

CHAPMAN'S Restaurant & Bar

for

DINNER

Appetizers

Shrimp Cocktail.....	10
Chilled jumbo shrimp, served with a spicy cocktail sauce.	
Crab Cake.....	10
Jumbo lump crab meat, with fresh red and jalapeño peppers, served with a roasted red pepper aioli.	
Entrée sized portion.....	20
Chapman's Turnovers.....	9
Brie cheese, spinach, cranberries, and apples in a flaky puff pastry.	
Chicken and Gouda Quesadilla.....	9
Grilled chicken, and creamy smoked gouda, with caramelized red peppers and onion, served with sour cream, salsa, and jalapeño ranch dressing.	
Pizzetta.....	8
Greek flatbread pizza topped with basil pesto, creamy goat cheese, fresh spinach, tomatoes and provolone cheese.	

Soups

Soup Du Jour.....	cup 3/ bowl 5
Tomato Gouda Soup.....	cup 3/ bowl 5

Salads

Gorgonzola Pear Salad.....	8
Fresh baby greens with crumbled gorgonzola, sliced pears, dried cranberries, and walnuts, with our raspberry dressing.	
Caesar Salad.....	5
Romaine lettuce, kalamata olives, garlic croutons, and parmesan cheese.	
House Salad.....	5
Fresh baby greens with carrots, tomatoes, and red onion.	

Fresh Salad Dressings

Ranch, Bleu Cheese, Honey Mustard, Raspberry, Fat free Raspberry Vinaigrette, Thousand Island.

Entrées

Entrées served with vegetable & potato or rice & fresh baked bread.

Grilled Filet Mignon.....	8oz...21	
A center cut, seasoned and grilled to perfection.		
	12oz...28	
Available with peppercorn cognac cream sauce by request.		
Black Angus New York Strip.....		24
A thick 16oz cut New York, grilled to your specification.		
Add your choice of grilled mushroom and onion or bleu cheese crumbles.....		25
Filet Medallions.....		22
Four 2oz medallions, pan-seared in a cognac-green peppercorn cream sauce.		
Prime Rib of Beef.....		10oz...18
Slow-roasted with fresh herbs and served with a side of au jus.		14oz...22
Ebb-Tide Harvest.....		21
Large sea scallops, jumbo shrimp, and clams in lobster cream sauce with fresh vegetables, served in a puff pastry boat.		
Atlantic Salmon.....		20
Pan-seared in a citrus chili sauce, and topped with a sweet chili glaze, served with a horseradish potato cake.		
Fettuccini De La Manzu.....		19
Tender filet tips, mushrooms and tomatoes in creamy mornay sauce and fresh spinach.		
BBQ Baby Back Ribs.....	Half Rack...	16
Tender pork ribs glazed with our own sweet and tangy barbecue sauce,	Full Rack...	25
served with a sweet potato pancake.		
Skillet Braised Herb Chicken.....		18
Presented in a rich red wine sauce and served with flash fired mushroom caps.		
Vegetable Fettuccini.....		15
Fresh garden vegetables sautéed with a rich cream sauce with roasted garlic and pesto.		
With Chicken.....		18
With Shrimp and Clams.....		20
Chicken Pecan		16
Boneless chicken breast sautéed with sweet Georgia pecans, smothered in a creamy Dijon sauce.		
Rosemary Chicken Salad.....		12
Tender boneless chicken breast, finished with a balsamic pomodoro glaze and fresh herbs.		
Chef's Special.....		Market Price
Split Plate Charge.....		5

18% gratuity added to parties of 8 or more.