THE CHESTNUT INN DINNER MENU

Hors D'oeuvres

FRITURE DE CALAMAR 16

Lightly Dusted Fried Calamari. Cocktail Sauce.
Grilled Lemon.

CRISPY BRUSSELS SPROUTS 12

Crispy Fried. Catskill Maple and Balsamic Gastrique.

CRISPY ARTICHOKES 15

Panko Breaded. Crispy Fried. Lemon Garlic Aioli.

SHRIMP COCKTAIL 18

Steamed Shrimp. Cocktail Sauce. Grilled Lemon.

FRENCH ONION DIP 10

Caramelized Onion. Green Onion. Blistered Shallot. Sour Cream. House Cooked Kettle Chips

French Onion Gratinée 12

Broiled Gruyere

SALADES ET SANDWICHES

CHESTNUT HOUSE SALAD 12

Mixed Greens. Roasted Tomato. Pickled Shallot. BalsamicVinaigrette.

CAESAR WEDGE SALAD 15

Artisan Romaine Wedge. Shaved Parmesan. Caesar Dressing. Crouton. Anchovy +3

SMOKY BLEU AND APPLE SALAD 14

Mixed Greens. New York State Apples. Smoked Bleu Cheese Crumble. Pickled Shallot. Candied Pecans. New York State Cider Dijon Vinaigrette.

CHICKEN PROVENÇAL

SANDWICH 18

Grilled Marinated Chicken. Gruyere. Roasted Red Pepper. Olive Tapenade. Arugula. Lemon Garlic Aioli. House Cut Fries or Green Salad.

Tavern Burger 19

Half Pound Custom Blend Patty. Lettuce. Tomato. Caramelized Onion. Gruyere. House Pickle. House Cut Fries or Green Salad.

Substitute Marinated Grilled Chicken or Black Bean Patty at No Extra Cost.

Entrées

STEAK FRITES 49

Grilled Steak. House Cut Fries. Garlic Butter.

MAC AND CHEESE GRATIN 20

Cavatappi. Three Cheese Sauce. Panko Crumble.

FAROE ISLAND SALMON & LENTILS 38

Pan-Seared Faroe Island Salmon.

Roasted Tomatoes. Pearl Onion. Lentilles du Puy.

CHERRY ROASTED DUCK 40

Crispy Roasted Duck Breast. Black Cherry Port Reduction. Crispy Brussels Sprouts. Wild Rice.

CHICKEN DEMI 32

Crispy Pan-Fried Chicken Cutlet. Haricot Vert. Wild Mushroom Demi. Wild Rice.

PORK SHANK A LA NORMANDE 35

Apple Cider Braised Pork Shank. Onion. Garlic. Cream. Pomme Puree.

RATATOUILLE STUFFED PEPPER 28

Roasted Bell Pepper Stuffed with Wild Rice. Zucchini. Squash. Eggplant. Sauce Tomate. Green Side Salad.

SHRIMP PASTA PROVENÇAL 32

Grilled Shrimp. Fresh Pasta. Roasted Tomatoes. Capers. Lemon. Garlic. Butter. Grilled Garlic Toast.

SIDES

HOUSE CUT FRIES 8

HARICOT VERT 9

Pomme Puree 9

CRISPY BRUSSELS SPROUTS 9

MAC AND CHEESE 12

SIDE SALAD 6

WILD RICE 9

ADD-ONS*

GRILLED SHRIMP 12

GRILLED STEAK 15

Marinated Grilled Chicken 9

PAN SEARED SALMON FILET 13

PAN SEARED CRISPY CHICKEN CUTLET 12

*Supplemental to the order of any entree, salad or sandwich



