

# CHELSEA'S KITCHEN

## STARTERS & SNACKS

TODAY'S SOUP today's features made fresh	6.
DEVEILED EGGS * a favorite, bacon optional - don't resist!	4/7.
BAKED MAC'N CHEESE * brown rice pasta, add applewood smoked bacon n/c	6.
GUACAMOLE & CHIPS * charred tomatillo salsa, all house-made	10.
CHICKEN NACHITOS * guacamole, house-made salsa, organic chicken	13.
NEW STYLE SASHIMI* sushi-grade fresh fish with chiles and ponzu sauce	9.
SHRIMP CEVICHE* * avocados, tomatoes, jicama, lime juice	14.
TUNA TARTARE & GUACAMOLE* fresh tuna, radish, soy-lemon vinaigrette	14.

## SPECIAL SALADS

LA GRANDE ORANGE CAESAR* * whole leaf romaine, reggiano parmesan	10.
KALE SALAD * flame grapes, corn, red bell peppers, sunflower seeds	9.
CRISPY CHICKEN & SPINACH SALAD blue cheese, roasted pecan vinaigrette	14.
BRUSSELS SPROUT SALAD * bacon, almonds, manchego cheese - the original	14.
THE DEL MAR SALAD * shrimp, crab meat, iceberg, avocado, olives	15.
TUNA SASHIMI SALAD* mixed greens, spicy ginger lime vinaigrette	15.

add grilled seasoned chicken 6 : salmon 7 : ribeye 8

## BURGERS

ground in-house daily, guaranteed to please - served in a bun or on a leaf

CHELSEA'S CHEESEBURGER* * certified angus beef with russian dressing	13.
GREEN CHILE BURGER* * poblano chile, cheddar cheese, chipotle aioli	13.
THE HOWIE BURGER* * gruyere, caramelized red onions, dijon sauce	13.
NO. 1 AHI TUNA BURGER* * pan seared medium rare, spicy mayonnaise	14.
SHANGRI-LA VEGETARIAN BURGER made here, fresh grains, nuts, and seeds	12.

## TACO PLATTERS

with made-to-order corn tortillas, guacamole, pico de gallo & shredded kale slaw

ETHAN'S VEGETARIAN TACOS * selection of locally farmed vegetables	16.
CHELSEA'S GRILLED CHICKEN * organic, lean, seasoned juicy breast meat	16.
SHORT RIB TACOS * award winner, braised & beautiful	18.
AHI TUNA* * center cut sashimi grade, grilled rare	19.
SURF & TURF TACOS* * french braised lobster & filet mignon	24.
GRILLED SWORDFISH* * freshest fish in town	20.
RIBEYE STEAK* * certified angus beef, mesquite grilled medium rare	21.

- substitute filet mignon for ribeye 4.

## VERY SPECIAL

using only premium & organic meats of the highest quality

WOOD-FIRED ROTISSERIE CHICKEN** * with house-made spaetzle & chicken jus	18.
DIXIE PAN-FRIED CHICKEN served warm picnic style with mashed potatoes	19.
GRILLED SALMON* * hard wood grilled with today's fresh vegetable	22.
HONG KONG FISH california halibut, baby bok choy and chef's hong kong sauce	24.
CHELSEA'S SHORT RIBS * pan roasted with vegetables, add an egg n/c	24.
ROTISSERIE PRIME RIB** certified angus beef with mashed potatoes	25.
NY STRIP* * certified angus beef with fresh vegetable and mashed potatoes	26.
PORK ROAST** slow roasted, sliced to order, with house-made apple sauce	21.
FILET MIGNON* * mashed potatoes, farmer's market vegetables	27.

\*\* done on our custom italian hardwood rotisserie right out the front door

organic and premium grade meats roasted throughout the day : limited availability

add a small caesar, mixed greens, or kale salad to your entree 6.

## ALL SEASON - IN SEASON

FRENCH FRIES MADE-IN-HOUSE	3.	FARMERS MARKET VEGETABLES	3.
BAMBOO STEAMED VEGETABLES	3.	COTTAGE CHEESE	2.
CALIFORNIA TABBOULEH	2.	SHREDDED KALE SLAW	3.
WHOLE ROTISSERIE CHICKEN available to go			11.

## Executive Chef PAUL LINDSAY

\* GLUTEN FREE OR CAN BE MODIFIED TO BE GLUTEN FREE - PLEASE ASK! We are sensitive to the dietary needs & concerns of our consumers and go to extreme measures to ensure no cross-contamination of ingredients; however we are not a gluten free facility. We please ask that anyone with Celiac's Disease or wheat allergens please use caution.

\*These items contain raw or uncooked products, the state health code requires us to inform you eating raw, undercooked or cooked to order meat/fish/eggs may increase food borne illness.