























Chapel Grille

Starters

- CRISPY POINT JUDITH CALAMARI** hot cherry pepper relish, smoky pepper aioli and lemon 18   
- CHEESE BOARD** vermont aged cheddar, maytag blue cheese, goat cheese, brie, honeycomb, grape mostarda, cornichons, olives, crostini 21 *add: charcuterie of parma prosciutto, spicy soppressata, salami* 8  
- CREAMY HUMMUS** sumac, mixed olives, grape leaves, crudite, brick oven flatbread 11 
- CRAB CAKES** pickled vegetable relish, spicy chili aioli, chive oil and micro salad 19   
- BULGOGI BEEF LETTUCE WRAPS** mango relish, cucumber kimchi, julienne snow peas 16 
- ROASTED TOMATO AND RED PEPPER BISQUE** aged cheddar and olive tapenade, chive oil 9  
- YELLOWFIN TUNA TARTARE** ginger dressing, wakame seaweed, chili mayo, avocado and crispy rice 16   

Pizzas








- MARGHERITA** fresh roma tomato, garlic, basil, oregano, olive oil, fresh mozzarella and parmesan 15  
- PROSCIUTTO** vine-ripened tomato, sweet red onion, parmesan, white balsamic dressed arugula 18   
- GRILLED CHICKEN** caramelized onion, roasted corn, aged cheddar, smoky bbq sauce 17  
- gluten free pizza crust available upon request*





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) 19
- LOCALLY HARVESTED OYSTERS*** served on the half shell (half dozen) 19
- NARRAGANSETT BAY LITTLENECKS*** served on the half shell (half dozen) 12
- SEAFOOD SAMPLER** 4 shrimp cocktail, 6 oysters*, 6 littlenecks* 45

Salads

- CAESAR** romaine lettuce hearts, shaved grana padano cheese, house croutons 11   
add: white anchovies 1
- ORGANIC GREENS** grape tomato, cucumber, carrot ribbons, watermelon radish, balsamic vinaigrette 9
- CHOPPED MEDITERRANEAN** garbanzo, cucumber, grape tomato, olive, feta, vidalia, frisée, lemon and oregano dressing 15 
- ARUGULA** red and yellow beets, strawberry, toasted almond, goat cheese and white balsamic dressing 14   
- ADD TO YOUR SALAD:** *grilled salmon** 14 | *grilled chicken breast* 11 | *3 grilled U-10 shrimp* 14

 Contains Eggs  Contains Dairy  Contains Gluten  Contains Nuts




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*





Chapel Grille




Pastas

LINGUINE AND CLAMS local littlenecks aglio olio, pinot grigio, pepperoncino and parsley leaves 28  

ANGEL HAIR eggplant alla parmigiana napoleon, herb ricotta, pomodoro sauce and pecorino 22   

MEZZI RIGATONI traditional bolognese ragu with soffrito and pomodoro, parmesan and fresh basil 24  




PENNE  choice of sauce: traditional (pomodoro with fresh basil), genovese (pesto)  , amatriciana (pomodoro and pancetta), or alla vodka (pink tomato sauce)  16




GARGANELLI grape tomato, asparagus, english peas, artichokes, baby mushrooms, parmesan cream and porcini crumbs 23   


ADD TO YOUR PASTA: *grilled salmon** 14 | *grilled chicken breast* 11 | *3 grilled U-10 shrimp* 14



whole wheat penne and gluten free penne available upon request

Entrées


FILET MIGNON* tenderloin of beef, creamy mashed potatoes, garlicky spinach, bordelaise sauce, traditional bearnaise 45   

NEW YORK STRIP FRITES* sirloin of beef, crispy french fries with truffle mayo and ketchup, grilled asparagus, roquefort compound butter and house-made steak sauce 44   



BONE-IN RIBEYE topped with crumbled blue cheese, creamy mashed potatoes, asparagus and bbq sauce side 55 

CHICKEN SCALLOPINE pan seared chicken cutlets, creamy mashed potatoes, garlicky spinach, madeira-mushroom gravy and concord grape vincotto 27  




GRILLED PORK TENDERLOIN sweet potato purée, curry cauliflower, cranberry chutney and hazelnuts 25   

DAY-BOAT COLOSSAL SCALLOPS parmesan risotto, succotash of corn, lima bean and chorizo, piquillo 42 

SEARED ATLANTIC SALMON* asparagus and tomato quinoa, beet hummus, mango salsa, chili threads 29

BAKED SOLE crumb topping, roasted fingerling potato, carrot and sugar snap peas, tomato-saffron broth 26  





PAN ROASTED EGGPLANT & MUSHROOMS puttanesca sauce, olive oil roasted spaghetti squash, fresh basil 23

CG BURGER* pickles, tomato, sweet onion, boston bibb lettuce, cheddar cheese, crispy bacon, french fries with truffle mayo 18   

Sides

creamy mashed potatoes  6 | french fries with truffle mayo   6 | sweet potato fries 7 

garlicky spinach 7 | grilled asparagus 8

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