



Early Bird 3 - 5:30 Daily

Appetizers

Liver Pate

It's baaackkk. All the way from the original Steam & Chill we brought this amazing liver pate recipe back. So flavorful, lean and rich. Topped with capers and a cream sherry reduction. \$7.95

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. \$7.95

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. \$7.95

Firecracker Shrimp

Now back to it's original recipe, Chill's firecracker shrimp is sure to WOW you. Just a little spicy, about 15 shrimp, it's flash fried, savory and full of taste bud delights. \$7.95

Entrees

Nanny's Meatloaf

This is deceptively delicious meatloaf will satisfy any palate. This 8 ounce portion is 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. This is served with a house salad. \$10.95

Seafood Bake

This wonderful casserole has fresh fish, shrimp, scallops and crabmeat folded in to a delicious bubbly casserole. Served with choice of rice or potatoes and a house salad. \$11.95

Surf n Turf

We cook a 6 ounce strip steak to order, top it with a mushroom marsala demi glaze and then add rosemary skewered scallops and shrimp. Served with potatoes or rice and a house salad. \$11.95

Chicken Parmesan

This classic dish is very "Chill friendly" and is lightly breaded with a crumbled seasoned cornflake & parmesan crust then topped with our pomodoro sauce and shredded mozzarella. Served over pasta. \$9.95

Fish n' Chips

We've brought cod in for this New England specialty. These are 2 three ounce pieces of fish that are beer battered, fried golden brown and served with fries and a house salad. \$10.95

Roast Beef & Mashed Potatoes

Steve's famous roast beef sliced thin and piled high over mashed potatoes. Topped with a mushroom gravy and served with a house salad. \$10.95

Coq Au Vin

One of Ruthie's favorites... this chicken breast is poached in deep red wine with shallots, leeks and mushrooms, and then topped with bacon, and a gorgeous port wine reduction. Served over rice or potatoes and with a house salad. \$10.95

Roasted Spaghetti Squash

Early Bird portion, 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. \$10.95

French Onion Soup n Salad

Our homemade French onion soup, topped with housemade crostinis and melted cheese is served with a house salad. \$9.95

Spaghetini Italiano

This Early Bird portion will steal your heart and your taste buds. Homemade tomato sauce with Italian sausage, tons of parsley, roasted red peppers and garlic tossed into a thin spaghetti. \$10.95



Cocktails

Well cocktails \$4
Dom Draft Beer \$3

All specialty cocktails and craft beer will be discounted on your bill by 20% Off from 3 til 5:30 pm

Endless Summer Vodka, muddled cucumber & basil, grapefruit juice & a drop of bitters. \$10

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

Espressotini - 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 gin or vodka, freshly muddled cucumber and lime, shaken with our homemade ginger ale, strained over ice, served in a rocks glass. \$10

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

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

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

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

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

Most Popular Picks from Our Wine By the Glass List (prices shown are already discounted for Early Bird)

House Pour Coastal Vines

Chardonnay, Pinot Grigio
Cabernet & Merlot
White Zinfandel \$4

Chardonnay

J. Lohr \$6
Wente \$7
Chalk Hill \$10

Pinot Grigio

Villa Pozzi \$5
Acrobat Pinot Gris \$7

Sauvignon Blanc

Clifford Bay \$5
Kim Crawford \$8.5

White Specialty

Charles Smith Kungfu Reisling \$8.5
Capsaldo Moscado \$9

Pinot Noir

Trinity Oaks \$5
Meiomi \$9

Cabernet Sauvignon

Brady Paso Robles \$7.5
Josh \$8
Zac Brown Uncaged \$9

Merlot

Blackstone \$5
Hahn \$8

Red Specialty

Marques de Riscal Rioja \$5
Terrazas Alto de Plata Malbec \$7
Cline Cashmere Blend \$9.5

Bubbles

Prosecco Split \$7
Prosecco Bottle \$22