



# Chanterelles

## FIRST DISH

MARINATED GRILLED SHRIMP & ORZO PASTA	10
FRESH TIGER SHRIMP MARINATED IN OUR THAI CHILI SAUCE & GRILLED. SERVED WITH ORZO PASTA, BELL PEPPERS, SHALLOTS, GINGER, AND FRESH CORIANDER	
FRESH LOCAL MUSSELS	8.5
FRESH MUSSELS STEAMED IN A ROASTED GARLIC AND SPICY TOMATO SAUCE	
MEDITERRANEAN SALAD	9
MIXED GREENS, ROASTED RED PEPPERS, OVEN DRIED OLIVES & TOASTED PINE NUTS FINISHED WITH OUR OWN BALSAMIC VINAIGRETTE AND SHAVED PARMESAN.	
SEAFOOD SOUP	9
FRESH HALIBUT, SHRIMP, COD & SCALLOPS SERVED IN A CLEAR FISH STOCK.	

## MAIN DISH

*ENTREES ARE SERVED WITH SEASONAL VEGETABLE MEDLEY*

FRESH DAILY SEAFOOD SELECTION	MARKET
DAILY SPECIAL PREPARED USING THE FRESHEST LOCAL AVAILABLE FISH.	
CHICKEN & PASTA	30
ITALIAN TAGLIETTE PASTA WITH FRESH GRILLED CHICKEN BREASTS, DRIED PORCINI MUSHROOMS & SHALLOTS IN A CLASSIC WHITE WINE & CREAM SAUCE	
RACK OF LAMB	34
MARINATED WITH OLIVE OIL & MIXED HERBS, CRUSTED WITH DIJON MUSTARD & FINISHED WITH AGED MALETTI BALSAMIC VINEGAR	
PORK TENDERLOIN	28
PISTACHIO CRUSTED PORK TENDERLOIN, SEARED & OVEN ROASTED, & FINISHED WITH A PORT WINE & PAN JUS REDUCTION.	
PRIME RIB STEAK	36
HAND CUT & TRIMMED, TRIPLE "A" GRADE ANGUS BEEF, GRILLED & SERVED WITH OUR OWN ROASTED GARLIC DEMI-GLAZE	
VEAL CHOP	38
10 OZ ALBERTA VEAL CHOP, GRILLED AND SERVED WITH OUR OWN CLASSIC ITALIAN MARSALA & SAGE SAUCE	

SUGAR HILL INN