

# Dinner Menu

## Appetizers

### Garlic Shrimp

Pan seared shrimp tails with garlic butter on roasted butternut squash compote \$12

### Lemon Pepper Calamari

Tender Calamari rings, fried golden brown, tumbled through lemon pepper and served with roasted pepper aioli \$11

### Fried Camembert

Ripened camembert in a light batter fried golden with a sweet chili glaze \$10

### Soup of the Day

Market fresh ingredients. Ask your server for today's selection \$ 6

### House Salad

Garden greens with crisp tomato, cucumber, red onions, and crisp croutons with a light citrus vinaigrette \$6

### Caesar Salad

A Chartreuse favorite! Crisp romaine, sugar cured bacon, crisp crouton and aged Asiago tumbled through our own Caesar dressing \$7

### French Onion Soup

Caramelized onions in a rich beef broth highlighted with Madeira. Oven baked with toasted French bread and Gruyere cheese \$8

### Smoked Duck Prosciutto

In house cured duck prosciutto adorn a refreshing garden salad with a citrus scented vinaigrette \$11

Gift Certificates Available

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[www.chartreuserestaurant.com](http://www.chartreuserestaurant.com)

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## Entrees

### Atlantic Salmon

Pan seared salmon set on mash potato, asparagus and garden vegetables and a tomato cream scented with Chartreuse \$19

### Linguine and Tiger Shrimp

Tiger Shrimp with asparagus spears tomato concasse tumbled through Linguine in a light garlic cream \$19

### Veal Schnitzel

Tender milk fed veal topped with avocado and shrimp tails. The dish is completed with citrus cream \$21

### Pork Tenderloin

Pistachio crusted, oven roasted set on mash potato with citrus mustard glaze \$22

### Chicken Supreme

Pan Seared Chicken Breast on pave potato and pink peppercorn cream \$19

### Lamb Sirloin

Oven baked lamb sirloin with garlic scented Jus \$24

### Liver and Onions

Pan seared veal liver with caramelized onion, crisp bacon garlic mash, red wine jus \$19

### Fillet Mignon

Char grilled tenderloin of beef wrapped with sugar cured bacon and finished with red wine jus  
6 oz \$26                      8 oz \$34

### New York Strip

Char grilled certified Angus striploin topped fried Vidalia onions  
8 oz \$26                      10 oz \$34

### Dover Sole

Pan seared sole served from the carte with lemon butter almandine  
Market price

Prices are subject to applicable taxes