices and served over heirloom fingerling potato frites with a house made ponzu steak sauce. Sweet ginger green beans

SEARED CHILEAN SEA BASS **38**

Chef John's lobster raviolis, peas, shiitake mushrooms, saffron-smoked tomato Nage, fresh basil

DESSERTS

CHEF'S CHOICE CHEESECAKE 10

CHEF'S CHOICE CREME BRULEE 8

WARM TRIPLE CHOCOLATE BROWNIE A LA MODE 10
White chocolate, dark chocolate, milk chocolate. Vanilla bean ice cream.

KEY LIME PIE 10
Vanilla whipped cream

CHILDREN'S MENU

Served with waffle fries or side salad

HAND BREADED CHICKEN TENDERS 5

GRILLED CHEESE 5

CHEESEBURGER 5

FRIED SHRIMP 5

