



## Dinner Menu

*We are open every day  
8 am til 10 pm (or later)  
Serving Breakfast, Lunch,  
Early Bird, Happy Hour &  
Dinner Menus. Ask your server  
for more information or visit us  
online at [www.chillstpetebeach.com](http://www.chillstpetebeach.com)*

### Our Story



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 team." With a used Craigslist espresso machine, a couple of butane 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.

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 8+ 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 love affair, 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. We do our best to live this out each day.

The past several years have been filled with enormous challenges. Moving the restaurant, battling complicated cancer, a wedding, new baby, a long and painful divorce, chef turnovers and a few heartbreaking disappointments... life can be difficult indeed. But throughout these darker seasons, we have ridden out the storms and tried to embrace the lessons they have brought. The team at Chill has shown tremendous pride, ownership and deep dedication. Now is a time of profound gratitude for the love and support of our 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 eyes, new perspectives, and sweet new love. Last year Ruthie and Chill were blessed with the amazing culinary and management leadership of Stephen Magann. Steve has partnered with Ruthie and brings 39 years of corporate restaurant experience. Together, Steve and Ruthie make a phenomenal team, and, in fact 2018 was our best year ever. In 2019, they have gone back to many of Chill's original recipes, reviving old favorites and making them with such love and devotion.

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 possible. You would greet your friends warmly with enthusiasm. You would cook each item carefully. You would be grateful to cater to their every need. Then you would give each one a warm hug goodbye. And, if you are blessed, they will come again. We strive to live this each day, each meal, one day at a time. Thank you for being a part of making our dreams come true.



## 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

### 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

### 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

### 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

### 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. \$8.95

## Soup n Small 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

### Liver Pate

It's baaackkk. All the way from the original Chill we brought this amazing liver pate recipe back. So flavorful, lean and rich. Topped with capers and a cream sherry reduction. \$8.95

### Chef's Urban Legend Flatbread

Way back when, this dish was voted "Best Ever Flatbread." It's brushed with garlic olive oil, spinach, artichoke hearts, sundried tomato, kalamata olives and feta cheese. \$9.95

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

Such a delight...Melted leaks and shallots, applewood smoked bacon, sautéed mushrooms, fresh herbs & brandy. Served with a small baguette. \$14.95

### Brie with Brandied Mixed Nuts & Warm Apples

French Brie, sautéed over granny smith apples, a few craisins and smothered in a glaze of brandy soaked macadamia nuts & dark brown sugar. \$13.95

### Firecracker Shrimp

Now back to it's original recipe, Chill's firecracker shrimp is sure to WOW you. Just a little spicy, about 20 shrimp, 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

### Roasted Beet Stacker Napoleon

We are bringing sexy back with this old Chill original favorite. Roasted beets layered tall with our herbed goat cheese topped with balsamic glaze. \$8.95

### Philly Steak TOTS

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

### Pomegranate Champagne Salad

Seasonal mesculin mix, red onions, cucumbers, tomatoes, gorgonzola cheese, craisins, 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

### Protein Add-Ons

Add 4 jumbo grilled or blackened shrimp \$6  
Add 6 oz grilled or blackened fish \$7.50  
Add 6 oz grilled or blackened chicken \$5  
Add 6 oz. grilled or blackened salmon \$6  
Add 6 oz sirloin steak \$7



## Dinner Entrees

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

### Salmon & Shrimp a la Nage

Ruthie's new favorite healthy fish dish. Our chef makes this incredible aromatic and flavorful broth, poaches the salmon & jumbo shrimp perfectly. Don't miss this. \$23.95

### Bahama Momma Caribbean Fish

Oh yeah... This Caribbean white fish (Corvina) is blackened and served over rice pilaf with a rum infused jerked mango sauce on top. Served with grilled pineapple rings and sweet plantains!!! \$27.95

### Margarita Fiesta Chicken

Blackened chicken with a hint of cumin, flambéed with tequila & lime. Served with rice, mango salsa and fried plantains. \$21.95

### Spaghetini 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!!! \$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

### Mediterranean Lemon Chicken

House favorite with grilled chicken breast served over Chill's signature basil cream sauce with mushrooms, leeks and tomatoes over pasta. \$19.95

### Chicken Piccata

A classic piccata with fresh lemon and capers. Served over pasta. \$21.95

## Burgers & Tacos

### Chill Burger

Our signature burger with a half pound of angus ground beef, made by hand on top of Kaiser bun with an incredible Bourbon bacon jam and smoked gouda cheese. Served with arugula, grilled tomato and fries. \$12.95

### "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

### The Ultimate Candied Bacon Burger

Ruthie's absolute favorite of all time... This original creation of a half pound angus beef patty, candied maple cayenne bacon, fresh mango salsa with melted gouda cheese atop a buttered Kaiser bun will absolutely knock your socks off. It sports a just right spicy kinda kick. \$12.95

### 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

### Pan Seared & Roasted Duck Breast

Sliced and topped with Ruthie's original black cherry rosemary lemon sauce. Served atop creamy Yukon mashed potatoes and vegetables. \$29.95

### Seafood en Papillote

One of Chill's all time favorites. A mixed seafood medley of fish, scallops, shrimp, vegetables and capers wrapped in parchment paper and baked with a delicate aromatic white wine lemon poach. Served with rice and vegetable. \$29.95 (outstanding)

### Nanny's Meatloaf

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 from scratch onion straws. \$22.95

### 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

### 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. Chicken \$22.95 Shrimp \$27.95

### Pasta Substitutions

Sub zucchini noodles or spaghetti squash on any of our dishes with pasta for \$2 extra.

### Fish or Veggie Tacos

Our "fish of the day" grilled and served over flour or corn tortillas with mango salsa, guacamole, citrus slaw & a zesty chipotle ranch. Veggie tacos served with grilled mixed veggies. Both options come with fries. Fish tacos \$17.95 Veggie tacos \$13.95

## Wines By the Glass/Bottle

### House Pour Coastal Ridge

Chardonnay Pinot Grigio Cabernet Merlot \$6

### Chardonnay

Carmanet Reserve \$7.5 \$28  
J. Lohr, California \$8.5 \$32  
Wente, Morning Fog, Monterey \$9 \$34  
Louis Jadot Steel, France (*unoaked*) \$9.5 \$36  
Meiomi \$11 \$40  
Franciscan \$11 \$40  
Chalk Hill \$14 \$51

### Sauvignon Blanc

Clifford Bay \$7 \$26  
Monkey Bay \$8.5 \$32  
The Cloud Factory, New Zealand \$9 \$34  
Kim Crawford \$11.5 \$40  
Simi, Sonoma 86 pts \$12 \$42  
Honig \$14 \$51

### Pinot Grigio

Villa Pozzi, Italy \$7 \$26  
Ruffino Lumina \$7.5 \$29  
Bivio \$8 \$28  
Acrobat Pinot Gris, Oregon \$9 \$34

### Rose

La Cave Du Coudre, Rose Val De Loire \$9 \$33  
Sable D'Azure \$11 \$39  
Bertrand Cote de Rose \$12 \$44

### White Specialty

Charles Smith Kungfu Riesling \$11 \$40  
Capsaldo Moscato \$10 \$37

### Pinot Noir

Trinity Oaks \$7 \$25  
Meiomi \$13 \$45  
Picket Fence \$14 \$51

### Cabernet Sauvignon

Brady Paso Robles \$10 \$42  
Josh, California \$11 \$40  
Tom Gore \$12 \$42  
Zac Brown Uncaged, Ca 89 pts \$13 \$45

### Merlot

Blackstone \$7 \$25  
Hahn, Monterey CA \$10 \$38  
Charles Smith Velvet Devil \$11.5 \$41

### Red Specialty

Carletto Montepulciano \$7 \$26  
Marques de Riscal Rioja \$7 \$26  
Terrazas Alto De Plata \$9 \$34  
Brazin, Zinfandel \$11.25 \$40  
Cline Cashmere Blend \$13 \$45  
Steele Zinfandel \$13.50 \$48

### Bubbles

Blanc de Bleu Split \$9  
Maschio Prosecco Split \$9

## Wines - Bottle Only

### Chardonnay

Jadot Pouilly Fuisse, France \$62  
Rombauer \$71  
Cakebread \$75

### Sauvignon Blanc

Cade \$72

### Pinot Noir

Hahn SLH \$56  
Charles Krug Napa Carneros \$59  
Belle Glos Daiyman \$77  
David Bruce \$92

### Cabernet Sauvignon

Franciscan \$48  
Joel Gott \$49  
Stave & Steel, bourbon barrel aged \$50  
Dry Creek \$50  
Honig \$78  
Buena Vista \$88  
Merryvale Napa \$96  
Silver Oak, Alexander Valley \$110  
ZD Napa \$125

### Merlot

Decoy \$42

### Specialty

Masi Camforin, Italy \$39  
Uno Malbec \$45  
Rombauer Zinfandel \$70  
Prisoner \$93  
Red Schooner \$118

### Bubbles

Ruffino Sparkling Rose \$29  
Bolla Prosecco \$29  
Candoni Prosecco \$41  
Blanc de Bleu \$36  
Moet & Chandon Imperial Brut Reserve \$72  
Tattainger La Francaise Brut \$120  
Dom Perignon \$225

## Sangrias

Red & White Homemade Sangrias \$6 glass \$25 pitcher

## Beer

### Domestic Beers we carry:

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

Ask your server for our current selections of bottled

Imports & Craft Beers.



## 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

### Brussel Sprouts

Roasted and drizzled with balsamic glaze. \$8.95

### Roasted Cauliflower

Cauliflower florets roasted... oh so simple and yet oh so delicious. \$7.95

### 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

## Entrée Sized Salads

### Salmon atop an Arugula & Avocado Salad

This amazing salad will make you feel as good as it tastes. Fresh baby arugula is tossed in a simple lemon vinaigrette, topped with cherry tomatoes, sliced avocado, red onions and shaved parmesan cheese topped with a 6 ounce pan roasted salmon filet. \$16.95

### Black n' Blue Salad

A flavorful combination of mixed greens and baby arugula that is tossed with just a little of our white balsamic dressing and topped with tomatoes, red onions, sliced avocado and topped with a 6 ounce blackened sirloin. Served with blue cheese crumbles, homemade croutons & a side of blue cheese dressing \$16.95

## 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

### 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! Entrée sized, this 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 See below for Protein Add-Ons. (Appetizer size available for \$12.95)

### 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 (Fish of the day or Salmon)

6 ounces very lightly seasoned fish of the day grilled with coconut oil, served with roasted Brussel sprouts AND roasted cauliflower. \$24.95 (so healthy!!!)

### The CHILL salad

Entrée sized seasonal mesculin mix, red onions, cucumbers, tomatoes, and our house dressing. \$10.95

### Kale Salad

Entrée sized fresh chopped kale tossed with red onions, toasted pine nuts, raisins & goat cheese crumbles topped with a raw honey pineapple vinaigrette. \$12.95

### Caesar Salad

Entrée sized beautiful Caesar with our house-made dressing topped with our favorite parmesan crisps and herbed croutons. \$10.95

### Protein Add-Ons

Add 4 jumbo grilled or blackened shrimp \$6  
Add 6 oz grilled or blackened fish \$7.50  
Add 6 oz grilled or blackened chicken \$5  
Add 6 oz. grilled or blackened salmon \$6  
Add 6 oz sirloin steak \$7



# Cocktails

**Espressotini** We use Chill's locally roasted espresso & shake it frothy & ice cold with Kahlua, double espresso vodka & cream. \$11

**Key Lime Martini** Mark's signature drink! It will make you feel just like you are partying in the Keys (or may cause you to book a trip) Whipped cream vodka, rumchatta & fresh squeezed key limes. \$10

**Mango Whiskey Smash** Fresh mango puree, lemon juice and bourbon. \$7

**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

**Fig Old Fashioned** Bourbon, muddled figs and oranges, simple syrup, and Angostura bitters & a cherry. \$9

**Absolut Lime Mule** Lime vodka, fresh lime juice and ginger beer. (for those New Years resolution people we have sugar free ginger beer too) \$8

**Ginful Desire** House gin, muddled raspberries, basil, fresh squeezed lime juice and ginger beer \$8.5

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

**Flourless Chocolate Cake** Oh so smooth and chocolaty. \$10

**Candied Bacon Maple Manhattan** A Chill twist on a classic Manhattan. Whiskey, touch of real maple, a dash of bitters, garnished with homemade maple cayenne candied bacon. \$12

**Cool as a Cucumber** Choice of Seagram's gin or vodka with freshly muddled cucumber and lime, shaken with our homemade ginger ale, strained over ice, served in a rocks glass. \$8

**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** Vodka, Chambord, pineapple juice, topped with champagne. Smooth. \$10.50

**Livein' la Vida Mango** Rum, fresh squeezed lime juice, homemade mango puree, muddled cilantro, pineapple juice and a spiced rum floater \$10

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

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

## What's Happening at Chill...

Did you know Chill is opened 7 days a week and serves an incredible breakfast, lunch and dinner? We also have happy hour specials from 3-6 and an awesome Early Bird menu, where almost everything is under \$11.

We have live music nearly every night with musicians like Betty Fox, Tony Castellano, Janie Richards, Rob Tyre, Gloria Fox, Act 3, and of course everyone's favorite Carl on the piano bar! And don't forget Prime Rib Mondays, from 4 pm til sold out!

A 12 ounce prime rib, loaded mashed potatoes and a salad - All for \$16.95. We also offer catering and private parties... just ask for details or you can email Ruthie with questions or comments to [Ruthie@chillstpetebeach.com](mailto:Ruthie@chillstpetebeach.com)