

4Chapel Street Bar and Restaurant

Dinner

Soups

New England Clam Chowder
Fresh Local Clams with Thyme and Cream
6

Northstar Farms Buttercup Squash Bisque with Green Apple
And Ginger Cream
5

Salads

Boston Bibb and Radicchio Leaves with Massachusetts Cheddar,
Toasted Walnuts, Sweet Cranberries and Champagne Vinaigrette
8

The Inn Caesar
Charred Romaine Hearts, Parmesan Cheese, House Made Dressing, Croutons & Anchovies
7

“Simply The Best”
House Salad Inspired by Seasonal Ingredients
6

Appetizers

Caramelized Onion & Tomato on
Puff Pastry with Local Micro Greens & Truffle Vinaigrette
8

Flight of Oysters
Different varieties of East Coast Oysters
Served with Cocktail Sauce, Lemon and Mignonette Sauce
Half Dozen for \$12 & \$2.00 Per piece each additional

Sautéed Organic Chicken Confit with Garlicky Watercress, Kalamata Olives,
Heirloom Tomato & Balsamic Chicken Jus
10

Blue Fin Tuna Stacker
Black Sesame Vinaigrette, Cilantro, Crispy Wonton & Pickled Vegetables
11

Chianti Braised Shredded Beef & Ricotta Cheese Ravioli
With Roasted Carrots, Boursin Cream and Chianti Reduction
12

Entrees

Grilled Filet of Beef
Roasted Northstar Farm Fingerling Potatoes, Haricot Verts, Melted Blue Cheese
Port Wine Reduction
32

Char Grilled All Natural NY Sirloin
House Cut Frites, Watercress & House Cured Tomato with Garlic Herb Butter
29

Seared Lamb Tenderloin with
Sautéed Brussels Sprouts, Potato & Bacon with Rosemary Demi-Glace
31

Roasted Organic Chicken Breast
Melted Leeks, Herb Smashed Potatoes & Thyme Chicken Jus
19

New England Baked Haddock
Lemon Butter, Poached Farm Stand Potatoes & Asparagus
21

Sautéed North Atlantic Salmon
Creamy Mascarpone Polenta, Roasted Heirloom Tomato, Baby Arugula & Balsamic
Syrup
23

Seared Sea Scallops with
Homemade Fettuccini Caramelized Red & Gold Beets
And Baby Leeks topped with Crumbled Goat Cheese
23. Full Size 13 Half Size

Andover Inn Lobster Casserole
Fresh Shucked Maine Lobster Meat
Cracker Crusted, served with Grilled Asparagus and Parsley Potatoes
Market Price

Chanterelle Mushroom Risotto with Shaved Grana Padano Cheese
Roasted Butternut Squash, Pea Greens & Basil
20. Full Size 11. Half Size

Pan Seared Jumbo Lump Crab Cake
With Shaved Fennel & Roasted Tomato Salad, Northstar Baby Greens & Remoulade
22. Full Size 12 Half Size (signature item)

Consuming raw or undercooked meats, poultry, seafood or eggs may increase risk of food borne, especially if you have certain
medical conditions

Desserts
7

Cronin's Creamery, Local Ice Cream or
Sorbet Sampler with Crisp Vanilla Stick

Chocolate Mousse Napoleon with Raspberries and Hazelnut Tuilies

Individual Warm Macintosh Apple Crisp with Caramel Sauce and vanilla Ice Cream

Pumpkin Spice Crème Brule with Vanilla Bean Crisp's

Warm Chocolate Lava Smore Layered with Chocolate Graham Crackers
Crushed Walnuts, Whipped Homemade Marshmallow and Hot Chocolate
Signature item