

# CHAP'S

## GRILL & CHOP HOUSE

### STARTERS

<b>Grilled Lamb Sausage</b> spicy Romesco sauce, white and fava bean ragout	<b>\$13</b>
<i>Aria</i> <b>Sesame Seared Tuna</b> ponzu dipping sauce, wasabi, pickled ginger	<b>\$12</b>
<b>Crispy Duck Leg Confit</b> cherry-cognac compote, frisée, truffle vinaigrette	<b>\$13</b>
<b>Steamed Mussels</b> tomato, saffron, leeks, basil pesto	<b>\$10</b>
<b>Crab Beignets</b> yellow tomato coulis, arugula, lime crème fraiche	<b>\$11</b>
<b>Buffalo Carpaccio</b> frisée, black truffle, potato crisps	<b>\$12</b>
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<b>Smoked Pheasant Soup</b> with Roasted Corn & Scallions	<b>\$7</b>
<b>Soup du Jour</b> prepared fresh daily	<b>\$7</b>
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<b>Iceberg Wedge</b> smoked bacon, shallots, pear tomatoes & bleu cheese	<b>\$9</b>
<b>Heirloom Tomato &amp; Mozzarella</b> layered with basil & balsamic syrup	<b>\$10</b>
<b>Caesar Salad*</b> shaved Parmesan, focaccia crouton, lemon oil, white anchovy	<b>\$8</b>
<b>Organic Baby Greens</b> vanilla bean vinaigrette, candied walnuts, maytag bleu cheese and shredded Fuji apple	<b>\$9</b>
<i>Aria</i> <b>Salad Nicoise</b> greens with tuna, ripe olives, tomato, anchovy, potatoes, hard boiled egg, and green beans	<b>\$11</b>

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

<b>New York Strip</b> certified organic Brandt beef	\$32
<b>Filet Mignon</b> brushed with herb oil	\$36
<b>Grilled Pork Chop</b> cinnamon apple compote	\$28
<b>Blackfoot Bison Ribeye</b> with grilled spring onions	\$43
<b>Colorado Lamb Chops</b> rosemary garlic marinade	\$35
<b>Marinated Hanger Steak</b> sliced, with Cippolini onions	\$30

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

<b>Atlantic Salmon</b> cedar planked, with grilled asparagus, Meyer lemon aioli	\$23
<b>Alaskan Halibut</b> heirloom tomato, crushed olive mash, lettuce emulsion sauce	\$28
<b>Mediterranean Shellfish</b> fennel, leeks, Marquez sausage, fingerling potato	\$23
<b>Smoked Chicken Fettuccini</b> wild mushroom cream, sage, spinach & pancetta	\$20
<i>Aria</i> <b>Vegetable Mélange</b> baby vegetables, grape tomato, basil broth	\$21
<b>Roasted Chicken</b> herb and lemon marinated, baby carrots, haricot verts	\$23

## SIDE PLATES \$6

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

## STEAK TOPPERS \$5

Cognac Peppercorn Sauce	Oscar Style
Maytag Bleu Cheese	Caramelized Onions

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