



THE SACRED COD TAVERN
AT CHATHAM BARS INN

Dinner

SOUPS AND SALADS

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| CHATHAM BARS INN CLAM CHOWDER | 10 |
| FRENCH ONION SOUP GRATINÉE | 12 |
| ROASTED TOMATO SOUP <i>Tarragon Crème Fraîche</i> | 8 |
| BABY ARTISAN LETTUCE <i>Citrus, Feta, Radish, Toasted Sunflower Seeds, Wild Flower Honey Vinaigrette</i> | 12 |
| CAESAR SALAD <i>Romaine Hearts, Parmesan, Garlic Croutons, Olive Tapenade</i> | 12 |
| BABY SPINACH <i>Portobello Mushroom, Focaccia Crostini, Shaved Pecorino, Grilled Onion Vinaigrette</i> | 11 |

HOUSE MADE PASTA

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| FETTUCCINI, LOCAL LITTLENECK CLAMS <i>Chorizo, Cherry Tomatoes, Garlic Broth</i> | 28 |
| PAPPARDELLE, BRAISED CHICKEN, <i>Brussel Sprouts, Bacon, Black Pepper Ricotta</i> | 21 |
| SWEET PEA RAVIOLI <i>Mascarpone, Lemon Confit, Spinach, Pea Tendrils, Lemon Thyme Butter</i> | 28 |

ENTRÉES

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| PAN ROASTED SWORDFISH "Paella" <i>Risotto, Pea Tendrils, Tomato Saffron Broth</i> | 28 |
| GRILLED MUSCOVY DUCK BREAST <i>Black Quinoa, Wild Mushroom, Grilled Spring Onion, Port Reduction</i> | 32 |
| PAN SEARED SCALLOPS <i>Red Lentils, Cauliflower, Pancetta, Preserved Lemon Gel</i> | 34 |
| ROASTED CHICKEN BREAST <i>Herb Gnocchi, Tomato Confit, Crimini Mushrooms, Zinfandel Demi</i> | 26 |
| GRILLED SALMON <i>Roasted Tomato, Polenta Cake, Grilled Asparagus, Capers and Artichoke Beurre Blanc</i> | 27 |
| SEARED HADDOCK <i>Fava Bean and Mushroom Salad, Crispy Marble Potatoes, Lobster Vinaigrette</i> | 27 |
| N.Y. STRIP LOIN <i>Leek and Mushroom Tart, Haricot Vert, Baby Onion Demi</i> | 38 |
| 1½ LB POACHED CHATHAM LOBSTER <i>Bread Pudding, Baby Squash, Spring Garlic, Champagne Lobster Nage</i> | 38 |
| BEEF BOURGUIGNON <i>Pearl Onions, Button Mushrooms, Bacon Lardoons, Fingerling Potatoes</i> | 24 |

Before placing your order, please inform your server if a person in your party has a food allergy.

Consuming raw or undercooked potentially hazardous foods may increase risk of food borne illness. 6.25% Massachusetts State tax and 0.75% local tax will be added to your check.

TO SHARE

LOCAL OYSTERS (3)

Lemon Foam, Parsley and Mint Salad
12

SCALLOPS AND BACON

Seared Scallop, Crispy Pork Belly, Violet Mustard
18

PEI MUSSELS

Red Curry Broth, Coconut, Cilantro, Ginger
16

MINI LOBSTER ROLLS (2)

17

CRISPY CHICKEN WINGS (5)

Buffalo or Peking
8

ASPARAGUS FRITES

Parmesan, Truffle Lemon Aioli
10

MEZZE PLATTER

*Cured Olives, Artichokes, Hummus
Babaganoush, Flat Bread*
12

TUNA SASHIMI

Soy Powder, Taro Chips, Wasabi Foam
16

LOBSTER NACHOS

*Guacamole, Sour Cream, Jalapenos,
Monterey Jack Cheese,
Corn-Black Bean Salsa*
19

SATURDAY SPECIAL

PRIME RIB AU JUS

*Mashed Potato
Asparagus and Popover*
30

WOOD FIRED PIZZAS

PIZZA MARGARITA

14

GREEK FETA, CHERRY TOMATO,
OLIVES, ARUGULA, RED ONION,
ZHATAR, TZATZIKI SAUCE

12

GOAT CHEESE, PINE NUTS,
SHAVED PEAR, TRUFFLE HONEY

15

MORTADELLA, RICOTTA,
MOZZARELLA, PISTACHIOS,
RED ONION, BALSAMIC

14

ITALIAN SAUSAGE, GRILLED FENNEL,
TUSCAN OLIVES,
REGGIANO CHEESE, THYME

14

DAILY PIZZA SPECIAL

15



CHATHAM BARS INN
RESORT AND SPA
CHATHAM, CAPE COD