

APPETIZERS

Grande Quesadillas 7.99
Fresh grilled tortillas, layered with two cheeses, roasted green chilies, and your choice of fillings

ADD Filling options:

*Grilled Steak 4.99
Roasted Chicken Breast 2.00

Roasted Red Bell Pepper, Bacon
Caramelized Onions, Mushrooms
Or Grilled Potato 1.29 each

Roasted Garlic 6.99
Fresh garlic, roasted with olive oil, served with savory herb butter and toasted baguette slices

Bruschetta 6.99
Toasted Tuscan bread with roasted garlic and basil pesto, topped with fresh diced seasoned tomato, kalamata olives, capers and cheese

Stuffed Portabellas 9.99
Meaty portabella mushrooms topped with crabmeat stuffing, baked and placed on chasseur sauce, then finished with sherry cream sauce

Eggplant Mornay 8.99
Medallions of eggplant coated with Romano batter, deep fried, and set on top of Louisiana style hot sauce. Topped with sautéed shrimp and finished with Mornay sauce

French Fried Calamari 9.99
Marinated calamari coated in seasoned flour, dipped in a light meringue batter, fried golden brown and sprinkled with Parmesan cheese

French Fried Zucchini 6.99
Thinly sliced zucchini, dipped in a light meringue batter and fried until golden brown

Stuffed Hot Peppers 7.99
Banana peppers stuffed with bread crumbs, hot sausage, rice, black and green olives, baked and served with filetto sauce

***Seared Ahi Tuna** 9.99
Served with soy, wasabi and toasted baguettes

GLUTEN FREE / VEGETARIAN

Ratatouille 14.99
Stewed eggplant, tomatoes, onion, bell peppers, zucchini served with risotto

Polenta 14.99
Baked with sun-dried tomatoes set on braised escarole with beans & parmesan cheese

Pasta Primavera 14.99
Gluten free penne pasta tossed with seasonal vegetables, olive oil, garlic and seasonings

Penne Arugula 14.99
Gluten free penne pasta tossed with arugula-pistachio pesto, grilled cherry tomato, fresh basil, saffron lemon broth

Portabella and Peppers 14.99
Sautéed portabella mushrooms and HOT banana peppers with olive oil, roasted garlic and Italian seasonings.
Served on zucchini noodles with lemon-mint butter sauce

The above selections are served with tossed salad

CHEF SPECIALS

*Your server will inform you of our nightly specials.
We are glad to present a variety of palate pleasing entrees
prepared daily with the freshest ingredients.*

Consider Chelsea Grille for all your catering needs.
We provide full catering for your home or business.
Our private banquet room is available for parties up to 50 guests.

Chef John Fraser is available to design
a personalized menu to suit your event requirements.

Visit our website at www.chelseagriloak.com

ITALIAN ENTREES

Veal Parmigiana 21.99

Veal cutlet sautéed in an egg batter, baked with parmesan & provolone cheeses then topped with marinara sauce

Veal Miceli 22.99

Sautéed veal layered with fried zucchini and Swiss cheese then baked and presented with a chasseur sauce

Chicken Parmigiana 19.99

Sautéed boneless chicken coated in an egg batter, baked with parmesan & provolone cheeses, then topped with marinara sauce

Chicken Marsala 19.99

Scallops of boneless chicken sautéed with mushrooms in Marsala wine sauce

Veal Saltimbocca 22.99

Medallions of veal, sautéed in garlic butter, topped with prosciutto & provolone cheese, served over spinach then finished with Marsala wine sauce ****Choice of only one side****

Veal Romano 22.99

Veal medallions dusted in seasoned flour, dipped in egg batter, sautéed golden brown, finished with parmesan cheese & lemon

Chicken Romano 19.99

Boneless chicken dusted in seasoned flour, dipped in egg batter, sautéed golden brown, finished with parmesan cheese & lemon

The above entrees are served a choice of two side dishes:
soup du jour, coleslaw, tossed salad, vegetable, potato or pasta

Seafood soup may be substituted for soup du jour for an additional 1.99
Caesar salad may be substituted for our tossed salad for an additional 2.99

St. Joseph's Pasta 14.99

Mafalda pasta tossed with olive oil, garlic, seasoned bread crumbs & parmesan cheese set on tomato basil cream sauce

Imported Spaghetti, Penne or Linguine 10.99

3.99
Served with our homemade marinara sauce

Angel Hair Fritto Calamari 15.99

Calamari dipped in a light batter, fried & set on angel hair pasta finished with marinara sauce

Imported Fettuccini Alfredo 14.99

Add sautéed chicken and mushrooms

Add sautéed shrimp scampi 6.99

Chicken & Spinach Cannelloni 18.99

Fresh spinach, grilled chicken & roasted garlic blended with mozzarella, Fontina, parmesan & ricotta cheeses, rolled in sheets of pasta then baked with provolone cheese, set on plum tomato basil sauce & finished with a ribbon of Marsala cream

Eggplant Parmigiana 13.99

Slices of battered fried eggplant, baked with parmesan & provolone cheeses, finished with marinara sauce and served with a side of pasta

Homemade Cheese Ravioli 14.99

Served with our marinara sauce

Homemade Potato Gnocchi 14.99

Served with our marinara sauce

Add Meatball, Meat sauce or Tomato Basil Cream Sauce to pasta for only 2.99

The above entrees are served with Italian bread and butter and a choice of one side dish:
Soup du jour, tossed salad or coleslaw

Seafood soup may be substituted for soup du jour for an additional 1.99

*Burgers, Steaks, Chops & Tuna are prepared to your liking.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

STEAKS, CHOPS, AND POULTRY

***New Zealand Lamb Rack 25.99**

Seasoned with olive oil and fresh herb mixture medallions baked grilled to your liking sundried tomato

***Italian Filet Medallions 21.99**

Grilled beef tenderloin medallions with fresh mozzarella, a mixed olive cocktail and balsamic reduction

***New York Strip Steak 28.99**

12 oz. USDA Choice beef steak grilled juicy and tender, then topped with our steak butter

*** Filet Mignon 29.99**

8 oz. USDA Choice beef tenderloin steak rubbed with sweet butter, seared on the grill and topped with our steak butter

Sautéed Mushrooms add 2.99

Pork Tenderloin Stephanie 18.99

Parmesan crusted pork

with Romano style eggplant, pignoli nut vinaigrette and fresh mozzarella

Pork Chop Milanese 17.99

Coated with seasoned bread crumbs and baked to perfection

Chicken Chelsea Style 21.99

Our tender sautéed chicken breast, topped with jumbo lump crabmeat, shrimp and a lemon garlic beurre blanc sauce

Parmesan Crusted Chicken 18.99

Breast of chicken dipped in egg whites, coated in parmesan cheese & bread crumbs, sautéed golden brown then served over spinach with a ribbon of Mornay sauce

Choice of only one side

SEAFOOD SPECIALTIES

Each fresh fish has 2 preparation styles

***Ahi Tuna 22.99**

Dijon style – set on a bed of spinach with a creamy mustard sauce with tomatoes and bacon

Chargrilled – brushed with olive oil and seasonings

Boston Scrod 21.99

English style – with butter and bread crumbs

A' la meuniere – dusted in seasoned flour, dipped in cream, then sautéed to a golden brown

Salmon Steak 21.99

Chargrilled – served with sundried tomato pignoli nut vinaigrette

Crab Cakes Maryland Style 24.99

Crabmeat mixed with sautéed red and green peppers, onions and seasonings. Breaded in panko crumbs, sautéed to a golden brown

Shrimp & Eggplant Mornay 19.99

Medallions of eggplant coated with Romano batter, fried then set atop Louisiana style hot sauce, topped with sautéed jumbo shrimp and finished with Mornay sauce

Shrimp Fritto 23.99

(8) Jumbo shrimp, dipped in a light batter, fried and drizzled with garlic butter and shaved parmesan cheese

The above entrees are served a choice of two side dishes:
soup du jour, coleslaw, tossed salad, vegetable, potato, or pasta

Seafood soup may be substituted for soup du jour for an additional 1.99
Caesar salad may be substituted for our tossed salad for an additional 2.99

DAILY SEAFOOD SPECIALS

Sourcing and preparing the freshest seafood for our guests. The specials offered reflect the freshest seafood

CHILDREN'S MENU PRICED AT 3.95

House policy: No separate checks for parties of 8 or more