

# chicane



## SHAREABLES

**CRISPY ARTICHOKE** \$17 VEG  
*lemon aioli, gremolata*

**SHRIMP COCKTAIL** \$26 GF  
*colossal sized shrimp, zesty cocktail sauce, lemon*

**GRILLED HALLOUMI** \$15 VEG  
*honey, herbs, lime, naan*

**SPINACH ARTICHOKE DIP** \$16 VEG  
*creamy and cheesy, toasted baguette*

**OYSTERS** \$ market price, per oyster GF  
*horseradish cocktail, mignonette, lemon*

**CHARCUTERIE** \$17  
*salami, mortadella, imported cheeses, marinated peppers, olives, fig jam, crostini*

**FRIED POLENTA** \$14 VEG  
*taleggio fonduta, rosemary, calabrian honey, lemon zest*

**MARINATED OLIVES** \$13 VEG  
*chili, tangerine zest, whipped feta, baguette*

**CALAMARI** \$18  
*peppers, garlic, butter, lemon, parsley*

**STEAK POUTINE** \$24  
*sliced beef, fries, cheese curds, poutine gravy*

**LAMB MEATBALLS** \$20  
*peri peri, labneh, naan*

## SALADS/SOUPS

**CAESAR** \$16  
*romaine, croutons, parmigiano*

**CHOPPED ITALIAN** \$17 GF  
*arugula, romaine, salami, provolone, giardiniera, oregano vinaigrette*

**BEET SALAD** \$17 GF, VEG  
*whipped ricotta, orange segments, pistachio, radish*

**STRAWBERRY SALAD** \$16 GF, VEG  
*arugula, goat cheese, almonds, balsamic vinaigrette*

**HOUSE SALAD** \$7 GF, VEG, V  
*mixed greens, cucumber, tomatoes, red wine vinaigrette*

## PASTA | MADE IN HOUSE

**LINGUINI** \$28  
*blue swimmer crab, lemon butter sauce, peas, lardon, blistered cherry tomatoes*

**GNOCCHI SARDI** \$23  
*chicken sausage, sun-dried tomatoes, spinach, cream, parmigiano*

**ZITI ALLA VODKA** \$21 VEG  
*tomato, cream, basil, parmigiano*

**MUSHROOM RAVIOLI** \$24 VEG  
*mixed mushrooms, ricotta, taleggio fonduta, asparagus, toasted hazelnuts, balsamic*

CHILDREN'S MENU AVAILABLE

### 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.

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## GRILL | WOOD FIRED

8 oz. FILET \$64 GF

16 oz. WAGYU RIBEYE \$85 GF

14 oz. PRIME NEW YORK STRIP \$80 GF

8 oz. WAGYU PENINSULA STEAK \$42 GF

14 oz. UTICA FARMS DUROC PORK CHOP \$45  
*honey and calabrian chili glazed, crispy fingerlings, broccolini, bourbon and peach agrodolce, pistachio gremolata*

SWORDFISH \$36 GF  
*tomatoes, olives, capers, broccolini*

### ADD ON

*chicken breast (7 oz.) \$7 GF*

*king crab legs -*

*half pound \$76, full pound \$149 GF*

*colossal shrimp \$7 GF*

*lobster tail (5 oz.) \$30 GF*

*all steaks have a choice of sauce.  
au poivre, demi-glace, detroit zip, au jus*

## ENTRÉES

CHICKEN MILANESE \$24  
*arugula & fennel salad, lemon olive oil, caper berry, radish*

HALIBUT \$40 GF  
*spinach, blood orange, braised fennel, confit potatoes, dill, fennel pollen*

DUCK CONFIT \$30  
*pea risotto, pickled ramps, orange marmalade*

PERCH \$25  
*remoulade, german potato salad, cole slaw*

CHARRED EGGPLANT \$24 VEG, V  
*smoked tomato, chickpeas, tofu puree, hazelnut dukkah, pomegranate, mint*

MORTADELLA FOCACCIA \$20  
*fig jam, pistachio pesto, burrata, arugula, french fries*

CHICANE BURGER \$20  
*beef blend, american cheese, lettuce, tomato, onion, burger sauce sesame seed brioche, fries*

## SIDES

ASPARAGUS \$17 GF, VEG

CRISPY FINGERLINGS \$16 VEG

MUSHROOM SAUTÉ \$20 VEG

WHIPPED POTATOES \$14 GF, VEG-

BROCCOLINI \$17 GF, VEG

CARROTS \$20 GF, VEG

FRENCH ONION SOUP \$13

SOUP OF THE WEEK \$13



Proudly serving beef from Fairway Packing