

Chapel Grille

Starters

CRISPY POINT JUDITH CALAMARI hot cherry pepper relish, smoky pepper aioli 16

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

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

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

SPINACH & ARTICHOKE PESTO PIZZA caramelized onions, feta cheese, kalamata olives, roasted peppers 14

CAESAR SALAD romaine lettuce hearts, shaved grana padano cheese, house croutons and pepper 10

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

SHRIMP COCKTAIL U-10 colossal shrimp cocktail (four per order) 20

LOCAL OYSTERS* served on the half shell (half dozen) 16

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

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

Entrées

ROASTED TURKEY BREAST creamy mashed potatoes, stuffing, garlicky green beans, butternut squash puree with maple and pumpkin spice, gravy and cranberry sauce 29

PENNE A LA VODKA with grilled chicken, shaved parmesan and basil 22

CHICKEN SCALLOPINE pan seared chicken cutlets, creamy mashed potatoes, garlicky spinach, madeira-mushroom gravy and concord grape vincotto 22

FILET MIGNON* tenderloin of beef, creamy potato puree, garlicky spinach, bordelaise sauce, traditional bearnaise 35

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

SALMON POËLÉ* pan seared with green french lentils, matignon of winter root vegetables, red wine jus, tomato jam 28

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

PAN ROASTED MUSHROOMS & EGGPLANT puttanesca sauce, olive oil roasted spaghetti squash, fresh basil 18

Sides

creamy mashed potatoes 6 | brussels sprouts with crispy pancetta 8 | traditional stuffing 6
butternut squash with maple and pumpkin spice 6 | garlicky green beans 6

Children's Menu (age 10 and under)

ROASTED TURKEY DINNER mashed potato, green beans, gravy 14

CHICKEN TENDERS french fries & honey mustard 9

PENNE PASTA with butter or tomato sauce 6

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