

# Chantecleer

THIS IS A SAMPLE MENU

## Appetizers

### Island Creek Oysters

On the Half Shell, Red Wine Vinegar Mignonette

### Steamed Mussels Chantecleer

Steamed with Wine, Garlic, Shallots, Smoked Bacon,  
Herbs and Touch of Cream  
or Steamed with Spicy Thai Curry and Coconut Milk Sauce

### Foley Atlantic Smoked Salmon

Horseradish Crème Fraiche, Traditional Garnished

### Yellow Fin Tuna Sashimi Soy Dipping Sauce

### Country Pate with Mushrooms Aged Vt. Cheddar Cheese and Speck

Cornishons, Mustard, Pearl Onions and Chutney

### Prime Sirloin Steak Tartar Grilled French Bread

### Veal Sweetbreads Balsamico

Crispy Pan Fried Veal Sweetbreads Pancetta, Garlic Confit,  
Herbs, Aged Balsamic Vinegar Pan Sauce

### Spring Asparagus, Sweet Peas, Parmesan

Reggiano Cheese Risotto Topped with Julienne of  
Crispy Prosciutto

### Escargots Chantecleer

Baked with Garlic, Parsley, Hazelnut and Pernod Butter

### Petit Paella Espanola

Shrimp, Clams, Mussels and Chorizo Sausage Baked with  
Spanish Rice

## Entrees

### Free Range Roasted Chicken Grand-Mere Annette

Roasted with Fresh Herbs, Garlic and Nut Pesto, Pan  
Jus with Smoked Bacon, Green Peas, Corn and Shitake  
Mushrooms

### Grilled Pork Chop Taleggio

Center Cut Pork Chop, Grilled, Topped with Prosciutto,  
Sautéed Baby Spinach, Glazed with Taleggio Cheese,  
Pan Jus

### Roasted Long Island Duckling Orange Grand Marnier Sauce

Ginger, Garlic, Orange and Star Anise Marinated, Slow  
Roasted, With Grand Marnier Orange Sauce

### Prime New York Sirloin Steak Au Poivre

Sirloin Steak Studded with Black Peppercorns, with Cognac  
and Madeira Demi Glaze, Finished with Touch of Cream

### Grilled Black Angus Filet Mignon Milano

Roasted Roma Tomatoes, Porcini Mushrooms, Capers,  
Garlic, Oregano and Pancetta Demi Glaze, Parmesan Crisp

### Colorado Rack Of Lamb, Toasted Pistachio And Panko Crust

Roast Rack of Lamb, Brushed with Apricot Dijon Mustard,  
Toasted Pistachios, Garlic and Panko Crust

### Venison Medallion, Duck Breast, Lingonberry Peppercorn Sauce

Juniper, Orange, Garlic, Marsala  
Marinated Venison Medallions, and Seared Duck Breast  
Topped with Lingonberry Peppercorn Sauce

### Veal Scaloppini Schnitzel Style

Thinly Sliced Veal Medallions, Lightly Breaded, Pan  
Sautéed, Glazed With Lemon, Parsley and Garlic Butter

### Imported Whole Dover Sole Garlic Caper Menuiere

Filletted Tableside, Served with Crispy Roesti Potatoes

Summer 2010  
28  
celebrating our 28th year

We feature nightly game specials and three-four fish dishes. Dover Sole is always available.

All items are prepared individually to order. Your patience is appreciated. Bon Appetit!

Chef-owned — Recommended by Gourmet, Bon Appetit  
and The New York Times and known for its excellent cuisine

"Fabulous Tableside Caesar Salad...  
The Best Food Around...  
Don't Miss the Game Dishes..."

—YANKEE MAGAZINE

serving 6 - closing  
362-1616

call after 2 pm for reservations  
Route 7A 3 1/2 miles north of Manchester  
Major Credit Cards Accepted

Closed Monday & Tuesday