



CHANCELLOR'S  
HOUSE

# CHANCELLOR'S GRILL

Dustin Little | Executive Chef

## TAPAS

- GULF COAST GUMBO** 10 / 14  
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** 15  
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** 14  
Jumbo shrimp fried in a masa beer batter, tossed in a sweet and spicy chili sauce; served with yum-yum aioli
- CHARBROILED OYSTERS** 16  
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** 16  
Seared sushi-grade Ahi tuna, wasabi-avocado aioli, watercress, ginger-soy vierge, wonton crisp
- WARM DIP TRIO** 15  
Spinach and artichoke, Chorizo queso blanco, and pink Cheddar Pimento cheese and crab dips, served with grilled pita and fried white corn chips

# SALADS

## **CHANCELLOR'S HOUSE SALAD** 11

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

## **CHANCELLOR'S WEDGE** 12

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

## **CAESAR SALAD** 13

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

## **SEARED TUNA SALAD** 17

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** 17

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



# ENTREES

## **FILET MIGNON** 42

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** 29

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** 30

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** 32

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** 30

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

## **COLORADO LAMB** 45

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

## **CHICKEN PICCATA** 29

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** 48

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** 39

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

## DESSERTS

**CHEF'S CHOICE CHEESECAKE** 10

**CHEF'S CHOICE CREME BRULEE** 9

**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** 7

**GRILLED CHEESE** 7

**CHEESEBURGER** 7

**FRIED SHRIMP** 7

