

Appetizers

Porvako 6
Garlic Bread 6
Bruschetta 10
Fresh Steamed Mussels 15
white wine, lemon, garlic broth

White Beans 6
Pesto Bread 10
Deep-Fried Raviolis 11
Calamari 14
Fried or sweet and spicy chili sauce

White Beans & Porvako Combo 10
Brussels Sprouts 15
Fresh Steamed Clams 16
white wine, lemon, garlic broth
Fresh Mozzarella Caprese 15

Flatbreads

Margherita 13
Three Cheese 10

Sausage & Peppers 13
Prosciutto & Arugula 13

Shrimp & Pesto 13
Chicken Carbonara 13

Entrees

*Served with Soup or Salad
Vegetable or Pasta Substitutions add 3*

Pasta

Add Sausage or Meatballs 4, Meat Sauce 1.50

Spaghetti Marinara 16
Homemade Ravioli 19
Fettuccine Alfredo 19
Pappardelle Vodka Sauce 20
Linguine with Clams 21
Chicken Alfredo 22
Penne Carbonara 22
Pappardelle Primavera 20
Angel Hair Puttanesca 20
Rigatoni Bolognesa 20
Fresh Baked Zitti Mostaccioli 20

Piccata or Provincial

*Piccata - sauteéd in Lemon, Wine & Caper Sauce
Provincial - sauteéd in Lemon, Sherry & Garlic Sauce
Served with Fettuccine or Spaghetti*

Chicken 24
Calamari Steak 27
Shrimp 26
Veal 28

Parmigiana Dishes

*Breaded and Baked topped with Marinara sauce
and Mozzarella cheese. Served with Fettuccine or Spaghetti*

Chicken 22
Eggplant 21
Eggplant Rolletini ~ Stuffed with Ricotta Cheese 25
Veal 28

Chase Classics

Fresh Grilled Salmon 26
*Served over a bed of Fresh Vegetables & Roasted Red Peppers
Sauteéd in Olive Oil, Garlic & Lemon*

Chicken Marsala 23
*Sauteéd with Marsala Wine & Mushrooms
Served with Fettuccine or Spaghetti*

Veal Valle de Ostra 27
*Veal Cutlet, Italian Ham, Mozzarella, Breaded & Grilled
Served with Penne Carbonara*

Jalapeño Gorgonzola Frenched Pork Chop 29
With Baked Potato or Pasta

Spinach & Veal Ravioli 22
Made In-House and Served w/Choice of Sauce

Lasagne alle Tre Carni 23

Fresh Seafood

Fresh Grilled Salmon w/Pasta 26
Baked in a lemon Sherry & Garlic Sauce

Shrimp Scampi 29

Cioppino 31
*Shrimp, fish, mussels, clams and calamari
in a red sauce. Served over a bed of Linguine*

Fresh Catch of the Day market price

Steaks & Chops

*21 day aged, grain fed, 100% certified Angus beef
Served with pasta, baked potato or fries. Loaded baked add 2*

8 oz. Filet Mignon 39
Frenched Pork Chop 27
14 oz. T-Bone Pork Chop 29
Lamb Chops 31
12 oz. New York Steak 34

The Chase Tomahawk 49
Huge 24 oz. Bone-In Rib Eye

milanese "ma's way"

*Breaded and Grilled and served with lemon wedges
Served with Fettuccine or Spaghetti*

Chicken 23
Pork 25
Veal 28

Soups & Salads

Add Chicken or Shrimp 6

Cup of Soup 7
Bowl of Soup 8
Dinner Salad 9

Large Caesar Salad 13
Large Caesar Mediterranean Style 15
with Kalamata olives, boiled egg and tomato

Classic Chopped Cobb 16
Classic Bleu Cheese Bacon Wedge 15
Warm Spinach w/ Crispy Chicken 16

*The Chase thanks you for your patronage and asks you to assist us in assuring that all guests are able to be seated in a timely manner.
Your participation in our 90 minute maximum seating time is greatly appreciated.*

*For our guests with food allergies, please note that our Caesar and House Dressings contain raw egg. \$10 split plate. \$5 extra plate. \$20 corkage fee. Parties of 6 or more subject to 20% gratuity.
Prices subject to change without notice.*

Signature Cocktails

*Non alcoholic substitutions available upon request. Ask your server for details.

The Al Capone 12
Our take on the Manhattan
Bulleit Rye Whiskey, Cinzano Sweet
Vermouth, Campari, Orange Zest

Greynound Proper 12
Beefeater London Dry Gin,
Fresh Grapefruit Juice

MoscAmango 12
Mosca Mango Moscato,
Seasonal Berries

The Chase martini 14
Greygoose Vodka, with Vermouth
or dry, with Tomolives or a Twist

Whiskey Sour 12
Maker's Mark, Lemon Juice,
Simple Syrup, Egg White

margherita 12
Pure Agave Tequila,
Fresh Lime, Agave Nectar

Old Blue Eyes 12
Our take on the Old Fashioned
Jack Daniels Whiskey, Muddled
Sugar with Bitters, Orange Slice
with a splash of Soda

Strawberry Basil Spritz 12
Fresh Strawberry and Basil,
Titos Vodka

Wines by the Glass

Whites

Chateau Ste Michelle, <i>Riesling</i>	10
Mezzacorona, <i>Chardonnay</i>	10
Summerland, <i>Pinot Grigio</i>	12
Mezzacorona, <i>Pinot Grigio</i>	10
Bianchi, <i>Sauvignon Blanc</i>	10

Reds

10 Span, <i>Central Coast Pinot Noir</i>	10
Qupe, <i>Central Coast Syrah</i>	12
Ballard Lane, <i>Cabernet</i>	10
Zaca Mesa "Z Cuvee", <i>Grenache-Syrah</i>	10
Ruffino, <i>Chianti</i>	9
Septima, <i>Malbec</i>	10

White Wines

	Half	Bottle
Mezzacorona, <i>Chardonnay</i>		36
Chamisal "Stainless", <i>Chardonnay</i>		34
Bernardus, <i>Monterey County Chardonnay</i>		39
Stag's Leap Wine Cellars "Karia", <i>Chardonnay</i>		51
Newton "Unfiltered", <i>Chardonnay</i>		65
Rombauer "Carneros", <i>Chardonnay</i>	29	59
Mezzacorona, <i>Pinot Grigio</i>		34
Santa Margarita, <i>Pinot Grigio</i>	21	
Bianchi, <i>Sauvignon Blanc</i>		34
Kim Crawford, <i>Sauvignon Blanc</i>	21	39
Ferrari-Carano "Fume", <i>Sauvignon Blanc</i>		35
Chateau Ste Michelle, <i>Riesling</i>		38
Pine Ridge, <i>Chenin Blanc-Viognier</i>		30

Sparkling Wines

	Bottle
Chandon, <i>Brut (split)</i>	11
Mionetto, <i>Prosecco (split)</i>	11
Mumm Napa, <i>Brut</i>	38
Clicquot, <i>Brut (375ml)</i>	78
Clicquot, <i>Rose</i>	90
MoscaMango, <i>Mascoto</i>	44

Red Wines

	Half	Bottle
Chateau St Jean, <i>Sonoma Pinot Noir</i>		39
Erath, <i>Oregon Pinot Noir</i>		41
Domaine Drouhin, <i>Oregon Pinot Noir</i>		64
Carr "Turner Vineyard", <i>SRH Pinot Noir</i>		78
Kynsi, <i>Edna Valley Pinot Noir</i>		58
Laetitia, <i>Arroyo Grande Pinot Noir</i>		46
Qupe, <i>Central Coast Syrah</i>		42
Zaca Mesa, <i>Santa Ynez Valley Syrah</i>		47
Wild Horse, <i>Central Coast Merlot</i>	20	38
Ballard Lane, <i>Paso Robles Cabernet</i>		37
Justin, <i>Paso Robles Cabernet</i>	28	58
Stags' Leap Winery, <i>Napa Cabernet</i>		72
Heitz Cellars, <i>Napa Cabernet</i>		69
Jordan, <i>Alexander Valley Cabernet</i>		85
Groth, <i>Oakville Cabernet</i>		89
Zaca Mesa "Z Cuvee", <i>Grenache-Syrah</i>		34
Greg Norman, <i>Petite Syrah</i>		35
Stags' Leap Winery, <i>Petite Syrah</i>		62
Ruffino, <i>Chianti</i>		32
Rocca Della Macie, <i>Chianti Reserva</i>	20	42
Ridge "3 Valleys", <i>Zinfandel</i>		42
Justin "Isosceles", <i>Red Blend</i>		89
Argiano, <i>Brunello</i>		85
Septima, <i>Malbec</i>		36

Bottled Beer

Draft Beer 6
Anchor Steam, Pacifico,
Langanitas IPS
Rotating Seasonal Handle

Domestic 5
Imports & Craft 6

Corona, Coors Light,
Stella Artois, Firestone 805

Bottled Water

San Pellegrino Sparkling 750ml 6
Acqua Panna Flat 750ml 6

Non-Alcoholic

San Pellegrino Sodas 4
Limonata, Aranciata, Pompelmo, Aranciata Rosa

Soft Drinks, Soda, Lemonade, Hot Tea 4
Coffee, Juice, Milk 5
Ginger Beer 5