

# HOTEL CHANTELLE



## Starters

### Deviled Egg Tasting | 15<sup>.92</sup>

lobster & caviar / truffle / maple bacon & jalapeño

### Tuna Poké Cigars | 21<sup>.92</sup>

3 crisp wonton shells, soy-sesame marinade, wasabi-tobiko dip

### White Truffle Flatbread | 23<sup>.92</sup>

shaved truffle, fresh sheep's milk ricotta, mascarpone & goat cheese, mushrooms, arugula, white truffle oil, shaved parmesan -

### Spicy Tuna Avocado Toast | 22<sup>.92</sup>

crushed avocado, chopped ahi tuna, grilled bread, spicy mayo

### The Chantelle Salad | 15<sup>.92</sup>

spring mix, watermelon radish, tomatoes, cucumber, pear, goat cheese, candied walnuts, shallot champagne vinaigrette -

### Caesar Salad | 15<sup>.92</sup>

shaved romaine, baby organic kale, crushed croutons, crisp parmesan crumbles, pecarino snow

## Main

### Fritto Misto | 36<sup>.92</sup>

lightly battered lobster, jumbo shrimp, diver scallop, calamari, pepperoncini, aji verde sauce

### Braised Short Rib | 30<sup>.92</sup>

pan jus, creamy parmesan polenta

### Lobster Pot Pie | 36<sup>.92</sup>

creamy pot pie, maine lobster, pearl onions, peas, carrots, baked puff pastry

### Wagyu Steak Frites | 37<sup>.92</sup>

snake river farms wagyu hanger steak, crisp truffle fries, bernaise

### Pan Roasted Salmon | 32<sup>.92</sup>

meyer lemon beurre blanc, pomme purée, roasted fennel

### Chicken & Waffles | 29<sup>.92</sup>

spicy buttermilk battered chicken, belgian waffle, bourbon hot honey, maple syrup cotton candy

### M.O.A. Burger | 24<sup>.92</sup>

the mother of all burgers, 60 day dry-aged prime blend, brioche bun, served with pomme frites

## Plant Based

### Impossible™ Burger | 24<sup>.92</sup>

100% plant-based patty, vegan bun, mixed greens -

### Burger Fix-in's, Add +\$2 per

Swiss, Cheddar, Bleu Cheese, Goat Cheese, Vegan Mozzarella, Bacon, Avocado, Sautéed Mushrooms, Sautéed Onions  
ADD Truffle Cream +\$3 • ADD Egg +\$3

## Favorites

### Signature Truffle Tator Tots

extra crispy, grated parmesan, parsley, truffle oil

12<sup>.92</sup>

### Brussels Sprouts

sweet soy, kewpie, toasted panko -

10<sup>.92</sup>

### Pomme Frites

malt vinegar mayo -

10<sup>.92</sup>

### Truffle Mac 'N Cheese

elbow macaroni, creamy gruyère, white cheddar, black truffle

17<sup>.92</sup>



This menu is disposable, single use for your safety. For contactless menu, please scan QR Code.

A 5% Covid-19 Surcharge has been added to your check this is not a gratuity for the staff but does help pay to keep all of our staff working during the pandemic and limited capacity

If you have allergies, please alert us as not all ingredients are listed. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, may increase your risk of food-borne illness.

\*Other gluten free options available upon request

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= vegetarian

By Chef Seth Levine

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