

CHELSEA'S KITCHEN

STARTERS & SNACKS

TODAY'S SOUP seasonal soup made fresh daily	7.
REAL CORN BREAD W/GREEN CHILE* made here, gluten free and delicious! (limited)	8.
DEVEILED EGGS* a favorite, bacon optional - don't resist!	4/7.
GUACAMOLE & CHIPS* charred tomatillo salsa, all house-made	11.
SMOKED IDAHO TROUT DIP** classic saltine crackers, watermelon radish	12.
CHICKEN NACHITOS* house-made guacamole, salsa, chicken or green chiles	16.
SHRIMP CEVICHE** avocados, tomatoes, jicama, lime juice	15.
TUNA TARTARE & GUACAMOLE* fresh tuna, radish, soy-lemon vinaigrette	15.

SPECIAL SALADS

LGO CAESAR* sweet gem romaine, parmesan reggiano, hand-torn croutons	13.
BRUSSELS SPROUT SALAD* almonds, manchego, dried berries, bacon optional	15.
THE DEL MAR SALAD* shrimp, crab meat, iceberg, pico de gallo, avocado, olives	17.
TUNA SASHIMI SALAD* mixed greens, spicy ginger lime vinaigrette	18.
SHREDDED KALE & QUINOA SALAD* sunflower seeds, grapes, real parmesan	14.

add rotisserie jidori chicken dark 4 : rotisserie jidori chicken white 5 : salmon 6

BURGERS

our angus beef burger meat is ground for service only - we recommend rare or medium rare

GREEN CHILE BURGER* freshly roasted green chiles, melted cheddar	15.
CHELSEA'S CHEESEBURGER* with russian dressing, served on a bun or leaf	15.
THE HOWIE BURGER* havarti, caramelized red onions, dijon sauce	15.
NO. 1 AHI TUNA BURGER** ground in house, pan seared medium rare, spicy mayo	15.
VEGETARIAN BLACK BEAN BURGER* made here, housemade nut cheese - spicy!	15.

TACO PLATTERS

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

ETHAN'S VEGETARIAN TACOS* selection of locally farmed vegetables	17.
SHORT RIB TACOS* award winner, braised & beautiful	22.
AHI TUNA** center cut sashimi-grade, grilled rare	23.
GRILLED SWORDFISH** hardwood grilled, guaranteed best in town	23.
RIBEYE STEAK** mesquite grilled medium rare	24.

VERY SPECIAL

CARNE ADOVADA* new mexico red chile, braised kale, guacamole, eggs over easy	21.
SEAFOOD & JIDORI CHICKEN PAELLA* shrimp, clams, chorizo, preserved lemon	26.
WOOD-FIRED ROTISSERIE JIDORI CHICKEN** market vegetables or colcannon potato	24.
DIXIE PAN-FRIED CHICKEN* served warm picnic style with colcannon potato	23.
GRILLED SALMON** hardwood grilled with fresh vegetables	25.
ROTISSERIE PRIME RIB** market vegetables or colcannon potato	31.
SURF & TURF TACO PLATTER** french braised lobster, filet mignon	34.
FILET MIGNON** maître d' butter with market vegetables or colcannon potato	33.
FISH OF THE DAY* fresh and sustainable seafood flown in daily	Q.

paella: please allow up to 20 minutes / modifications and substitutions politely declined
- add a small caesar or mixed greens to your entree 6.

ALL SEASON - IN SEASON

FRENCH FRIES MADE-IN-HOUSE*	FARMERS MARKET VEGETABLES	all 5.
COLCANNON POTATOES	KALE SLAW	

*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 allergies please use caution.
Please alert us at the beginning of your meal to ALL possible food allergies or dietary restrictions.

*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 foodborne illness. Our lemonade contains raw egg whites.