

Chancellor's
Restaurant

Classic Soups & Specialty Salads

Soup du Jour \$6

Chancellor's House Salad \$6

Mixed greens with herbs & candied cashews – topped with a Cranberry vinaigrette

Chancellor's Not so Classic Caesar Salad \$8

Red & green Romaine tossed with roasted garlic Caesar dressing

Caprese Salad \$9

Sliced fresh mozzarella & plum roma tomatoes with chiffonade of basil

Topped with extra virgin olive oil & balsamic vinager

Appetizers

Mussels Margarita \$8

With concasse tomatoes & cilantro

deglazed with white wine, tequila, triple sec & lime juice

Baked Escargot Strudel \$9

French snails with wild mushrooms wrapped and baked in phyllo

served atop a bleu cheese cream sauce

Seafood Medallions \$12

Lobster & baby shrimp cake, blended with bell peppers, parmesan cheese & risotto
sauteed & served over a whole grain mustard aioli with wakame weed

Grilled Portabello Mushroom \$9

Marinated & topped with vine ripe tomato & fresh mozzarella

Served on an herbed pancake w/ balsamic glaze

Chancellor's Restaurant is dedicated to providing the finest dining experience possible. Chef Scott Enterline joins the Gonnella family in our commitment to outstanding food, service, and the hospitality that you deserve.

We hope that you will return to see us carry out this mission, as we will always strive to provide excellence in dining.

The Gonnella family thanks you for your patronage.

10% Discount for Point Breeze Guests

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Entrees

Lobster du Jour

Chef's Whim ~ Always fresh ~ Market price

Cedar Smoked Salmon \$20

On a saffron potato croquette with a vanilla beurre blanc

Seafood Paella \$23

*Clams, mussels, jumbo shrimp & local finfish sauteed w/ white wine & herbs
Finished with saffron rice & sweet peas*

Hazlenut Crusted Rack of Lamb \$25

*Half rack of New Zealand lamb served with a Sambuca and roasted tomato demi
with wild mushroom mashed potatoes ~*

Chancellor's Special Filet Mignon Oscar \$25

Roasted to perfection & topped with fresh lobster, bernaise and asparagus

Pine Nut infused Scallopini of Chicken \$19

*Thinly sliced breast meat, dredged in pine nut infused flour
Served with a sage pesto sauce and a timbale of basmate pilaf*

Pork Marsala \$20

*Pork scallopini sauteed with Marsala & shiitake mushrooms
Served with risotto cakes*

A Gratuity of 18% will be added to parties of 8 or more

CHANCELLOR'S LITE BITES

Grilled chicken breast sandwich

*Served with carmelized onion, provolone &
roasted red pepper aioli on a grilled baguette*

\$10.95

8 oz. Chancellor Burger

*8 oz. prime sirloin on a bulkie
roll with swiss or cheddar*

\$9.95

Calamari Frito

Served with our own marinara & fresh lemon

\$8.95

Margarita Pizza

Marinara, mozzarella & fresh basil

\$9.95

Mediterranean Pizza

Marinara, Calamata olives, roasted garlic Feta cheese & rosemary oil

\$9.95