CHANCELLOR'S HOUSE
GULF COAST GUMBO  11/15
Gulf Coast shrimp, crawfish, crab meat, andouille sausage, steamed local Blue Delta rice

LOBSTER MAC & CHEESE  18
White cheddar Mornay, white truffle and tarragon infused bread crumbs

CHARCUTERIE BOARD  17
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  16
Jumbo shrimp fried in a masa beer batter, tossed in a sweet and spicy chili sauce; served with yum-yum aioli

CHARBROILED OYSTERS  17
Six fresh shucked "N'awlins" style charbroiled oysters on the half shell. Served with French bread

FIG & GOAT CHEESE BRUSCHETTA  13
Whipped red wine goat cheese baked on crispy french bread with pancetta, fig & onion jam, whipped orange, arugula and dusted pistachios

TUNA CARPACCIO  18
Seared sushi-grade Ahi tuna, wasabi-avocado aioli, watercress, ginger-soy vierge, wonton crisp

WARM DIP TRIO  16
Spinach and artichoke, Chorizo queso blanco, and pink Cheddar Pimento cheese and crab dips, served with grilled pita and fried white corn chips
S A L A D S

CHANCELLOR'S HOUSE SALAD 11
Mixed greens, brioche crouton, shaved red onion, shaved carrots, shaved cucumber, cherry tomatoes, balsamic vinaigrette

CHANCELLOR'S WEDGE 14
Oven roasted tomatoes, shaved red onions, applewood smoked bacon, brioche croutons, Gorgonzola crumbles and bleu cheese dressing

CAESAR SALAD 14
Crisp Romaine, local blue egg, cracked pepper, white anchovy Caesar dressing, and Kalamata olives. Served in a Parmesan bowl

SEARED TUNA SALAD 18
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 13
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 14
Grilled brioche topped with truffle roasted mushrooms. Watercress tossed in white balsamic vinaigrette, bacon, Gorgonzola, toasted pecans, and aged balsamic glace

GRILLED SHRIMP AND PEAR SALAD 17
Grilled jumbo shrimp, grilled pears, Gorgonzola, applewood smoked bacon, craisins and arugula, tossed in a grapefruit-honey vinaigrette with toasted almonds
FILET MIGNON
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
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
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
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
Prosciutto and Gruyere stuffed veal that is pan fried and served over risotto Milanese with a made to order shiitake mushroom Bourguignon

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

CHICKEN PICCATA
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
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
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
Chef John’s lobster raviolis, peas, shitake mushrooms, saffron-smoked tomato Nage, fresh basil
**DESSERTS**

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<thead>
<tr>
<th>Dessert</th>
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<tbody>
<tr>
<td>CHEF'S CHOICE CHEESECAKE</td>
<td>10</td>
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<tr>
<td>CHEF'S CHOICE CREME BRULEE</td>
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<td>WARM TRIPLE CHOCOLATE BROWNIE A LA MODE</td>
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<td>White chocolate, dark chocolate, milk chocolate. Vanilla bean ice cream.</td>
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<td>KEY LIME PIE</td>
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<td>Vanilla whipped cream</td>
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**CHILDREN'S MENU**

Served with waffle fries or side salad

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<thead>
<tr>
<th>Item</th>
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<tbody>
<tr>
<td>HAND BREADED CHICKEN TENDERS</td>
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<tr>
<td>GRILLED CHEESE</td>
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<td>CHEESEBURGER</td>
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<tr>
<td>FRIED SHRIMP</td>
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