



Happy Mother's Day!

Eggs & Scrambles (available until 1 pm)

Omelettes

3 wonderfully fresh eggs, tossed and filled, one at a time. Just the way you'd do it at home (if you could flip em') Served with a slice of one of our breakfast goodies, roasted potatoes & fresh seasonal fruit. \$6.50 plus each filling.

\$.75 each onions, tomatoes, shredded cheese, peppers, mushrooms, spinach

\$1.25 each ham, turkey, chicken, brie, goat cheese, feta
\$2.00 ea shrimp, steak, sausage, bacon

Eggs Benedict

Perfectly poached eggs over a toasted English muffin, with Canadian bacon or ham with homemade fresh hollandaise.

Served with roasted potatoes and a lil' fruit. Classic.* \$14

Egg White Scramble

Tomatoes, artichokes, mushrooms and onion scrambled into egg whites and served over wilted spinach with herbed goat cheese and sliced tomatoes. \$14

Sedona Scramble

Ruthie's favorite. Scrambled eggs, onions, mushrooms, thinly sliced rib eye topped off with an amazing smoky chipotle hollandaise sauce, over roasted potatoes. \$15

Philly Scramble

Thinly sliced rib eye with onions, peppers, our almost famous cheese sauce served over scrambled eggs and potatoes. \$15

Breakfast COMBO special

3 eggs, 3 bacon, roasted potatoes, fresh fruit and breakfast bread pudding goodies. Made with love, just for you. \$12

Spinach Artichoke Goat Cheese Crepes

One of our original fave's. Fresh tomatoes, artichokes, onion & wilted spinach served with lemon basil sauce & potatoes. \$14

Berries & Brie Crepes Two crepes filled with warm seasonal berries & compote melted into fresh brie and our roasted potatoes. \$14

French Toast

Thick Texas Toast double dipped in Ruthie's special family recipe. \$10 ADD 2 bacon & 2 eggs for \$ 5

Gluten Free Belgian Waffle \$10 ADD bacon & 2 eggs for \$ 5 extra

Bananas Foster French Toast

Fresh bananas, spiced rum, brown sugar & real butter poured over double dipped French toast. \$15

Chill Specialties (available until 4 pm)

Shrimp & Grits

Ruthie's hometown favorite of creole shrimp & Andouille sausage served over cheesy grits with an over easy egg in the middle. \$17 (It's truly fantastic and Chill's #1 rated and reviewed dish)

Maine Lobster Benedict

Flown all the way from Maine by our favorite next door Newfie neighbors, our traditional Benedict is topped with a generous portion of lobster meat and served with our homemade hollandaise and drizzled with Ruthie's favorite key lime aioli. \$19

Baked French Toast with Grand Marinier Berry Mascarpone

Chef Cory took Ruthie's vision of a baked French toast brulee and one upped her.... This is not too sweet, not too heavy, full of fresh berries. \$16

Grilled Salmon with Lemon Caper Beurre Blanc

6 ounces of salmon grilled and served with rice pilaf and our house vegetables topped with our Chef's wonderful lemon caper beurre blanc.

Comes with a house salad. \$19

Vegan Hash

Eggplant, zucchini, mushrooms, onions & peppers sautéed with tomatoes and served over a bed of fresh spinach with roasted potatoes. \$12 or "Ruthie Style" with 1 poached egg on top for \$14

Chill Salad (Plain, Chicken or Salmon)

Our house salad with a spring and mesculin mix with red onions, cherry tomatoes, cucumbers, housemade croutons with our house, ranch or blue cheese dressing.

\$12 plain, \$15 chicken \$16 salmon

Caesar Salad (Plain, Chicken or Salmon)

Ruthie's favorite ever. Romaine tossed with our homemade real Caesar dressing, croutons, shaved parmesan, and fresh baked parmesan crisps.

\$13 plain, \$16 chicken \$18 salmon

SPB Cheesesteak

A cheesesteak lovers fave. Grilled shaved ribeye, sautéed onions, peppers, mushrooms & our signature cheese sauce served on a hoagie roll. Served with fries. \$14

Roasted Spaghetti Squash

This amazing low fat/ carb/low sugar spaghetti squash is roasted and topped with a scrumptious fresh herbed ratatouille. \$14

Luscious Lobster Bisque

It's rich, creamy, and melts in your mouth. Drizzled with a touch of truffle essence & cream sherry reduction. \$9



Happy Mother's Day!

Apps & Small Plates (available noon - close)

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

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

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

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

Small Side Caesar Salad

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

House Side Salad

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

Mother's Day Dinner Specials (3 pm til closing)

Maine Lobster Tail over Lobster & Cheese Ravioli

This original lobster cream sauce is the perfect accompaniment for this combo lobster and cheese ravioli. Served with shaved parmesan cheese and a grilled lobster tail. \$28 Make it a surf n turf with a 6 ounce filet for \$12 more. Served with house salad.

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 & salad. \$29

Nanny's Meatloaf

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. Served with a salad. \$23

Roasted Spaghetti Squash

This amazing low fat/carb/low sugar spaghetti squash is roasted and topped with a scrumptious fresh herbed ratatouille. \$18

Grilled Salmon with Lemon Caper Beurre Blanc

6 ounces of salmon grilled and served with rice pilaf and our house vegetables topped with our Chef's lemon caper beurre blanc. Comes with a house salad. \$19

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. \$20

Caesar Salad (Plain, Chicken or Salmon)

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Chill Salad (Plain, Chicken or Salmon)

Our house salad with a spring and mesculin mix with red onions, cherry tomatoes, cucumbers, housemade croutons with our house, ranch or blue cheese dressing. \$12 plain, \$15 chicken \$16 salmon

Desserts (Noon til closing)

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

Flourless Chocolate Cake

Oh so smooth and chocolaty. \$10

Fresh Crème Brulee

Housemade, light, perfection \$10

Key Lime Pie

Tangy, traditional, delicious. \$9

Kids Choices

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