

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	9.
SOUP & SALAD	today's soup and choice of caesar, kale or brussels sprout salad	10.
NEW STYLE SASHIMI*	sushi-grade fresh fish with chiles and ponzu sauce	9.
CHICKEN NACHITOS*	guacamole, house-made salsa, organic chicken	13.
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	9.
KALE SALAD*	flame grapes, corn, red bell peppers, sunflower seeds	9.
CRISPY CHICKEN & SPINACH SALAD	blue cheese, roasted pecan vinaigrette	13.
BRUSSELS SPROUT SALAD*	bacon, almonds, manchego cheese - the original	13.
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 5 : salmon 6 : ribeye 7

TACO PLATTERS

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

ETHAN'S VEGETARIAN TACOS*	selection of locally farmed vegetables	14.
CHELSEA'S GRILLED CHICKEN*	organic, lean, seasoned juicy breast meat	16.
SHORT RIB TACOS*	award winner, braised & beautiful	15.
GRILLED AHI TUNA**	center cut sashimi grade, grilled rare	16.
SURF & TURF TACOS*	french braised shrimp & filet mignon	18.
GRILLED SWORDFISH*	freshest fish in town	16.
RIBEYE STEAK**	certified angus beef, mesquite grilled medium rare	17.

- substitute filet mignon for ribeye 4.

BURGERS, SANDWICHES, & SPECIALTIES

with your choice of french fries, cottage cheese, california tabbouleh, fresh vegetable or shredded kale slaw - burgers are served in a bun or on a leaf

CHELSEA'S CHEESEBURGER**	certified angus beef with russian dressing	12.
THE HOWIE BURGER**	gruyere, caramelized red onions, dijon sauce	12.
GREEN CHILE BURGER**	poblano chile, cheddar cheese, chipotle aioli	12.
NO. 1 AHI TUNA BURGER**	pan seared medium rare, spicy mayonnaise	14.
SHANGRI-LA VEGETARIAN BURGER	made here, fresh grains, nuts, and seeds	12.
CRISPY LOBSTER SLIDERS*	pancetta, heirloom tomato, spicy russian sauce	16.
FRENCH DIP*	medium rare rotisserie roasted certified angus beef, beef au jus	14.
WOOD-FIRED ROTISSERIE CHICKEN*	with house-made spaetzle and chicken jus	16.
CRISPED ACQUA PAZZA**	fresh white fish, spinach, fingerling potatoes, tomatoes	17.
GRILLED SALMON**	hard wood grilled with today's fresh vegetable	18.

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.

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.