

CHELSEA'S KITCHEN

STARTERS & SNACKS

2024 dinner

CHELSEAS CORN BREAD	our famous GF green chile cornbread	13.
GUACAMOLE & CHIPS	charred tomatillo salsa, all house-made	16.
DEVEILED EGGS*	delish, bacon optional - don't resist!	8/15.
SHRIMP CEVICHE	avocado, tomato, jicama, lime juice	17.
i CRAB TOSTADA	! fresh blue crab, avocado, celery root, habanero, cilantro	18.
TUNA TARTARE & GUACAMOLE**	sashimi grade tuna, radish, soy-citrus vinaigrette	20.
NACHITOS	sour cream, house-made guacamole, salsa, rotisserie chicken - add green chile 3, add short rib 10	17.

SPECIAL SALADS

LGO CAESAR SALAD*	sweet gem romaine, parmesan reggiano, hand-torn croutons	15.
BRUSSELS SPROUT SALAD	almonds, manchego, dried berries, bacon optional	18.
SHREDDED KALE & QUINOA SALAD	sunflower seeds, raisins, parmesan, manchego	17.
THE DEL MAR SALAD	shrimp ceviche, blue crab, iceberg, avocado, olives	24.
	add organic rotisserie chicken white or dark 8 : ora king salmon* 12 wild shrimp 4 each	

BURGERS & SANDWICHES

our Angus Beef burger is ground in house, all day - we recommend medium rare

CHELSEA'S CHEESEBURGER*	with russian dressing, served on a bun or leaf	19.
GREEN CHILE BURGER*	freshly roasted green chiles, Tillamook cheddar	19.
CRISPY CHICKEN SANDWICH	granny smith apples, pickles, slaw, spicy aioli	18.
VEGETARIAN BLACK BEAN BURGER	made here, vegan nut cheese, spicy - add green chile 3	17.
PRIME RIB FRENCH DIP*	mayonnaise, beef au jus, noble baguette - add green chile 3	27.

TACO PLATTERS

with hand pressed corn tortillas, guacamole, pico de gallo & kale slaw

ETHAN'S VEGETARIAN	locally farmed vegetables, vegan nut cheese, spicy	22.
SHORT RIB	the original, braised & beautiful	28.
BLACKENED HAWAIIAN SWORDFISH*	hardwood grilled, guaranteed best in town	28.
WILD JUMBO SHRIMP	cilantro, lime, mesquite grilled, tobanjan	29.
#1 SUSHI GRADE AHI TUNA*	center cut, seared rare, tobanjan	29.
RIBEYE STEAK*	mesquite grilled medium rare	32.

VERY SPECIAL

We proudly serve Angus Beef, which is breed-specific Black Angus from the Midwest. Aged between 25 and 35 days, providing maximum flavor and tenderness.

CRISPY CHICKEN	served warm picnic style, colcannon potatoes, corn bread	26.
ORGANIC CHICKEN	spanish spice rub, slow roasted in the smokeyard	27.
GRILLED ORA KING SALMON*	sustainably raised in New Zealand	34.
PRIME RIB OF BEEF FROM SMOKEYARD*	roasted over mesquite wood (tends to sell out quickly!)	44.
GRILLED WHOLE BRANZINO*	blackened, southwest pesto, will impress! (perfect for sharing)	44.
FILET MIGNON*	hardwood grilled, finished with maitre d butter	49.

ALL SEASON - IN SEASON

FRENCH FRIES MADE-IN-HOUSE	8.	KALE SLAW	8.
SIDE MAC & CHEESE	9.	COLCANNON MASHED POTATOES	9.
FARMERS MARKET VEGETABLE	9.	SIDE OF GUACAMOLE	8.

FOR KIDS WE LOVE FOR 12 YEAR OLDS AND YOUNGER 8.

CHICKEN TACOS • **PB&J** • **FISH PLATE** • **GRILLED CHEESE** • **MAC'N CHEESE**

* Gluten Free or can be Modified to be Gluten Free - Please Ask! We are sensitive to the Dietary needs & concerns of our consumers and go to extreme measures to ensure no cross-contamination of ingredients; however we are not a gluten-free facility. We please ask that anyone with Celiac's Disease or wheat allergies please use caution.

Please alert us at the beginning of your meal to ALL possible food allergies or dietary restrictions.

**These items contain raw or uncooked products, the state health code requires us to inform you eating raw undercooked or cooked-to-order meat/fish/eggs may increase foodborne illness. Our lemonade contains raw egg whites.