

# Chatmoss Dinner Menu

## Seasonal Soups...\$10

Soup of the Week  
French Onion

## First Flavors

### **\*Greco Lamb Lollipops...\$20**

Three Grilled Lamb Lollipops marinated in our special Greek seasoning, paired with Roasted Fingerling Potatoes and our homemade Tzatziki

### **M-80 Shrimp...\$15**

Inspired by Chef Joe's own Bang-Bang Shrimp This is our new take on Joe's 5 oz. of Fried Rock Shrimp on a bed of mixed greens and Wonton Strips

### **Hummus & Pita Chips...\$10**

House Hummus topped with diced Kalamata Olives And drizzled with Black Truffle Oil, served with made to order Pita Chips

### **Boneless Wings...\$12**

### **Grilled Chicken Wings...\$10**

Eight (8) Wings  
WET: Sweet Baby Ray's,  
Frank's Hot Sauce,

Buffalo, Garlic Parmesan

DRY: Pink Pepper Lemon Thyme, Smoky Honey Habanero, Chile Margarita, Cajun DANGEROUS: Fat Man's Fallout Sauce (165,000 Scoville)

### **Joey D's Mozzarella Sticks...\$12**

Four oversized Mozzarella Sticks from Sergio's in Richmond, VA. Hand-breaded perfection from the Conegliaro family to Chatmoss. Served with Marinara

## Greens\*\*

### **La Taberna**

### **Made without Steak...\$12**

**\*Made with Steak...\$24**  
Greenswell Growers Vibrant Green Salad Topped with Roasted Fresh Corn, Black Beans Pico De Gallo, Cotija Cheese.

Served with Blackened Teres Major Beef fried Tortilla Strips with Chipolte Ranch Drizzle

### **Iceberg Wedge BLT...\$12**

Classic Iceberg Wedge Dressed with Bleu Cheese, Bacon, Cherry Tomato and Kalamata Olives Drizzled in Honey Balsamic Reduction

### **House Salad.....\$11**

Spring Greens, Carrots, Cucumbers, Grape Tomatoes, Cheddar Cheese, Red Onion

### **Cranberry Apple Salad...\$12**

A simple combination of Dried Cranberries Sliced Green Apples, Candied Pecans Goat Cheese with a Honey Balsamic Drizzle over local Greenswell Growers vibrant mixed greens

### **Strawberry Fields...\$12**

### **Made with Coconut Shrimp...\$22**

Feta and a Fresh Selection of Strawberries Blueberries and Mandarin Oranges Topped off with Pistachio pieces Crowned with four Coconut Shrimp

### **Pear & Fig Salad....\$12**

Field greens, Asian pears, Mandarin oranges Figs, Bleu Cheese, candied pecans

### **Caesar Salad.....\$12**

Chopped Romaine, Romano Parmesan Croutons, Caesar Dressing

**\*\*Add to any Salad: Chicken.....\$10   Oysters.....\$10   Shrimp....\$12**

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness\*  
\*\*\*\*\*Shared/Split items will incur an additional charge of \$1.00 per person\*\*\*\*\*

# Chatmoss Dinner Menu

All Entrees Come Choice of two (2) Sides

## From the Sea

### **Maryland Crab Cakes...\$20**

Two Maryland Style Handmade Crab Cakes  
Paired with Remoulade, inspired by classic recipes  
from Baltimore, MD

### **Chilean Sea Bass...\$28**

Lovely 8oz. Portion of Sea Bass topped with  
Fresh Pineapple Salsa

### **\*Cedar Plank Pecan Crusted Salmon...\$32**

Faroe Island Salmon crusted in Pecans and  
Grilled on the Cedar Plank before broiled to finish.  
Paired with a Maple Herb Beurre Blanc.

### **\*Colossal Sea Scallops...\$40**

Three U-8 Sea Scallops seared basted in maître  
d'Hôtel butter then broiled to finish.  
Topped with Chimichurri

## From the Stockyard

### **\*Chatmoss Classic Burger**

8 oz...\$16

5 oz...\$14

Hand Pattied Angus Beef Burger  
With Lettuce, Tomato, Dill Pickle, Red Onion on  
Brioche Bun  
((Served with One (1) Side))

### **\*Cowboy Crusted Ribeye...\$45**

Espresso & Chiles add a depth of flavor to the  
marbling of our 16 oz. Ribeye,  
topped with  
A Coffee Compound Butter

### **\*Maryland Blue Steak Oscar...\$40**

7 oz. Prime Filet Mignon topped with  
Maryland Blue Crab Lump and finished  
With Hollandaise

### **\*Filet Mignon...\$34**

**\*Ribeye...\$37**

## Sides \$5

Fried Green Beans  
Asparagus or Spinach  
Baked Potato  
Green Beans & Wild Mushrooms  
Roasted Fingerling Potatoes  
Small House or Caesar Salad

## Poultry & Pasta\*\*\*

### **Chicken Piccata...\$23**

Pan-Fried Chicken Breast Smothered in a  
Lemon Caper Sauce Served on a Bed  
Of Capellini

### **Fettuccini Chicken Alfredo...\$22**

**W/O Chicken...\$16**

Thick Fettuccini Noodles tossed in  
Our Creamy Garlic Alfredo  
And Topped with Sliced Chicken Breast

### **Huli-Huli Chicken...\$18**

Two (2) Bone-in Chicken Thighs  
Marinated and Grilled  
This succulent Hawaiian style dish is  
Topped with Grilled Pineapple

### **Lobster Manicotti ala Vodka...\$26**

**W/O Lobster Meat...\$18**

Three (3) Ricotta Stuffed Manicotti  
Topped with Lobster Claw Meat  
And Smothered in Our House Made  
Basil Vodka Sauce

**\*\*\* Comes with Choice of Small House or Caesar Salad**

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