

# CHAP'S

## GRILL & CHOP HOUSE

### STARTERS

<b>Coconut Poached Shrimp</b> lemongrass sorbet, Thai ginger	\$13
<b>Peeky Toe Crab Cakes</b> tomato lime salsa, micro greens	\$10
<i>Aria</i> <b>Tuna Tartar*</b> spicy harissa sauce, crisp potato & micro greens	\$12
<b>Seared Kobe Steak</b> tomato terrine, arugula, fresh pepper	\$11
<b>Truffled Mac &amp; Cheese</b> rosemary ham, buttered brioche crumbs	\$12
<b>Polenta Stuffed Morels</b> spring onions, veal demi-glace, shaved parmesan	\$13
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<b>Smoked Pheasant Soup</b> Roasted Corn & Scallions	\$ 7
<b>Soup du Jour</b>	\$ 7
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<b>Iceberg Wedge</b> apple wood smoked bacon, shallots, pear tomatoes & bleu cheese	\$ 9
<b>Heirloom Tomato &amp; Mozzarella</b> layered with fresh basil & balsamic syrup	\$10
<b>Caesar Salad*</b> shaved Parmesan, focaccia croutons, lemon oil, white anchovies	\$ 9
<b>Organic Baby Greens</b> vanilla bean vinaigrette, candied walnuts, Maytag bleu cheese & shredded Fuji apple	\$ 9
<i>Aria</i> <b>Fennel &amp; Frissee Salad</b> orange vinaigrette, smoked salmon, red onion	\$11

Chap's respectfully adds 20% gratuity for parties of 6 or larger, Split Plate charge \$5  
For the sake of all of our guests, we kindly ask that you refrain from the use of cell phones while dining at Chap's.

\*Consuming raw meat, eggs or fish may lead to food borne illness

*Aria* Designates Heart Healthy Cuisine

## GRILLED MAIN PLATES\*

\*all entrée's in this section are served a'la carte

14 oz. New York Strip certified organic Brandt beef	\$39
8 oz. Filet Mignon brushed with herb oil	\$36
14 oz. Double Cut Pork Chop cinnamon apple compote	\$30
16 oz. Blackfoot Buffalo Ribeye with grilled spring onions	\$45
Colorado Lamb Chops rosemary garlic marinade	\$37
8 oz. Kobe Top Sirloin char grilled with smoked Bali salt	\$35

Chap's Signature Sauces are served with the above Entrees:  
Béarnaise, Red Wine Demi-Glace, Ancho Tomato Pico & Chap's Steak Sauce

## OTHER MAIN PLATES

Atlantic Salmon cedar planked, with grilled asparagus, Meyer lemon aioli	\$26
Alaskan Halibut heirloom tomato, crushed olive mash, lettuce emulsion sauce	\$30
Seared Duck Breast ginger honey barbeque, baby bok choy, steamed rice	\$25
Smoked Chicken Risotto chanterelles, arugula, pancetta and truffle oil	\$24
<i>Aria</i> Steamed Vegetarian Quinoa stuffed into an heirloom tomato, baby vegetables, red pepper coulis	\$21

## SIDE PLATES \$6

Sautéed Cognac Mushrooms	Garlic Mashed Potatos
Jumbo Asparagus	Wild Rice Pilaf
Fresh Market Vegetable	Potato Au Gratin
Creamed Spinach with Truffles	Twice Baked Potato

## STEAK TOPPERS \$5

Cognac Peppercorn Sauce	Oscar Style
Maytag Bleu Cheese	Caramelized Onions
Shaved Black Oregon Truffles	

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