

Starters

Spicy Tender Tips

1/2 lb. of tenderloin tips blackened in Cajun seasonings. Served with béarnaise or creamy horseradish sauce. \$10.99

Mozzarella Caprese

Fresh Mozzarella and beefsteak tomatoes with EVOO, balsamic, salt and pepper. \$8.99

Bacon-Wrapped Scallops

Three large scallops grilled with smoked bacon basted with a ginger garlic sauce. \$11.99

Seared-Rare

Sushi Grade Ahi Tuna

Served chilled with organic greens and mango horseradish sauce. \$9.99

Bruschetta

Grilled bread topped with fresh tomatoes, basil, garlic and olive oil. \$6.99

Crab Claws

Delicious Crab Claws served with a side of butter. Tasty and easy to eat! \$11.99

Frittura di Calamari

Delicate baby squid fried to perfection. Served with marinara della nonna and horseradish sauce. \$9.99

Spinach, Artichoke and Parmesan Ramekin

Rich, creamy and piping hot.
Served with toasted bread. \$8.99



Flat Breads

Prosciutto Arugula Flat Bread

Thin crispy pizza topped with garlic butter, mozzarella, parmesan, toasted pine nuts, arugula and shaved prosciutto di Parma. \$9.99

Mediterranean Flat Bread

Thin crispy pizza topped with marinated tomatoes, quattro formaggi, kalamata olives, sun-dried tomatoes, roasted red peppers & fresh basil. \$8.99

Margarita Flat Bread

Thin crispy pizza topped with a light tomato sauce, fresh mozzarella and fresh basil. \$7.99

Pollo Flat Bread

Thin crispy pizza topped with grilled chicken, garlic mushrooms, marinated Roma tomatoes and quattro formaggi. \$8.99



CHIANTI
GRILL™ **WINE**
FOOD

Al Forno

Served with House Salad and fresh-baked bread. Substitute Caesar or Balsamic-Gorgonzola Salad \$1.49

Seafood Cannelloni

Shrimp, scallops and crab baked in rolled sheets of pasta and smothered with sherry cream sauce. \$15.99

Lasagne Bolognese

Our seven layer lasagna filled with meat sauce, creamy bechamel and cheeses. \$14.99

Mostaccioli

Hearty Italian sausage, mushrooms, onion, garlic and spices tossed with penne and tomato sauce baked with mozzarella. \$13.99

Manicotti

A blend of three cheeses in rolled sheets of pasta baked with tomato sauce and mozzarella. \$13.99

Pasta

Served with House Salad and fresh-baked bread. Substitute Caesar or Balsamic-Gorgonzola Salad \$1.49

Tortellini "Straw and Hay"

Cheese and meat filled tortellini, smoked ham, sweet baby peas and fresh mushrooms in parmesan cream sauce. \$14.99

Spinach Ravioli

Pasta pillows stuffed with spinach, portabella mushrooms and cheese. Choice of a pesto-gorgonzola cream sauce or Marinara della Nonna. \$14.99

Cappellini al Fresco

Angel hair pasta tossed with fresh tomatoes, fresh basil, garlic and olive oil. \$11.99

Spaghetti w/ Meatballs

\$13.99

Spaghetti w/ Italian Sausage

\$14.99

Cappellini ai Gamberetti

Angel hair pasta with tender sautéed shrimp, basil, marinated tomatoes, garlic and olive oil. \$14.99

Spicy Chicken Penne

Basil pesto and parmesan cream sauce topped with sun-dried tomatoes, roasted red peppers & Cajun-spiced chicken breast. \$14.99

Seafood Linguini

Al dente linguini tossed with scallops, shrimp, clams, artichokes in a light red pescatore sauce. \$18.99

Chicken Cappellini

Our Cappellini al Fresco topped with a marinated and grilled chicken breast. \$14.99

Fettuccine Alfredo

with Chicken & Fresh Vegetables

A Chianti Grill favorite. \$14.99

Gnocchi alla Crema di Campagna

Small pasta dumplings, sautéed chicken, minced portabella, asparagus, and parmesan cream sauce.

\$14.99

Shrimp & Lobster Linguini

Rich, sumptuous lobster and plump shrimp tossed with asparagus in a brandy cream sauce. \$19.99



CHIANTI
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FOOD

House Specialties

Served with House Salad and fresh baked bread. Substitute a Caesar or Balsamic-Gorgonzola Salad \$1.49

Lobster Ravioli

Sumptuous jumbo pasta pillows with sautéed lobster, asparagus and fresh tomato in a light brandy cream sauce. \$22.99

Zuppe di Pesce

Shrimp, scallops, salmon, asparagus and portabella mushrooms sautéed with Lemoncello simmered in fresh tomato basil broth. Served with garlic roasted bread. \$20.99

Lobster Oscar Filet

A tender 8 oz. filet laid on a bed of asparagus spears and topped with lobster and béarnaise. Served with choice of side. \$29.99

Pollo and Veal

Served with House Salad, fresh-baked bread and choice of side. Substitute a Caesar or Balsamic-Gorgonzola Salad \$1.49

Chicken Marsala

Portabella mushrooms in a Marsala cream sauce. \$16.99

Veal Parmigiana

Parmesan breaded and baked with tomato sauce and mozzarella. \$19.99

Chicken Sorrento

Fresh chicken with capers, tomatoes and artichokes sautéed in lemon-basil white wine cream sauce. \$15.99

Veal Sorrento

Tender veal with capers, tomatoes and artichokes sautéed in lemon-basil white wine cream sauce. \$17.99

Chicken Parmigiana

Parmesan breaded and baked with tomato sauce and mozzarella cheese. \$16.99

Veal Marsala

Portabella mushrooms in a Marsala cream sauce. \$18.99



CHIANTI
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FOOD

Seafood

All Entrées served with House Salad, fresh-baked bread and choice of side. Substitute Caesar or Balsamic-Gorgonzola Salad \$1.49

Walleye Impanato

Flaky Canadian Walleye baked with parmesan, garlic and pine nut bread crumbs. Finished with a lemon-basil cream sauce. \$21.99

Bacon Wrapped Scallops

Five jumbo scallops grilled with smoked bacon basted with a ginger garlic sauce. \$22.99

Salmon Taormina

Grilled fresh Norwegian Salmon topped with sautéed artichoke, fresh tomato, basil, and white wine with lemon. \$21.99

Crab Claws

Delicious Crab Claws served with a side of butter. Tasty and easy to eat! \$26.99



Steaks

All Entrées served with House Salad, fresh-baked bread and choice of side. Substitute Caesar or Balsamic-Gorgonzola Salad \$1.49

"Filet Mignon"

8 oz. Center cut tenderloin. Tender as a Mother's love. \$23.99

"Butcher's Secret" Sirloin

They like to keep these tasty cuts for themselves. 16 oz. \$20.99

Ribeye

Fully marbled for exceptional flavor and juiciness. 16 oz. \$25.99

New York Strip

The legendary steak house classic. Best balance of tenderness and full flavor. 14 oz. \$24.99

All our steaks are aged a minimum of 28 days for maximum flavor and tenderness.

We recommend no more than medium temperature on all our steaks.

Steak Toppers & Accompaniments

Sautéed Portabellas	\$1.99	Lobster Oscar	\$8.99
Melted Bleu Cheese.....	\$1.99	Balsamic Foresta Sauce	\$3.50
Portabellas with White Truffle Oil.....	\$2.50	Walleye Impanato Filet.....	\$5.99
Béarnaise.....	\$1.99	Bacon Wrapped Scallops.....	\$8.99
Caramelized Onions.....	\$1.99	Crab Claws.....	\$9.99



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