

## Starters

### Chelsea's Haystack

blackened cubed prime rib and allumettes finished with herb butter  
\$8.75

### Breads and Spreads

a trio of hummus, sundried tomato eggplant spread and roasted red pepper dip  
\$8.75

### Chicken Nachos

shareable portion loaded with chicken, beans, melted cheddar and pepper jack cheeses  
pico de gallo, and southwest dressing  
Full \$10.95 Half \$7.95

### Shrimp Martini

shrimp cocktail served in a chilled martini glass with our house made apple wasabi cocktail sauce  
\$7.50

### Bistro Tapenade Trio

Black olives, Garlic and Sundried Tomato  
\$4.95

### Thai Beef and Chicken Skewers

with grilled pineapple, peanut sauce, and sesame seeds  
\$8.95

### Crisp Calamari

italian breaded with lemons, capers and poblano remoulade  
\$7.95

### Soybean & Tahini

steamed bowl of soybean pods and tahini  
\$5.95

### Crab Cakes

with oven roasted tomato poblano remoulade and mango salsa  
\$8.95

### Hummus with Pita

our homemade hummus served with soft and crisp pita  
\$5.95

### Pesto Pizza Margarita

Lovosh crust with pesto, tomatoes, olives and mozzarella  
\$7.95

Additions to Pizza

Chicken \$2.75 Shrimp \$3.95 Sliced Roasted Eggplant \$1.95

## Soup

### Chelsea's Seafood Gumbo

a hearty blend of vegetables, shrimp, crab, and scallops  
CUP \$3.50 BOWL \$4.95

### Soup of the Day

special selections made fresh daily  
CUP \$3.25 BOWL \$4.25

# Salads

Additions to any salad: Salmon 4oz.- \$4.95 8oz. - \$9.95  
Chicken \$2.75 ~ Grilled Shrimp \$4.95 ~ Sliced Roasted Eggplant \$1.95

## House Salad

with sundried tomato vinaigrette, gorgonzola cheese and croutons  
SMALL \$4.49 LARGE \$6.95

## Caesar Salad

with house-made dressing and shaved parmesan cheese  
SMALL \$4.49 LARGE \$5.95

## Greek Salad

with romaine, artichokes, english cucumbers, olives, tomatoes, and feta cheese  
SMALL \$5.25 LARGE \$8.25

## Fattoush Salad

with zahtar dressing and pita chips  
SMALL \$4.95 LARGE \$7.95

## Grilled Halloumi Salad

cheese from Cyprus, grilled with tomatoes, served on mixed greens  
\$7.95

## Strawberry Fields Chicken Salad

marinated chicken with artichokes, strawberries, feta cheese and kalamata olives  
over house greens with raspberry vinaigrette  
\$9.95

## Mediterranean Kefta Salad

ground sirloin topped with sumac tomato mix and tahini served over greek salad with  
roasted red pepper pita and hummus  
\$9.95

## Tuna Salad Nicoise

grilled tuna over mixed greens, roasted potatoes, green beans, olives  
eggs, citrus EVOO dressing  
\$11.95

## Szechuan Chicken Salad

grilled chicken, red peppers and pears, tossed in Szechuan ginger sauce over fried rice noodles,  
drizzled with a sesame yogurt dressing  
\$9.95

## Blackened Salmon Salad

blackened salmon over house greens, sumac tomatoes,  
black bean salsa and balsamic vinaigrette  
\$11.50 4oz \$16.50 8oz.

## Sandwiches

### **Sweet Pepper Bacon Burger**

with cheddar cheese, Chelsea's own sweet and tangy pepper bacon, and mayonnaise on focaccia bun  
\$8.95

### **Chelsea's Burger**

award winning hamburger with caramelized onions, gorgonzola cheese and mayonnaise on focaccia bun  
\$8.95

### **Chicken Pita Fajita**

marinated and seared chicken with tahini dressing and sumac tomatoes  
\$7.95

### **Chelsea's French Dip**

thinly sliced smoked prime rib smothered in grilled onions and mushroom au jus, melted provolone  
\$8.95

### **Beef Shwarma**

marinated prime rib meat, tucked in pita with hummus, sumac tomatoes and cucumber yogurt sauce  
\$8.95

### **Turkey Fontina Panini**

sliced smoked turkey, pesto, pepperonata and fontina cheese pressed on baguette  
\$8.95

### **Sweet Pepper BLT**

our famous sweet and tangy pepper bacon, with lettuce, tomatoes and sliced avocado  
\$7.95

### **Eggplant Sandwich**

roasted sliced eggplant, prosciutto, mozzarella and pine nut relish on ciabatta bread  
\$8.95

## Pasta

Additions to the following pastas: Chicken \$2.75 ~ Shrimp \$3.95

### **Shrimp Scampi Linguine**

linguine tossed with shrimp, artichoke and garlic in a light herbed butter  
\$14.95

### **Four Cheese Rigatoni**

combination of havarti, parmesan, gorgonzola, and swiss cheeses  
in a creamy pesto sauce with spinach and pine nuts  
\$8.95

### **Pasta Chelsea's**

shell pasta tossed with fresh spinach, mushrooms,  
pine nuts, and goat cheese in a sundried tomato sauce  
\$8.95

# Specialties

## **Chelsea's Bacon Wrapped Filet**

with mushroom au jus  
\$22.95

## **Filet of Beef Tenderloin**

grilled and topped with choice of sauce: cabernet mushroom, peppercorn or herb butter  
\$23.95  
add three grilled shrimp  
\$2.95

## **Beef Tips**

seared with onions, peppers and mushrooms  
\$15.95

## **Lamb Chops**

four double chops seasoned with garlic and herbs, grilled to perfection, served with our homemade tomato mint chutney  
\$27.95

## **Top Sirloin**

with herb butter and onion crisp  
\$15.95

## **Marinated Chicken Breast**

with herb butter and sumac tomatoes  
\$14.95

## **Herb Crusted Salmon**

with creamy lobster sauce  
\$17.95

## **Sesame Seared Ahi Tuna**

with ginger, wasabi and orange teriyaki sauce  
\$17.95

## **Mezze Sampler Trio**

sumac chicken kabobs, hummus and grape leaves  
\$14.95

All specialties are preceded by choice of house, caesar, or greek salad and are served with your choice of one accompaniment:

Creamed Spinach  
Allumettes (\$1 extra)

Tuxedo Rice  
Seasonal Mashed Potatoes

Baked Sweet Potato  
Vegetables

Roasted Red Jackets  
Baked Potato

## *House-Smoked Prime Rib*

Served after 5:30 p.m.  
Preceded by choice of House or Caesar salad  
and served with a baked potato.

<b>Petite Cut</b>	<b>12 oz.</b>	<b>\$19.95</b>
<b>Regular Cut</b>	<b>16 oz.</b>	<b>\$24.95</b>

## *Prime Rib Specialties*

**Chelsea's Haystack**  
blackened cubed prime rib and allumettes finished with herb butter  
\$8.75

**Grilled Prime Rib and Halloumi Salad**  
\$17.95

**Prime Rib and Caesar Salad**  
\$16.95

## *Live Entertainment*

**LIVE ENTERTAINMENT**  
**Fridays and Saturdays**

## Wines By the Glass

### Whites

Toasted Head Chardonnay	Dunniigan Hills, CA	\$9.00
Mirassou Chardonnay	Monterey, CA	\$7.00
Clos Du Bois Chardonnay	Alexander Valley, CA	\$12.00
Chateau Ste Michelle Riesling	Columbia Valley, WA	\$7.00
Erath Pinot Gris	Oregon	\$9.00
Zenato Pinot Grigio	Italy	\$8.00
Kim Crawford Sauvignon Blanc	Marlborough, New Zealand	\$11.00

### Reds

Alexander Valley Vineyards Cabernet	California	\$11.00
Hess Select Cabernet	California	\$9.00
Columbia Crest 2 Vine Merlot	Columbia Vally, WA	\$6.50
J Lohr Merlot	Paso Robles, CA	\$8.50
Angeline Pinot	Russian River Valley, CA	\$10.00
Louis Latour Valmoissine Pinot Noir	Coteaux du Verdon, France	\$10.00
Rosemont Estates Shiraz	South Australia	\$7.50
Bianchi Elsa Malbec	Argentina	\$8.50
Blackstone Merlot	Sonoma County, CA	\$7.00

### Blush

Beringer White Zinfandel	California	\$5.50
Turkey Flat	Barossa Valley, Australia	\$9.50
E.Guigal Tavel	Rhone Valley, France	\$9.00

### Sparkling

Martini & Rossi	Asti	\$8.00
Freixenet	Cordon negro Extra Dry	\$7.50
Chandon	Brut	\$9.00

## Wines By the Half Bottle

### Whites

Louis Jadot Pouilly-Fuisse	Burgundy, France	\$26.00
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### Reds

Blackstone Merlot	Napa, CA	\$15.00
Langtry Meritage Red	Napa, CA	\$47.50

# Bottle and Draft Beer

## Domestic

Budweiser	\$3.25
Bud Light	\$3.25
Coors Light	\$3.25
Michelob Ultra	\$3.25
Miller Lite	\$3.25

## Import and Micro Bottle

Amstel Light	Holland	\$4.00
Becks	Germany	\$4.00
Becks Dark	Germany	\$4.00
Chimay Red	France	\$12.00
Corona	Mexico	\$4.00
Dos Equis Amber	Mexico	\$4.00
Grolsch	Holland	\$4.00
Guinness	Ireland	\$4.00
Heineken	Holland	\$4.00
Newcastle	England	\$4.00
Sam Adams Lager	Boston, MA	\$4.00
St. Pauli Girl	Germany	\$4.00
St. Pauli Girl NA	Germany	\$4.00

## Drafts

1554	Large \$4.50	Small \$3.75
Budweiser American Ale	Large \$4.50	Small \$3.75
Fat Tire	Large \$4.50	Small \$3.75
Widmer Wheat	Large \$4.50	Small \$3.75