

Dinner



CHILL

RESTAURANT & BAR



WELCOME to Chill. Please know that you are part of our Americana dream that is coming true, right here - right now. It's all because of you that we are here & thriving. From the bottom of my heart, thank you.

This business started back in January 2011 down the street as a little coffee shop called "Steam." With a used Craigslist espresso machine, a couple of butane camp stove burners, auction furnishings, Kahwa coffee and crazy popular muffins this new life began. Within weeks Steam started serving full breakfast and within a few months Chill opened for dinner in the adjoining space.

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Somewhat accidental restauranteurs, our family was often in awe of the business growth. The magic ingredient of Grace AND at least a million hours of blood, sweat & tears had catapulted us into one of the toughest businesses ever. A small business. A restaurant. (yikes)

Looking back over the past 7+ years, this has been one helluva journey! Voted 2012 Business of the Year, Chill has had our share of mountain tops & heartbreaks. Isn't that the American Dream? To overcome obstacles, persevere, and recommit each day to becoming our best. Ruthie says that for her, the experience of Chill has been a passionate love affair with food, flavors, hospitality, customers, friends & an ever growing spirit of learning and growing. We truly have the sincerest desire to serve you the very best food we are capable of purchasing and preparing.

The past several years have been filled with enormous challenges. Moving the restaurant, battling complicated cancer, a wedding, new baby, a grueling and painful divorce... life can be difficult indeed. But throughout these darker seasons, we have ridden out the storms and try to embraced the lessons they have brought. The team at Chill has shown tremendous pride, ownership and deep dedication. It's been a time of profound gratitude for the love and support of our Corey Avenue business neighbors, employees, regular guests who truly sustain us as well as our friends and family. And, as the story of Chill

continues to evolve, there is a renewed spirit; a feeling of Spring again, with fresh perspective, sweet new love, tremendous new culinary leadership with the onboarding of renowned **Chef Gary Moran**. Chef Gary has led Datz, the Mermaid Tavern, been Chef de cuisine at Tavern on the Green and numerous other name-dropping-worthy endeavors. We are indeed grateful for him. **Steve Magann** has partnered with Ruthie (in every way :) and he brings 38 years of local, regional and district corporate restaurant experience. Thank goodness for this new leadership because 2018 has brought phenomenal business growth, in fact our best year ever.

One thing that our owner Ruthie says is what she loves best about Chill is that she always knows friends are coming over for dinner...she just doesn't know which ones. Our philosophy has been this: if you were planning a big party at home for very special guests, you would clean up all day! You would shop carefully for each ingredient & find the freshest produce

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possible. You would greet your friends warmly with enthusiasm. You would cook each item carefully. You



Starters / Small Plates

Goat Cheese Tapenade Terrine

Herbed goat cheese layered with 3 housemade tapenades, sundried tomatoes, Kalamata olive & crowned with a mission fig compote. Drizzled with a perfect sherry reduction. Served with crostinis. \$11.95

Our most popular dish, by far!

Escargot

Large escargot baked in a creamy garlic butter sauce richened with blue cheese. Served with sliced bread for dipping. Always a favorite. \$12.95

Black n Blue Fondue Pan seared bite sized filet tips served with blistered tomatoes and a creamy blue cheese dipping fondue. \$15.95 #1 rated and reviewed dish for 2017.

Roasted Stuffed Dates

Giant soft dates stuffed with an herbed gorgonzola cheese, wrapped in a succulent prosciutto roasted and served over a little sautéed spinach with a zesty blue, balsamic, and sweet soy drizzle. \$11.95 (can be GF without the soy sauce)

Brie with Shallots, Spinach, Bacon & Mushrooms (Savory Brie)

Such a delight... Melted leeks and shallots, applewood smoked bacon, sautéed mushrooms, fresh herbs... brandy, of course... all bubbly. Served with a small baguette. \$14.95

Brie with Brandied Mixed Nuts & Warm Apples (Sweet Brie)

French Brie, sautéed over granny smith apples, a few raisins and smothered in a glaze of brandy soaked macadamia nuts & dark brown sugar. \$13.95 (Ruthie likes this one for dessert)

Espresso Rubbed Beef

Choice tenderloin filet tips rubbed in Ruthie's signature cocoa, espresso & steak seasonings, sautéed and finished in a delicately sweet vanilla cream demi sauce. Immaculate. (award winning—twice!) Served next to garlic mashed potatoes. \$17.95

Firecracker Shrimp

This is one of our Chef's favorites to cook, and one bite and it will be yours too. Just a little spicy but it's flash fried, savory and full of taste bud delights. \$14.95

Filet Tips & Brandied Peppercorn

Sauce Seared filet tips tossed in a brandy cream peppercorn mélange next to Chef's best mashed potatoes. \$17.95

NEW

TOTS (they're new at Chill)

Nacho ordinary Totchos

This mound of delicious tater tots are smothered with a zesty sauce, tons of bacon, melted cheese & scallions. We jumped on the tot frenzy bandwagon and it's Fan-freakin-tastic. \$7.95

Pulled Pork TOTS

This is WOW... pulled pork, slightly spicy, cheese & fresh cilantro \$8.95

Seafood TOTS

Crispy tots with a slightly spicy yet creamy sauce with sautéed crab & shrimp. Fabulous. \$13.95

Philly Steak TOTS

Crispy tots smothered with cheese sauce, seasoned sliced shaved ribeye, grilled onions and peppers. \$14.95

Soup n Salads

Lobster Bisque

We are really proud of our lobster bisque. It's traditional, yet complex. It's creamy, yet not too heavy. Drizzled with a sherry reduction. \$8

French Onion Soup

Our 3 onion completely homemade recipe is topped with homemade croutons and gruyere cheese. Just fantastic. \$8

House Side Salad

A small plain salad of spring mix, mixed greens, cherry tomatoes & cucumbers. \$6

Pomegranate Champagne Salad

Seasonal mesclun mix, red onions, cucumbers, tomatoes, gorgonzola cheese, raisins, candied nuts and beautiful pomegranate champagne vinaigrette. \$7

Caesar Salad

A small fresh romaine Caesar with traditional dressing topped with our housemade parmesan crisps and herbed croutons. \$8



Dinner Entrees

Served with house salad or a Caesar for \$1 extra.

Cedar Grilled Salmon

Cedar plank grilled salmon, brushed with miso sake glaze served with house veggies and starch of the day. \$23.95

Sis's Floribbean Fish Special

This OUTSTANDING new dish is our fresh white fish (market availability) coconut/panko encrusted filet pan seared crispy and served with black beans, a gorgeous bright rice pilaf, fresh cilantro, mandarin oranges, and cherry tomatoes. ABSOLUTELY Ruthie's new favorite!!! \$27.95

Coconut Curried Chicken (or Shrimp)

Your choice of chicken breast or jumbo shrimp sautéed with a fairly spicy housemade curry coconut sauce tossed with fresh vegetables and tossed with either pasta or zucchini noodles. GF and Low carb with the zucchini option. Chicken \$22.95 Shrimp \$27.95

Spaghettini Italiano

This dish stole Ruthie's heart at first bite. Imagine homemade tomato sauce, Italian parsley, Italian rope sausage, garlic, tons of roasted red peppers served over thin pasta!!! (may sub zucchini noodles or spaghetti squash for \$2 extra) \$16.95

Filet Au Poivre

Grilled Petit 6 ounce Choice filet mignon finished with a black peppercorn brandy cream sauce. Accompanied by mashed potatoes & veggies of the day. \$28.95

Uncle Fred's Fish or Chicken Our fish of the day (or 8 oz blackened chicken breast) served with starch and veggies. Simple & delicious.

Fish \$23.95 Chicken \$18.95

Burgers, Tacos & Sliders

"Rocky's Bacon Cheeseburger"

This huge half pound of Certified Angus Beef is char-grilled to order, smoky mayo, grilled onions, cheddar and served with fries. \$11.95

Mushroom Swiss Burger

Our fabulous Certified Angus Beef 1/2 pound hand made burger grilled to order smothered with sautéed mushrooms and melted swiss cheese. \$11.95

Italian Burger

1/2 pound Angus ground beef hand made patty grilled to order with a slice of prosciutto, mozzarella, pesto and a delicious sundried tomato aioli. \$12.95

Asian BBQ Pulled Pork Sliders

Slow roasted pork tossed in our signature Asian BBQ sauce served with house fried onion straws on 3 sliders. Comes with a creamy citrus coleslaw. \$13.95

Fish or Veggie Tacos

Our "fish of the day" grilled and served over flour or corn tortillas with pineapple pico de gallo, guacamole, cabbage & a zesty chipotle ranch. Veggie tacos served with grilled mixed veggies. Both options come with fries.

Fish tacos \$17.95

Veg tacos \$13.95

Mediterranean Villager Shrimp

Jumbo shrimp sautéed with garlic, sundried tomatoes, Kalamata olives, feta cheese deglazed with white wine and with a little cream added. Served over pasta. \$19.95

Chicken Piccata

A classic piccata with fresh lemon and capers. Served over pasta. Sub zucchini noodles or mashed potatoes for \$2 extra. \$21.95

Nanny's Meatloaf

Another recipe we just can't get enough of! This is deceptively delicious meatloaf will satisfy any palate. Huge portion served over loaded mashed potatoes with bacon, jack cheese and scallions, a roasted corn coulis... and then it's topped with fresh from scratch onion straws. \$22.95

Spinach Lasagna

One of Chef Steve's signature dishes! This white lasagna is wonderfully flavorful and really well balanced. Served with a little French bread. \$16.95

Mediterranean Lemon Chicken House favorite with grilled chicken breast served over Chill's signature basil cream sauce with mushrooms, leeks and tomatoes over pasta. Sub zucchini noodles for \$2 extra. \$19.95



Wine List

House Pour Coastal Vines

Chardonnay Pinot Grigio Cabernet Merlot \$6

Chardonnay

Lohr, California	\$8.5	\$32
Wente, Morning Fog, Monterey	\$9	\$34
Louis Jadot Steel, France (unoaked)	\$9.5	\$36
Cakebread Cellars		\$65

Sauvignon Blanc

The Cloud Factory, New Zealand	\$9	\$34
Simi, Sonoma 86 pts	\$12	\$42

Pinot Grigio

Tenuto Grave, Italy	\$7	\$26
Acrobat Pinot Gris, Oregon	\$9	\$34

Rose

La Cave Du Coudre, Rose Val De Loire	\$10	\$38
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Cabernet Sauvignon

Josh, California	\$11	\$40
Zac Brown Uncaged, Ca 89 pts	\$13	\$45
Honig, WS Top 100 wines		\$78
Silver Oak		\$110

Merlot

Hahn, Monterey CA	\$10	\$38
Decoy, "Duckhorn off label" CA		\$48

Malbec

Altos del Plata Terrazas	\$9	\$34
Uno, Mendoza Argentina		\$45

Pinot Noir

Trinity Oaks, California	\$7	\$25
Meiomi	\$13	\$45
Charles Krug, Napa Carneros		\$70
David Bruce		\$58

Specialty

Monasterio de Yuso Rioja, Spain	\$7	\$26
Brazin, Zinfandel California		\$45
Prisoner, 2012 Napa (90 pts)		\$80
Coastal Ridge Moscato	\$6	\$22

Red & White Sangrias

\$6 glass \$25 pitcher

Domestic Beers we carry:

Bud, Bud Light, Miller Light, Coors Light, Mich Ultra.

Ask your server for our current selections of Imports, Craft Beer & Draft.

NEW Carmenet Reserve \$7.50 \$28
(outstanding, especially for the price)

NEW Honig \$12 \$42
(Ruthie's favorite)

NEW Bivio Italia \$7.50 \$28
(full of light crisp flavor!)

NEW Sables D'Azure \$12 \$42
(dry, flavorful, crisp... rose all day!)

NEW Brady \$12 \$42
(full body, well balanced)

NEW Picket Fence \$14 \$50
(100% pinot, Russian River Valley)
you're gonna love this quality
for the value!

Bubbles

House Champagne Opera Prima	\$6	\$22
Prosecco	\$9	\$35
NEW Blanc de Bleu (split)	\$9	\$45

(WOW... sparkling chardonnay
with blueberry extract. INCREDIBLE!
it's not sweet... just right)



On the lighter side... Some mindful dining choices

Hummus

Chef's special which changes all the time. Made from scratch and blows the others away. Comes with zucchini slices and toast points. \$9

Butternut Chick Pea Buddha Bowl

This might be Ruthie's new favorite. It packed full of roasted kale in a coconut oil/lemon juice rub, with a mound of roasted butternut squash, sweet potatoes, red quinoa, onions & red peppers, and crispy chick peas with an amazing tahini maple dressing. \$14.95

Stuffed Butternut Squash

Our most requested vegan dish of butternut squash stuffed with roasted seasonal vegetables and an amazing southwest influenced red quinoa stuffing. Filled with flavor and oh so tasty. \$15.95



Roasted Spaghetti Squash

Huge favorite! Low fat, low sugar, low calorie, and amazingly delicious roasted spaghetti squash served with an incredible ratatouille (eggplant, zucchini, onion) and fresh tomato sauce. \$16.95

Add grilled or blackened chicken \$5

Add grilled or blackened jumbo shrimp \$6

Add grilled or blackened fresh catch \$8

Pescatarian Delight

Always a crowd pleaser... This completely original dish is our fresh white fish pan seared and tossed with mushrooms, spinach, onion, garlic, leeks and fresh herbs served over roasted spaghetti squash. \$25

Grilled Fish & Vegetables

6 ounces very lightly seasoned fish of the day grilled with coconut oil, served with roasted kale and a vegetable medley. \$18.95

Entrée Sized Salads

Salmon & Kale Salad

Gorgeous slightly crunchy roasted kale, red onions, cucumbers, cherry tomatoes, topped with our 6 oz. grilled salmon. \$16.95

The CHILL salad

Entrée sized seasonal mesculin mix, red onions, cucumbers, tomatoes, and our house dressing. \$8.95 Add 3 jumbo shrimp \$4 Add 6 oz blackened fish \$7 Add 6 oz grilled chicken \$5 Add 6 oz. salmon \$7

Kale Salad

Entrée sized fresh chopped kale tossed with red onions, toasted pine nuts, craisins & goat cheese crumbles topped with a raw honey pineapple vinaigrette. \$12.95 Add 6 oz blackened fish \$7 Add 6 oz grilled chicken \$5

Caesar Salad

Entrée sized beautiful Caesar with our house-made dressing topped with our favorite parmesan crisps and herbed croutons.

\$10.95

Add Chicken \$5

Add Salmon \$7

For the little ones

(Under 12 years old)

Kid's Chicken Tenders

Plain as can be... house made fried chicken breast strips. Side of lemon basil dipping sauce. \$6

Kid's Grilled Cheese served with fries. \$6

Kids Pasta Pasta of the day and red sauce. \$6

Kids Burger A nice Angus burger served with fries \$8



Cocktails

Espressotini - This is one of Molly's favorites to make! We use Chill's locally roasted espresso & shake it frothy & ice cold with Kahlua, double espresso vodka & cream. Served with white & dark chocolate drizzled in a beautiful glass with topped with a few espresso beans. \$11

Mango Whiskey Smash Fresh mango puree, lemon juice and bourbon. Well \$7 Much better with Bulleit \$9

WOW whatta Margarita - After much research we believe we now make the best margarita on the beach. You might think that El Corozon premium blanco tequila makes all the difference, but the real secret ingredient is "love" and a real strong pour! \$10

Cool as a Cucumber - Soon to be your favorite. Choice of Seagram's Gin or Absolut Vodka, freshly muddled cucumber and lime, shaken with our homemade ginger ale, strained over ice, served in a rocks glass. \$10

Gin Basil - So refreshing... Gin, Elderflower liqueur & fresh lime juice. Marvelous. Even if you don't like gin...try this!!!! \$11

Black & Bleu - A dirty martini served in a chilled glass with filet mignon and bleu cheese stuffed olive garnish. \$12

French Kiss - Call vodka, Chambord, pineapple juice, topped with champagne. Smooth. \$10

Livin' la Vida Mango - Bacardi rum, fresh squeezed lime juice, homemade mango puree, muddled cilantro, pineapple juice and a Kraken rum floater \$10

Fig Old Fashioned - house bourbon, muddled figs and oranges, simple syrup, and Angostura bitters \$8

Ginful Desire - house gin, muddled raspberries, basil, fresh squeezed lime juice and ginger beer \$8

What the Fig - "Smooth Tennessee Whiskey" Foro Amaro, Angostura bitters, homemade fig puree, and fresh sage \$10

Endless Summer - Deep Eddy's grapefruit vodka, muddled cucumber, grapefruit bitters, fresh basil, topped with a splash of soda. \$10

Desserts

Red Chill's original dessert creation made with red velvet cake and chewy brownies baked into a cocoa bread pudding. Topped with a caramel cream sauce and a scoop of ice cream. \$10

Pina Colada Coconut Ice Cream Vegan friendly sautéed fresh pineapple in dark rum, brown sugar and spice, topped with toasted coconut. \$10

Flourless Chocolate Cake Very rich! Oh so smooth and chocolaty. \$10

Bananas Foster Fresh crepes folded and served next to a traditional brandied banana sauce. Served with vanilla ice cream \$9.5

Fresh Crème Brulee Housemade, light, perfection \$11

Cheesecake Chef Steve is always changing up his famous cheesecake flavors... ask for today's special. \$8

Consuming raw or undercooked meat, poultry, eggs or seafood may increase your risk of foodborne illness, especially if you have certain medical conditions. Restaurant kitchens are not sterile environments. There are risks of cross contamination.