

# Chapin's

"WHERE YOU BELONG"

## Introductions

### TERIYAKI BATTERED GREEN BEANS

Deep-Fried in Tasty Seasoned Breading and Served w/Our Horseradish Cream Sauce 5

### MEDITERRANEAN CUCUMBER & TOMATO BRUSCHETTA

Sweet Ripe Tomatoes, Delicious Cucumber & Kalamata Olives  
Tossed with Mediterranean Vinaigrette, Served Atop  
Garlic Crostini with Crumbled Feta Cheese from Wisconsin 8

### FRENCH FRIED PORTABELLA

Gently Battered & Fried to Delicious Golden Brown  
Served with Chef Eric's House-Made, Horseradish Cream Sauce 7

## From The Kettle

### BAKED FRENCH ONION SOUP

Classic Caramelized Onion Soup, Seasoned Perfectly... Then Topped with Homemade  
Garlic Crostinis & Smothered w/Combination of Bubbly Provolone & Asiago Cheese 6

### SEAFOOD BISQUE

This "Sought-After" House Specialty is Rich with Fresh Seafood, Heavy Cream  
Splash of Chardonnay, Touch of Sherry & Our Secret Spices ...  
Cup 5 - Bowl 7

### SOUP DE JOUR

Chef Prepared Fresh Daily  
Cup 3 - Bowl 5

## From the Garden

### SPA SALAD

Mixed Greens, Apples, Candied Walnuts, Mandarin Oranges & Crumbled Wisconsin  
Bleu Cheese, Tossed in Our Unbelievably Tasty... Homemade Yogurt Based, Spa Dressing 7

### CHAPINS CAESAR

Crisp Romaine Lettuce Served with Our Seasoned Croutons, Freshly Shredded  
Imported Parmesan Cheese & Our Special Homemade Caesar Dressing 5

### SPINACH SALAD

Tender... Baby Spinach Leaves, Sliced Hard-Cooked Egg, Mushrooms,  
Tomatoes & Crisp Apple-Wood Smoked Bacon, Gently Covered with  
Our Fabulous Homemade, Hot Bacon Dressing 7

### THE "WEDGE" SALAD

This Refreshing Salad Features a Crunchy Cold Wedge of Iceberg Lettuce,  
Vine-Ripened Tomatoes and Crisp Apple-Wood Smoked Bacon,  
Gloriously Dressed w/Our Special... Chunky Wisconsin Bleu Cheese Dressing 6

### **Welcome "Additions" to All Chapin's Salads**

Grilled Chicken Breast ~ 4    Jumbo Grilled Shrimp ~ 5    Salmon Filet ~ 6    Filet Medallion ~ 7



## Between Two (2) Slices

Served with Choice of Yukon Gold Fries, Coleslaw, Mediterranean Pasta or House Salad

### GRILLED REUBEN

Tender Slices of Corned Beef, Sauerkraut, 1000 Island Dressing and Swiss Cheese, Piled High on Marble Rye Bread, then Grilled 8

### CRUNCHY BASA SANDWICH

Deep-Fried to Golden Brown and Served with Chapin's Homemade Rémoûlade Sauce (Tastes Just Like Florida) 9

### TUNA SANDWICH

White Albacore Tuna Salad, Served on Ciabatta or Rye Bread with Your Choice of Condiments  
~or~ Tuna Melt on White Ciabatta Bread w/Tomato Slices & Wisconsin Cheddar Cheese 8

### YOUR BLT

Crisp Bacon, Lettuce & Tomato Served on Fabulous Toasted Panini Bread with Chapin's Homemade Basil Pesto Mayo 6 ~ Add Salmon 6

### "STACKED-UP" POT ROAST

Tender, Home Cooked Pot Roast & Caramelized Onions, Piled High on Kaiser Roll w/Homemade Horseradish or Our "Award Winning" BBQ Sauce 9  
(As Good or Better than Grandma's)

### CHAPIN'S BURGER

1/2 + Pound, Hand Pattied Black Angus Beef, Served on Grilled Roll w/Lettuce, Tomato, Onion & Pickle w/Choice of Provolone, Swiss or Cheddar Cheese 9 ~ Add Bleu Cheese 1

## More Yummy Stuff

### OPEN-FACED GRILLED PORTABELLA SANDWICH

Marinated Portabella Cap, Served On Slice of Garlic Toasted Panini Bread with Spinach Tomato & Red Onion, Topped with Melted Provolone Cheese and Our Creamy Garlic Dressing 9

### CHAPIN'S MUFFALETTA

Ciabatta Bread Stacked with Sliced Turkey, Ham, Salami, Sliced Provolone & Cheddar Topped w/Shredded Lettuce, Sliced Tomato, Red Onion & Zesty Green Olive Tapenade (Wow!) 10

## Mid-Week Drink Specials

**Tuesday - Half Price Chapin's Martini's**

**Wednesday - Half Price Select Bottle Wine**

**Thursday - Half Price Wine Flights**

*Gratuity may be added to parties of 6 or more as well as multiple checks*

## **WE CATER ALL TYPES OF PARTIES**

***Fabulous Live Music***

***Wednesday & Friday Nights***

### **RESTAURANT HOURS**

**(Closed Sun. & Mon.)**

Lunch: Tuesday - Saturday (11am - 2pm)

Dinner: Tuesday - Thursday (5pm - 9:00pm)

Friday & Saturday (4:30pm - 10:00pm)

### **BAR & LOUNGE HOURS**

**(Closed Sun. & Mon.)**

Tuesday-Thursday (11am - 11 pm/12am)

Friday & Saturday 11am - 12/1am

\*The Illinois Department of Public Health advises that eating raw or under-cooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.\*