

Chantecleer

THIS IS A SAMPLE MENU

Appetizers

Steamed Mussels Chantecleer

Steamed with Wine, Garlic, Shallots, Smoked Bacon, Herbs and Touch of Cream

Yellow Fin Tuna Martini, Wasabi Crème Fraiche

Cubed Tuna Tossed with Ginger, Soy, Sesame and Scallion Dressing, Wonton Crisp

Maine Smoked Salmon Plate

Horseradish Crème Fraiche

Caprese Salad

Classic Tomato and Mozzarella Salad with Pesto, Olive oil, Aged Balsamic Vinegar

Pate Plate Maison

Veal Pate and Pate De Campagne, Garnished with Cornishons, Mustard, Pearl Onions and Chutney

Prime Sirloin Steak Tartar

Grilled French Bread, Hand Chopped Raw Sirloin Steak, Seasoned to Perfection

Chilled Foie Gras Terrine

Roasted Fig Chutney, Grilled French Bread

Veal Sweetbreads Balsamico

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

Escargots Chantecleer

Baked with Garlic, Parsley, Hazelnut and Pernod Butter

Baked French Onion Soup

Caramelized Onions, Rich Beef Stock, Madeira Wine and Caraway Seeds, Baked with Gruyere and Swiss Cheese

Classic Caesar Salad Prepared Tableside for Two

Check Out Our Popular
Mid-Week \$33 Prix Fixe
Three Course Menu
Wed. Thurs. Fri.
(non-holiday)

Winter 2011-12
29
celebrating our 29th year

Entrees

Roasted Chicken Breast

Glazed with Vt. Cheddar, Topped with Cranberry Chutney, Served with Sweet Potatoe Puree

Roasted Long Island Duckling Orange Grand Marnier Sauce

Ginger, Garlic, Orange and Star Anise Marinated, Slow Roasted, Served with Organic Brown Rice Pilaf

Black Angus Choice New York Sirloin Steak Au Poivre

Studded with Black Peppercorns, Cognac and Madeira Demi Glaze, Touch of Cream, Roesti Potatoes

Grilled Black Angus Filet, Cranberry Merlot Sauce

Grilled Filet, with Sun Dried Cranberry, Merlot, Apricot and Smoked bacon Demi Glaze, Served with Roesti Potatoes

Australian Rack Of Lamb, Toasted Pistachio And Panko Crust

Brushed with Apricot Dijon Mustard, Toasted Pistachios, Garlic and Panko Crust, Lamb Jus, Garlic Mashed Potatoes

Venison Medallion, Duck Breast, Lingonberry Peppercorn Sauce Juniper, Orange, Garlic, Marsala

Marinated Venison and Seared Duck Breast

Kurobuta Pork Chop Saltimbocca

Pork Chop Stuffed with Prosciutto and Fontina Cheese, Baked, Drizzled with Sage Jus, Served with Risotto Milanese and Sautéed Spinach

Veal Scaloppini Schnitzel Style

Lightly Breaded, Pan Sautéed, Glazed With Lemon, Parsley and Garlic Butter, Served with Homemade Spaetzel

Imported Whole Dover Sole Garlic Caper Menuiere

Filleted Tableside, Served with Crispy Roesti Potatoes

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