BEGIN THE EXPERIENCE

**LOBSTA FRIES**
maine lobster meat & chipotle cream sauce 14

**CHAPPY’S BEER CHEESE**
warm pretzels & guinness mustard 9
add extra pretzels 2

**MUSSELS**
steamed with beer, herbs
grilled ciabatta 11

**SHRIMP RANGOON**
shrimp, blended with cheeses, crispy wonton & sweet chili sauce 12

**SPINACH & ARTICHOKE DIP**
served warm with tortilla chips 9

**RISOTTO DEL GIORNO**
chef’s choice market price

**SANDWICHES**

**BACON JAM BURGER**
blend of ground chuck, short rib & beef brisket *,
bread & choice of one-
bacon jam, cheddar cheese, brioche bun, LTOP 14

**SURF & TURF BURGER**
blend of ground chuck, short rib & beef brisket *,
lobster compote, smoked gouda,
applewood smoked bacon, brioche bun, LTOP 18

**THE HAMM BURGER**
blend of ground chuck, short rib & beef brisket *,
caramelized onions, park bally,
gorgonzola spread, brioche bun, LTOP 14

**FRENCH DIP**
shaved roast beef, caramelized onions,
swiss cheese, toasted ciabatta, au jus 14

**THE BURGER**
blend of ground chuck, short rib & beef brisket *,
brioche bun & LTOP 11 with cheese 12

with bacon 13 with cheese 6 & bacon 14

**POPPY MELT**
blend of ground chuck, short rib & beef brisket *,
caramelized onions, american cheese,
open face on grilled rye 13

**GREENS & THINGS**

**CHAPPPY’S CHOP SALAD**
iceberg, bacon, gorgonzola,
tomato, onion & creamy shallot vinaigrette 12

**CRANBERRY PECAN SALAD**
mixed greens, crumbled feta cheese, cranberries,
candied pecans, french fried onions & balsamic vinaigrette 12

**BEET SALAD**
roasted yellow beets, spinach, potatoes,
green beans, fresh mzzarella,
kalamata olives & balsamic vinaigrette 12

**MIXED GREEN SALAD**
seasonal mix greens, tomato, onions,
cucumbers & croutons 8

**CAESAR SALAD**
chopped romaine, shredded parmesan,
croutons, traditional dressing 8
add grilled chicken 5 add grilled shrimp 6
add blackened shrimp 6 add blackened chicken 5
add grilled steak * 9 add ahi tuna * 10
add blackened fish * 5 add grilled burger patty * 5

**LOBSTA MAC**
maine lobster meat, herbs, blend of cheeses 15

**CHAPPY’S KIDS 8**

pasta & parmesan sauce
pasta marinara
Isle’s shells & cheese
pasta alfredo
add chicken 5 add shrimp 6 add steak 9
includes drink

**SPROUTS FOUNTAIN**

**HEARTY FARE**

**PASTA ALLA VODKA**
linguini, herbs, 8 tomato cream sauce 16
add shrimp 6, add chicken 5 add steak * 9

**PASTA BOLOGNESE**
linguini, ground veal, herbs, light tomato cream 18

**PASTA MARINARA**
linguini, herbs, 6 marinara sauce 15

**DR. PEPPER PORK RIBS**
fried & cole slaw 23

**LOBSTRA MAC**
maine lobster meat, herbs, blend of cheeses 15

**SOURCIE OF THE DAY**

**PETITE SALAD PLATE**
with cup of soup
choice of curry chicken salad,
tuna salad, or egg salad
together with mixed greens,
tomato & cucumber

**PETITE SANDWICH**
with cup of soup or side salad
choice of one—turkey, roast beef,
egg salad, curry chicken salad or tuna salad
includes lettuce & tomato choice of bread, sunflower, sour dough, or wrap of the day

**COMBO FEATURES**

**Trio Salad 11**
mixed greens, tomatoes, cucumbers & cranberries
add chicken 5 add shrimp 6 add steak * 9
egg salad
tuna salad
curry chicken salad

**HEARTY FARE**

**PASTA ALLA VODKA**
linguini, herbs, 8 tomato cream sauce 16
add shrimp 6, add chicken 5 add steak * 9

**PASTA BOLOGNESE**
linguini, ground veal, herbs, light tomato cream 18

**PASTA MARINARA**
linguini, herbs, 6 marinara sauce 15

**DR. PEPPER PORK RIBS**
fried & cole slaw 23

**FISH TACO**
blackened fish, kimchi,
cole slaw, tropical salad,
shredded cheese
shredded lettuce & wasabi aioli 14

**LURKIN TURKEY**
oven roasted turkey breast, dill havarti cheese,
spring spinach, tomato, onion,
herb mayo, cranberry & mango chutney

toasted sunflower bread 14

**SOUP OF THE DAY**
cup 4 bowl 6

**PETITE SALAD PLATE**
with cup of soup
choice of curry chicken salad,
tuna salad, or egg salad
together with mixed greens,
tomato & cucumber

**PETITE SANDWICH**
with cup of soup or side salad
choice of one—turkey, roast beef,
egg salad, curry chicken salad or tuna salad
includes lettuce & tomato choice of bread, sunflower, sour dough, or wrap of the day

**LOBSTRA MAC**
maine lobster meat, herbs, blend of cheeses 15

**PASTA ALLA VODKA**
linguini, herbs, 8 tomato cream sauce 16
add shrimp 6, add chicken 5 add steak * 9

**PASTA BOLOGNESE**
linguini, ground veal, herbs, light tomato cream 18

**PASTA MARINARA**
linguini, herbs, 6 marinara sauce 15

**DR. PEPPER PORK RIBS**
fried & cole slaw 23

**SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

**NOTE:** BURGERS, STEAKS & FISH MAY BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

**CENTED CUT BEEF**

**RIBEYE**
14 ounce * Certified Angus Beef*
chef’s choice of sides 35

**NY STRIP**
12 ounce * Certified Angus Beef*
chef’s choice of sides 32
add on—shrimp 6

**HADDOCK & FRIES**
beer battered haddock,
fries & cole slaw 15

**FETTUCCINE ALFREDO**
tossed fettucine creamy sauce 16
add chicken 5 add steak * 9 add shrimp 6

**CHAPPPY’S CHOP SALAD**

**HEARTY FARE**

**PASTA ALLA VODKA**
linguini, herbs, 8 tomato cream sauce 16
add shrimp 6, add chicken 5 add steak * 9

**PASTA BOLOGNESE**
linguini, ground veal, herbs, light tomato cream 18

**PASTA MARINARA**
linguini, herbs, 6 marinara sauce 15

**DR. PEPPER PORK RIBS**
fried & cole slaw 23

We proudly serve only Certified Angus Beef®
White Wine By The Glass

Trinity Oaks Chardonnay
California 7/22

Bottle White Wine

Chalk Hill Chardonnay
Napa, California /55

Bottled Beer

Bud Light 3
Budweiser 3
Miller Lite 3

Pineapple Coconut Fizz
Bedlum vodka, malibu rum, pineapple nectar,
fresh lime juice, splash of soda 12

IRISH COFFEE
Jameson, coffee and whipped cream 9

Draft

Duck Hook 5
Man Of Law 5
Guinness 5
Chapman’s Choice 5

TOASTED ALMOND
Amaretto, kahlua and cream 9

Bottled Red Wine

Joel Gott Pinot Noir
Willamette Valley, Oregon /40

Spanish Red Sangria
Seasonal white sangria
White wine, mixologist’s choice 13/33

Bubbly

Maschio Prosecco Brut
Cuvée 8

Veuve du Vernay Brut Blanc de Blanc
Leire, France /24

Red Wine By The Glass

Nicolas Pinot Noir
Languedoc-Roussillon, France 7/26

Copper Penny Rita
Patron, fresh lime juice, agave, grand marnier 11

Bulleit Old Fashioned
Bulleit rye, bitters, sugar, muddled cherry & orange 12

Cucumber Jalapeno Rita
Lunazul repasado, cointreau, & cilantro 11

Spanish Red Sangria
Red wine, brandy, blended fruit and juices 10/30

Seasonal White Sangria
White wine, mixologist’s choice 13/33

Choco Latte Chappy
Godiva, stoli vanilla, crème de cocoa, cinnamon cream,
coffee, chocolate syrup, agave, whipped cream 12

Cris Rosé
Mendoza, Argentina /22

Crispin Green Apple
Crispin green apple 6

Guinness
Guinness 5

Chapman’s Choice 5

Crispin Golden Apple
Crispin golden apple 6

Crispin Pear
Crispin pear 6