# Pete's Menu

## - STARTERS -

**TIERED CHARCUTERIE** | 24
Chef selection of 3 cured meats & 3 artisan cheeses, grain mustard, seasonal marmalade, assorted crackers

**PARMSAN ASPARAGUS** | 14
Mushroom ragu, poached egg

**CRISPY CHICKEN TAQUITOS** | 12
Chipotle crema, guacamole, pico de gallo

**CRAB STUFFED BACON JALAPENOS** | 18
Citrus butter

**ZUCCHINI FRIES** | 11
Chimichurri aioli

**JUMBO BROWN SHRIMP COCKTAIL** | 19
Horseradish cocktail sauce

**LOBSTER DUMPLING CONSOMME** | 18

## - GREENS -

**HOUSE CESAR** | 8
Romaine, Caesar dressing, croutons, parmesan cheese

**SIMPLE GREEN SALAD** | 6
Mixed baby greens, cucumber, heirloom tomatoes. Your choice of dressing

**WINTER PANZANELLA SALAD** | 12
Arugula, butternut squash, apples, dried cranberries, kalamata olives, toasted French bread, apple vinaigrette

## - TALONS & HOOVES -

Add 6oz Butter-baked lobster tail to any entree for $16

**SPICED CHICKEN BREAST** | 28
Sweet potato mash, green beans, chipotle agave sauce

**CAJUN SPICED PORK CHOP** | 33
Raclette cheese

**CHAIRMAN RESERVE FILET** | 38

**CHAIRMAN RESERVE COWBOY** | 44

**CHAIRMAN RESERVE STRIP** | 32

Available sauces & rubs: Brandy peppercorn Demi | Bernaise Sauce | 15 Spice Blend | Coffee Spice

## - WEEKLY FEATURES -

**FRESH SHUCKED FIRE LITE OYSTERS**
1/2 dozen $19 | Dozen $35

**PESTO SHRIMP PIZZA** | 18
Tomato sauce, white cheese blend, heirloom tomatoes, basil, smoked black salt

**PAN SEARED ATLANTIC COD** | 26
Jicama slaw, creamed corn, cilantro vinaigrette

**BLACKENED BARRAMUNDI** | 28
New England clam sauce, sauteed broccoli

**MEDITERRANEAN LAMB CHOP** | 32
Tomato quinoa, tzatziki sauce

## - FROM THE POND -

**DIABLO TAGLIATELLE PASTA** | 17
Heirloom cherry tomatoes, spinach, parmesan
Add chicken $6 | Add salmon $6 | Add shrimp $6

**ACHIOTE MAHI MAHI TACOS** | 18
Cabbage slaw, chipotle aioli, guacamole

**TASSO STUFFED BROWN SHRIMP** | 26
Cajun rice, green beans, lobster cream

**CHILEAN SEA BASS** | 28
Celery root puree, braised red cabbage, onions, red wine reduction

**TORTILLA CRUSTED AHI TUNA** | 24
Brown rice, broccoli, fire-roasted tomato salsa

**PROSCIUTTO WRAPPED DIVER SCALLOPS** | 34
Winter vegetable hash, pomegranate reduction

## - FROM THE POND -

**TRUFFLE LOBSTER MAC & CHEESE** | 16
Orzo pasta, white cheese sauce

**ROASTED CAULIFLOWER** | 9
With blue cheese crema

**BACON BRUSSEL SPROUTS** | 9

**SPINACH RISOTTO CROQUETS** | 8

**GARLIC BABY PORTOBELLOS** | 9

**GRILLED BALSAMIC ASPARAGUS** | 9

*Excluding tax or any additional taxes, gratuity, service, surcharge, or any applicable surcharges or service fees. The Service Charge is not tax, or gratuity. Please show your server if you or anyone in your party has food allergies or special dietary requirements. ©Chili Sea, Ltd. Inc. All rights reserved. 02/23/387.

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*Executive Chef Juan Garcia*
### - SPECIALTY COCKTAILS -

**CIDER MULE | 12**  
Tito's vodka, apple cider, lime juice, ginger beer

**BELLA PALOMA | 14**  
Sauza Tequila Reposado, Campari, fresh lime juice, fresh grapefruit juice, seltzer

**LEMON HAZE MARTINI | 14**  
Dank Vodka, Limoncello, fresh lemon juice, simple syrup, CBD tincture, foam

**VERDE MARGARITA | 14**  
Milagro Silver Tequila, agave nectar, fresh lime juice, cucumber, basil jalapeño

**AÇAÍ CAIPIRINHA | 12**  
S1 Pirassununga Cachaça, fresh lime juice, açai superfruit, honey syrup

### - SPECIALTY COCKTAILS -

**BUD LIGHT | 4.50**

**COORS LIGHT | 4.50**

**MILLER LIGHT | 4.50**

**SHINER BOCK | 5.50**

**TUPPS JUICE PACK | 6**

**REVOLVER | 6**

**FOUNDERS IPA | 6**

**DALLAS BLONDE | 6**

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*Exciting line of unfiltered tequilas, 100% agave, 100% natural, and originating from the heart of Jalisco's soil, all bold and layered profiles are brought to life by 100% orange juice, a secret which is distributed by the Godfather himself. Enjoy your Tequilas in the heart of Texas with our specially handcrafted cocktails. It's the perfect way to end your night's journey with a splash.*

*Executive Chef Juan Garcia*