

COCKTAILS

Chi Punch / 14

Ciroc Coconut Vodka, Giroc Red Berry Vodka, Peach Schnapps, Pineapple Juice, Cranberry Juice, and a Splash of Sour Mix Served Shaken on the Rocks

Joe's Juice / 13

Grey Goose Vodka Infused with Seasonal Fruits Served on the Rocks or Straight Up

Melody Margarita / 13

Jose Cuervo Gold Tequila, Sour Mix, Triple Sec, Peach Schnapps, Southern Comfort and Lime Juice Served Shaken on the Rocks

St. Germain Tiger / 14

La Marcca prosecco and St. Germain Liqueur with Club Soda, and Muddled Cucumbers and Lemons Served in a Pilsner Glass on the Rocks

Pama-Sutra / 14

Don Julio Blanco Tequila, Pama Pomegranate Liqueur, Grand Marnier Cordon Rouge and Sour Mix Served Shaken on the Rocks

Dragon Sweet Tea / 13

Firefly Sweet Tea Vodka, Muddled Mint and Lemon with a Splash of Iced Tea Served in a Pilsner Glass on the Rocks

Moscow Mule / 13

Stoli Vodka and Stoli Ginger Beer served in a copper mug

CHI-TINIS

Long Orange Ice-tini / 15

Firefly Sweet Tea, Bacardi Tangerine, Stoli orange, Patron silver, Beefeater, Cointreau and a splash of sour garnished with an orange wedge

Effen Good Cucumber-tini / 13

Effen cucumber vodka, muddled cucumber, fresh lime juice and simple syrup strained into a martini glass

Dirty Cheesy-Tini / 15

Stoli Elite Vodka, Dry Vermouth, Olive Juice and jumbo stuffed bleu cheese olives

Chi Signature Manhattan / 14

Bulleit Bourbon, Sweet Vermouth, Orange Bitters stirred and served straight up, garnished with an orange wedge and cherry

Vesper / 15

Ketel One, Nolets Gin, Lillet, Garnished with an orange wedge

Pineapple Blossom / 14

Ciroc Coconut Vodka, Crème of Coconut, and Pineapple juice, served straight up with sprinkled toasted coconut

Blue Coco / 13

New Amsterdam coconut vodka, Malibu rum, blue curacao, pineapple juice garnished with toasted coconut

Baileys Espresso Martini / 13

Baileys Espresso, Stoli vanilla, chilled espresso, garnished with espresso beans

Carmel Apple-Tini / 13

Van Gogh Dutch Carmel Vodka, Three Olives Jacked Apple, Apple Pucker drizzled with Carmel

Lolita's Lollipop / 13

Kettle One Vodka, Watermelon and Peach Schnapps, Cranberry juice, served with a Lollipop

Raspberry Cheese Cake Martini / 14

Stoli Razz, Stoli Vanilla, Licor 43, splash of Chambord and Baileys

APPETIZERS

Seared Scallops / 16

Served over mashed potato with a lobster reduction

All Night Tuna / 16

Tuna trio consisting of tuna tar-tar tower, mini tuna tacos and sesame crusted tuna accompanied by sticky rice and seaweed salad

Crab Avocado Tower / 18

Jumbo lump crab meat, tomato, avocado, topped with shrimp and peach salsa

Coconut Shrimp / 15

(4) Jumbo shrimp served with a mango papaya dipping sauce

Crab Cakes / 18

3 Maryland lump crab cakes with roasted corn, bell peppers with an almond crust served over sautéed spinach with Pernot cream sauce

Vegetable Stuffed Dumplings / 11

Stuffed with mixed vegetables and served with sweet chili dipping sauce

Pork Dumplings / 12

Served with Soy Ginger dipping sauce

Thai Lettuce Chicken Wraps / 12

Marinated teriyaki chicken, Boston lettuce, mixed vegetables, cashews, served with coconut rice

Beef Satay / 11

Slices of marinated skirt steak w/ cilantro sauce

Beef Wellington / 15

Filet mignon wrapped in a flaky puff pastry with creamy mushrooms and cilantro sauce

Sausage & Broccoli Rabe Spring Rolls / 12

Stuffed with sweet sausage, sautéed broccoli rabe and American cheese

Fried Calamari Duetto / 15

Served with kung pao and marinara sauce

Shrimp Limoncello / 15

Sautéed shrimp in a limoncello infused, served with coconut rice

Shrimp Mediterranea / 17

Served with tomato sauce, capers feta cheese with chopped basil on top

Grilled Octopus Salad / 18

Grilled octopus w/ thinly sliced red onions, red peppers, yellow peppers and capers in vinaigrette dressing

Tuna Tower/ 17

Sliced cucumber, avocado, yellowfin tuna and mango with a balsamic dressing

Tuna Bites/ 17

Marinated tuna in an Asian sauce served over wasabi mayo and snow peas

SOUP

French Lobster Bisque / 11

Italian Bean and Shrimp Soup / 9

Escarole and Bean Soup / 8

Mussel soup/ 10

With Chorizo, potato and cauliflower in a creamy saffron sauce

SALADS

Chi Salad / 14

Mixed green salad, strawberries, mandarin oranges, caramelized walnuts, poached pears, gorgonzola cheese served with a raspberry dressing

Caesar Salad / 12

Romaine, served with parmesan cheese and homemade croutons

Crispy Arugula Salad / 16

Crispy prosciutto, red apple, walnuts, feta cheese, arugula, served with balsamic vinaigrette

Greek Tomato Salad / 17

Tomato, cucumber, onions, red pepper and feta cheese with fresh basil and olive oil dressing

Boston Lettuce Salad / 15

Boston lettuce, crispy prosciutto, feta cheese, cherry tomatoes, sliced cucumbers and thinly sliced red onions w/ a glazed balsamic dressing

Add Chicken / 5 • Add Shrimp / 7
Add Skirt Steak / 8 • Add Salmon / 9

BRICK OVEN PIZZA

Margherita pizza / 15

Bianca pizza with arugula and prosciutto / 16

Bianca pizza with ricotta / 16

Shrimp diavolo pizza / 19

Chicken bacon pizza / 17

Broccoli rabe and sausage pizza / 17

Vegetarian pizza with zucchini,

eggplant, mushrooms and olives / 17

Plain focaccia with rosemary and salt / 8

PASTA

Penne ala Grappa / 22

Rigati style semolina pasta, lightly tossed in a classic grappa sauce, accompanied by prosciutto, broccolini & chopped chicken, served and presented in an aluminum foil basket

Lobster Ravioli / 19

(5) ravioli served with saffron creamy shrimp sauce

Linguini with Arugula Pistachio Paste / 19

Served with arugula and pistachio paste, topped with crispy speck and shredded asiago cheese

Gnocchi Bolognese / 18

Potato gnocchi served with ground veal in a marinara sauce

Rigatoni Adriana / 19

Rigatoni with onions, broccolini, pancetta and diced chicken in blue cheese white cream sauce

Penna Primavera / 19

Served with zucchini, eggplant, yellow squash, red peppers and asparagus in tomato sauce

Linguini with clams and shrimp / 19

Served in a red or white sauce

RISOTTO

Saffron Shrimp Risotto / 20

Limoncello Shrimp Risotto with Arugula / 22

Porcini Mushroom Risotto / 20

Eggplant risotto served with seared scallops topped with truffle oil / 23



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ChiDinning

CHICKEN

Cognac Chicken / 27

Shallot crusted chicken breast served with sautéed spinach and mashed sweet potatoes in a cognac demi-glaze

Stuffed Chicken with Sausage and Artichoke / 29

Wrapped bacon stuffed chicken accompanied with a white pernod sauce, served with mashed potatoes

Chicken Portobello / 30

Pan seared chicken breast, topped with Portobello mushrooms and melted mozzarella and finished with roasted peppers in marsala sauce. Accompanied with mashed potatoes and sautéed Brussel sprouts in dry lemon dressing

Chicken Stir Fry / 27

Stir fried strips of chicken in a sesame oil sauce with red and green peppers, mushrooms, asparagus and Brussel sprouts with a honey soy sauce and coconut rice

FISH

Mediterranean Branzino / 36

Two 6 oz filets with sautéed broccoli rabe and roasted potatoes, accompanied with caper lemon sauce

Grilled Salmon / 30

Served with grilled zucchini, eggplant & mushrooms

Broiled Salmon / 30

Served with spinach bean sauce, topped with sautéed Brussel sprouts, Canadian bacon & cherry tomatoes

Chilean Sea Bass / 33

Broiled sea bass served over sautéed onions, pancetta and fava beans in a white wine sauce

For your convenience, a 20% gratuity will be added to parties of 6 or more

STEAKS AND CHOPS

Grilled Cowgirl / 57

42 ounce grilled porterhouse topped with sautéed shitake mushrooms and melted gorgonzola cheese. Served with mashed potatoes

Surf & Turf / 55

Hand cut filet mignon, 6 oz lobster tail, (3) jumbo shrimp served with mashed potato and asparagus

Chef's Steak / 43

Tagliata di Filetto al sangue con riduzione di Aceto Balsamico, Translation: Sliced Filet Mignon with balsamic reduction served over Arugula salad, sliced cherry tomato and shaved parmesan cheese

16 oz Filet Mignon / 40

With grilled Portobello, asparagus, mashed potato topped with cilantro sauce

Szechuan Beef / 40

Pan seared certified angus N.Y. Strip topped with cilantro shallot demi glaze accompanied by Jasmine coconut rice and snow peas

Asian Skirt Steak / 31

Mashed potato and caramelized onions

Stuffed Veal Chop / 42

Stuffed with mozzarella cheese and prosciutto served with mashed potatoes in a spinach pernod cream sauce

Rosemary Crusted New Zealand Lamb Chops / 38

Drizzled in rosemary demi-glaze and served with grilled asparagus and garlic mashed potatoes

SIDES / 8

Garlic Mashed Potatoes

Roasted Potatoes

Sweet Mashed Potatoes

Sautéed Broccoli Rabe

Sautéed Mushrooms

Sautéed Spinach

Brussel Sprouts & Canadian Bacon

Hand Cut French Fries