

Starters

CRISPY CALAMARI AND SHRIMP baby shrimp, cherry pepper rings, pomodoro 19

CHEESE BOARD vermont aged cheddar, maytag blue cheese, goat cheese, brie, honeycomb, grape mostarda, cornichons, olives, crostini 22 *add: charcuterie of parma prosciutto, spicy soppressata, salami 30*

CREAMY HUMMUS sumac, mixed olives, grape leaves, crudité, brick oven flatbread 12

LUMP CRAB CAKES creole remoulade, pickled cucumber 19

MINI TACOS flour tortilla, sirloin adobo, lime crema, pineapple salsa 18

MEATBALLS pork, veal and beef with ricotta, pomodoro, basil, parmesan, crispy bread 12

BAKED ARTICHOKE & SPINACH DIP feta, parmesan & mozzarella, crispy pita chips 13

ROASTED BUTTERNUT SQUASH BISQUE pumpkin seed oil, goat cheese, cranberries 10

Salads

CAESAR romaine lettuce hearts, shaved grana padano cheese, house-made focaccia croutons 12
add: white anchovies 1

ORGANIC GREENS grape tomato, cucumber, carrot ribbons, watermelon radish, balsamic vinaigrette 10

BIBB LETTUCE burgundy poached pear, blue cheese, toasted walnuts, apple cider vinaigrette 14

CHOPPED ITALIAN iceberg, tomato, cucumber, shaved cabbage, julienne salami, provolone, cherry peppers, red wine vinegar, olive oil 15

BABY KALE roasted butternut, granny smith apple, pepitas, sundried cranberries, goat cheese, apple-lemon vinaigrette 15

ADD TO YOUR SALAD: *grilled salmon* 14 | grilled chicken breast 10 | 3 grilled U-10 shrimp 16*

Raw Bar

served with pickled ginger and shallot mignonette, traditional cocktail sauce, horseradish and fresh lemon

COLOSSAL SHRIMP COCKTAIL U-10 colossal shrimp cocktail (*four per order*) 21

SEAFOOD SAMPLER 4 shrimp cocktail, 6 oysters*, 6 littlenecks* 50

LOCALLY HARVESTED OYSTERS* served on the half shell (*half dozen*) 20

NARRAGANSETT BAY LITTLENECKS* served on the half shell (*half dozen*) 13

Pizzas

MARGHERITA fresh roma tomatoes, garlic, basil, oregano, olive oil, fresh mozzarella, parmesan 16

PARMA PROSCIUTTO fig compote, arugula, white balsamic vinaigrette, mozzarella, parmesan 19

ITALIAN SAUSAGE pomodoro, pesto, mozzarella, parmesan, eggplant 18

BIANCA ricotta, mozzarella, parmesan and goat cheese, shaved red onion, crumbled pistachios, honey 17
gluten free pizza crust available upon request

Before placing your order, please inform your server if you or a person in your party has a food allergy

**These items may be raw or under cooked, or may contain raw or under cooked ingredients. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness*

Pastas

LOBSTER RAVIOLI squid ink pasta, lobster and ricotta filling, lobster marsala cream sauce, parsley 38

MEZZI RIGATONI traditional bolognese ragu with soffrito and pomodoro, parmesan, fresh basil 25

LASAGNA VERDI spinach pasta, CG bolognese, béchamel, mozzarella, parmesan, pomodoro 26

BUTTERNUT TORTELLONI pesto cream, peas, cherry tomato, butternut 30

PORCINI MUSHROOM RAVIOLI cacio e pepe parmesan cream, truffle crumbs 30

PENNE choice of sauce: traditional (pomodoro with fresh basil), genovese (pesto), amatriciana (pomodoro and pancetta), or alla vodka (pink tomato sauce) 18

ADD TO YOUR PASTA: *grilled salmon** 14 | *grilled chicken breast* 10 | *3 grilled U-10 shrimp* 16

whole wheat penne and gluten free penne available upon request

Entrées

FILET MIGNON* tenderloin of beef, creamy mashed potatoes, garlicky spinach, bordelaise sauce, traditional bearnaise 48

NEW YORK STRIP FRITES* sirloin of beef, crispy french fries with truffle mayo and ketchup, grilled asparagus, maître d'hôtel butter, house-made steak sauce 45

GRILLED BONE-IN RIBEYE* mashed potato, charred broccoli, white BBQ sauce 60

OVERNIGHT BRAISED BEEF BONELESS SHORT RIBS* creamy mashed potatoes, brussel sprouts, roasted carrots, natural jus 35

CG BURGER* pickles, tomato, sweet onion, boston bibb lettuce, cheddar cheese, crispy bacon, french fries with truffle mayo 21

Substitute: THE IMPOSSIBLE™ BURGER **VEGAN • PLANT-BASED**

PAN ROASTED EGGPLANT & MUSHROOMS aglio olio spaghetti squash and puttanesca sauce 23

CHICKEN SCALLOPINE pan seared chicken cutlets, creamy mashed potatoes, garlicky spinach, madeira-mushroom gravy, concord grape vincotto 29

STATLER CHICKEN BREAST roasted white creamer potatoes, asparagus, lemon thyme jus 30

DAY-BOAT SCALLOPS purple parmesan risotto, sauté of corn, pea & chorizo, piquillo pepper coulis 49

SEARED ATLANTIC SALMON* Tuscan braised lentils, broccolini, sunflower seed romesco sauce 31

BAKED SOLE crumb topping, creamy mashed potatoes, broccoli rabe, sicilian eggplant caponata 29

Sides

creamy mashed potatoes 6 | french fries with truffle mayo 6 | sweet potato fries 6

garlicky spinach 7 | grilled asparagus 7

Chapel Grille

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