

Valentine's Weekend Menu

Starters

CRISPY POINT JUDITH CALAMARI hot cherry pepper relish, spicy pepper aioli and lemon 16

LUMP CRAB CAKES spicy chili aioli, citrus and micro salad 14

CHEESE BOARD vermont aged cheddar, maytag blue cheese, goat cheese, brie, honeycomb, grape mostarda, cornichons, olives, crostini 17
add: charcuterie of parma prosciutto, spicy soppressata, salami 8

CHEESE PIZZA pomodoro sauce, fresh mozzarella and parmesan cheese, fresh basil, extra virgin olive oil 12

add (\$2 each): pepperoni, grilled chicken, spicy soppressata, parma prosciutto, shrimp, italian sausage

SPINACH PIZZA artichoke pesto, caramelized onions, feta cheese, kalamata olives, roasted peppers 14

gluten free pizza crust available upon request

Soups and Salads

CREAM OF BUTTERNUT SQUASH SOUP goat cheese crostini, sundried cranberries, pumpkin seed oil drizzle 8

NEW ENGLAND CORN AND LOBSTER CHOWDER red bliss potato, applewood smoked bacon, cream, fresh thyme 9

ORGANIC GREENS SALAD grape tomato, cucumber, carrot ribbons, watermelon radish, balsamic vinaigrette 8

CAESAR SALAD romaine lettuce hearts, shaved grana padano cheese, house croutons and pepper 10
add: white anchovies 1

BOSTON BIBB Salad bosc pears, candied pecans, goat cheese crumbles, smoky maple vinaigrette 10

BURRATA SALAD vine ripened tomato, arugula, parma prosciutto, crostini, aged balsamic vinegar, olive oil 12

ADD TO YOUR SALAD grilled salmon* 12 | grilled chicken breast 8 | grilled U-10 shrimp 15 | seared U-10 sea scallops 15

Raw Bar

served with pickled ginger and shallot mignonette, traditional cocktail sauce, horseradish and fresh lemon

COLOSSAL SHRIMP COCKTAIL U-10 colossal shrimp cocktail (four per order) 16

LOCALLY HARVESTED OYSTERS* served on the half shell (half dozen) 16

NARRAGANSETT BAY LITTLENECKS* served on the half shell (half dozen) 11

SEAFOOD SAMPLER 4 shrimp cocktail, 6 oysters*, 6 littlenecks* 42

Before placing your order, please inform your server if you or a person in your party has a food allergy
*These items may be raw or under cooked, or may contain raw or under cooked ingredients. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

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Pastas

PENNE A LA VODKA grilled chicken, basil, olive oil, parmesan 24

LOBSTER RAVIOLI pink lobster sauce, chive oil, fines herbes 28

ANGEL HAIR eggplant alla parmigiana napoleon, herb ricotta, pomodoro sauce and pecorino 21

LINGUINE local little necks aglio olio, pinot grigio, peperoncino and parsley leaves 25

whole wheat penne and gluten free penne available upon request

Entrees

CHICKEN SCALLOPINE pan seared chicken cutlets, creamy mashed potatoes, garlicky spinach, madeira-mushroom gravy and concord grape vincotto 24

GRILLED PORK TENDERLOIN* candied sweet potato puree, brussels sprouts with crispy pancetta, pecan crumble, pear and cranberry chutney 25

FILET MIGNON* tenderloin of beef, creamy potato puree, garlicky spinach, bordelaise sauce, traditional bearnaise 38

SURF & TURF 6 oz. petite filet mignon and 2 baked stuffed shrimp, creamy mashed potatoes, sautéed spinach, bordelaise and drawn butter 39

BRAISED BEEF SHORT RIBS creamy mashed potatoes, roasted carrot and broccolini, natural jus 28

HERB CRUSTED BAKED SOLE lemon, warm bliss potato and fennel salad, sauce puttanesca 24

SALMON POËLE* pan seared with purple parmesan risotto, maple butternut squash puree, brussels sprouts with crispy pancetta 35

BAKED STUFFED SHRIMP creamy mashed potatoes, sautéed spinach and drawn butter 28

BLACKENED LINE-CAUGHT SWORDFISH caramelized onion and potato hash, asparagus, black bean salsa, orange beurre blanc 28

GRILLED LAMB RACK CHOPS red bliss hash with bacon and caramelized onion, asparagus, truffle lamb jus 38

Sides

creamy mashed potatoes 6 | french fries with truffle mayo 6 | garlicky spinach 7
sweet potato fries 6 | brussels sprouts with crispy pancetta 8 | winter root vegetables 7

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Chapel Grille