

chicane

CELEBRATION AT EVERY TURN



SHAREABLES

ROASTED BEET SALAD GF, VEG

Orange segments, whipped lemon goat cheese, pistachio, pickled shallot, mint, lemon zest \$17

ARANCINI VEG

Butternut squash risotto, fresh mozzarella, brown butter sage aioli \$17

BONE MARROW

Roasted bone marrow, grilled garlic bread, cranberry mostarda, chicory salad \$20

OYSTERS GF

Classic mignonette, cocktail sauce, lemon
\$ Market price, per oyster

LAMB MEATBALLS

Lamb meatballs, peri peri sauce, labneh, micro cilantro \$20

SHRIMP COCKTAIL GF

Cocktail sauce, lemon \$23

DUCK RILLETTE

Grilled garlic bread, cranberry mostarda, cornichon, giardiniera \$17

MARINATED OLIVES VEG

Lemon and orange peel, fine herbs, olive oil, whipped feta, grilled baguette \$12

CHILDREN'S MENU AVAILABLE

GF = GLUTEN FREE, VEG = VEGETARIAN, V = VEGAN

CONSUMER ADVISORY

Some of our menu items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please ask your server for details.

We are happy to discuss any food allergies or dietary preferences to ensure your dining experience is both safe and enjoyable.

SALADS/SOUPS

CHICORY SALAD GF, VEG,

A blend of chicory lettuces, orange segments, chopped dates, toasted pine nuts, feta cheese, seed crunch, date vinaigrette \$17

CAESAR

Chopped romaine, Caesar dressing, garlic croutons, parmesan, olives \$16

FRENCH ONION SOUP

Caramelized onions, beef stock, crouton, Gruyère \$12

CALDO VERDE GF

Squash, onion, garlic, chorizo, potato, kale \$12

SHARED SIDES

PATATAS BRAVAS GF

Crispy fingerlings, bravas sauce, lemon thyme aioli \$17

FRIED BRUSSELS SPROUTS

Fish sauce caramel vinaigrette, mint, basil, Fresno chili, crispy shallots \$15

MAPLE GLAZED CARROTS GF, VEG

Maple butter, cumin lime yogurt \$20

MIXED MUSHROOM RISOTTO GF, VEG

Sautéed mushrooms, garlic, leeks, mascarpone, parmesan \$24

WHIPPED POTATOES GF, VEG

Cream, butter, chives \$14

BROCCOLINI GF, VEG

Garlic, lemon, Parmesan \$17

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HANDHELDs

CHICANE CHEESE BURGER

A blend of chuck, brisket and short rib, shredded lettuce, tomato, onion, pickles, burger sauce, american cheese, toasted sesame seed brioche bun, beef tallow French fries \$20

SMOKED CHICKEN

Pulled smoked chicken, bread and butter pickles, coleslaw, BBQ sauce, toasted sesame seed brioche bun, beef tallow French fries \$20

ENTREES

SCALLOPS GF

Coconut curry broth, basmati rice, root vegetable medley, chutney, crispy celery root \$45

DUCK BREAST GF

Crispy skinned Chinese five spice duck breast, sweet potato miso puree, red cabbage slaw, chili crisp \$29

STRIPED BASS “FISH AND CHIPS” GF

Pan seared striped bass, salt and vinegar crispy fingerlings, chicory salad, remoulade \$28

ROASTED CHICKEN GF

Mashed Yukon gold potatoes, mushroom ragù, broccolini, chicken salt \$27

LION’S MANE GF, VEG, V

Confit lion’s mane, lentils, mirepoix, roasted beets, chow chow \$26

BRAISED SHORT RIB GF

Rutabaga and celeriac mash, maple-glazed carrots, red wine demi, giardiniera \$31

CIDER GLAZED BERKSHIRE PORK CHOP GF

Smoked gouda creamy polenta, shaved Brussels sprouts with bacon, pear and fennel slaw \$45

PASTA

CAMPANELLE BOLOGNESE

Ground beef, pork, tomato, parmesan \$25

RAVIOLI

Butternut and ricotta filling, brown butter sage sauce, fried pepitas \$23

LINGUINE AND CLAMS

Little neck clams, leeks, parsley, white wine, red chili flakes, butter, toasted breadcrumbs \$24

STEAKS

8 OZ. CHOICE FILET GF \$62

10 OZ. WAGYU DENVER STEAK GF \$55

16 OZ. WAGYU RIB EYE GF \$85

18 OZ. BONE IN DRY AGED WAGYU NEW YORK STRIP GF \$95

STEAK ADD ON

Sautéed mushrooms \$7

Caramelized onions \$5

Shrimp \$6

Scallop \$8

Lobster tail \$29

King crab legs - half pound \$76, full pound \$149

All steaks have a choice of sauce.

Au poivre, Demi-glace, Detroit Zip, Au jus



Proudly serving beef from Fairway Packing