



OPEN 7 DAYS A WEEK



**PARTIES OF 6 OR MORE ARE SUBJECT TO 20% GRATUITY  
3% CONVIENCE FEE ADDED TO ALL CREDIT CARD  
TRANSACTIONS**



## Appetizers

### **GARLIC BREAD** \$9

Sharing Size of Buttery garlic bread and marinara dipping sauce.

### **PESTO BREAD** \$12

Fresh baked bread bathed and baked in Chase pesto

### **BRUSHCHETTA** \$15

Fresh tomato, garlic and basil on toasted bread

### **FRESH STEAMED MUSSELS** \$16

White wine, lemon and garlic broth

### **FRESH STEAMED CLAMS** \$19

Large clams sauteed with white wine , garlic, shallots, butter. Served with garlic bread.

### **FRIED CALAMARI** \$19

Fried calamari served with fresh lemon and tomato aioli

### **FRESH MOZZARELLA CAPRESE** \$16

Slices of fresh mozzarella, tomato and basil with a balsamic glaze and extra virgin olive oil.

## Side Salads & Soup

### **CUP/BOWL OF SOUP** \$9/11

We have fresh soups made daily. Ask your server for today's selection.

### **DINNER SALAD** \$10

Organic baby greens with pecorino cheese.

### **CLASSIC CHOPPED COBB** \$18

Ice berg lettuce, bacon and tomatoe with blue cheese

### **LARGE CEASER SALAD** \$18

Crisp romaine with our homemade Cesar dressing with anchovy.

### **MEDITERRANEAN CEASER SALAD** \$18

Crisp romaine with our homemade Cesar dressing with anchovy.

## Flatbreads

### **MARGHERITA** \$16

Fresh tomato, fresh mozzarella cheese, basil and marinara sauce.

### **THREE CHEESE** \$15

White pizza with fresh mozzarella, mozzarella and Parmigiano Reggiano.

### **SAUSAGE AND PEPPERS** \$16

Mild Italian sausage, roasted peppers, mozzarella and tomato sauce.

### **PROSCIUTTO AND ARUGULA** \$16

Tomato sauce, mozzarella, prosciutto di Parma and fresh arugula.

### **SHRIMP AND PESTO** \$16

Sauteed shrimp, pesto and mozzarella.

#### **BRUSSELS SPROUTS**

Brussel sprouts sauteed with a balsamic vinegar reduction.

\$16

#### **DEEP-FRIED RAVIOLIS**

Ricotta ravioli seasoned and fried served with marinara sauce.

\$16

## Parmigiana

Breaded and Baked topped with mozzarella and tomato sauce.

### **CHICKEN** \$31

### **VEAL** \$33

### **EGGPLANT** \$31

### **EGGPLANT ROLLETINI** \$31

Stuffed with Ricotta cheese

## Milanese

Breaded and Baked topped with lemon wedges. Served with Fettuccini or Spaghetti.

### **CHICKEN** \$31

### **PORK** \$29

### **VEAL** \$33

### **SNAPPER** \$29





## Chase Classics

With entree add a cup of soup or a salad \$5 ~ Cesar salad \$7 Vegetable substitutions \$3

### FRESH GRILLED SALMON \$37

Served over a bed of sauteed vegetables and roasted peppers in garlic and olive oil.

### CHICKEN MARSALA \$31

Chicken breast pounded thin and sautees with Marsala wine and mushrooms. Served with fettuccini or spaghetti.

### VEAL VAL D'AOSTANA \$34

Thinly pounded veal cutlet, Italian ham, mozzarella, breaded and sauteed. Served with Penne Carbonara.

### JALIPENO GORGANZOLA FRENCHED PORK CHOP \$34

Served with a baked potato or pasta.

### SPINACH AND VEAL RAVIOLI \$27

Freshly made in-house. Served with your choice of sauce.

### LASAGNE TRE CARNI \$28

Our award winning lasagna. Made with a mix of beef, pork and veal.

## Vegan

### VEGAN LASAGNA \$28

Sauteed vegetables in olive oil with vegan cheese.

### VEGAN CHICKEN PICATTA \$31

Plant-based chicken in a lemon, caper, white wine and butter sauce. Served with a vegan fettuccini alfredo

### VEGAN CHICKEN PARMIGANA \$31

Plant-based chicken breaded and baked with vegan cheese and marinara. Served with spaghetti marinara.

## Pastas

### SPAGHETTI MARINARA \$20

Spaghetti in our homemade marinara.

### FETTUCCINI ALFREDO \$23

Fettuccini in a creamy sauce with parmigiano reggiano.

### PAPPARDELLE VODKA \$23

Creamy tomato sauce with a touch of vodka.

### LINGUINI WITH CLAMS \$27

Large clams in a white wine and butter sauce.

### SPAGHETTI CARBONARA \$25

Spaghetti with Pecorino cheese, guanciale pork, and black pepper.

### PENNE PRIMAVERA \$23

Penne pasta in a sauce of sauteed vegetables.

### CAPELLINI PUTTAESCA \$23

Angle hair pasta in a tomato sauce with anchovy, capers and kalamata olives.

### RIGATONI BOLOGNESE \$25

Tube pasta with our homemade meat sauce.

### BAKED ZITI MOSTACCIOLI \$25

Mild Italian sausage and mozzarella cheese baked in a tomato sauce.

### RAVIOLI CON SPINACHI \$25

Spinach and ricotta filled fresh pasta in a lemon alfredo topped with fresh basil.

### RAVIOLI ZUCCOTTO \$25

Pumpkin and ricotta filled fresh pasta in a browned butter and sage sauce.

### CHASE BACON ORTEGA BURGER

8 Oz. prime beef, bacon, roasted ortega chilis, tomato, lettuce and cheese on a brioche bun. Served with fries.

\$25





## Fresh Seafood

- BRANZINO** \$35  
Marinated in olive oil and fresh herbs, sauteed and served with spinach and roasted potatoes.
- SHRIMP SCAMPI** \$33  
Fettuccini in a creamy sauce with parmigiano reggiano.
- CHASE CIOPPINO** \$38  
Fresh fish, shrimp, mussels, clams and calamari in a tomato sauce.

### Sides

- FRENCH FRIES**
- SWEET POTATO FRIES**
- ONION RINGS**
- SAUTEED SPINACH WITH GARLIC**
- ASPARAGUS**
- STEAMED BROCCOLI**
- MASHED POTATOES**
- \$8**

## Steaks & Chops

21 day Angus beef. Served with pasta, baked potato or fries. Loaded baked potato add \$2. All entres include a cup of soup or house salad.

- 8OZ. FILET MIGNON** \$49
- FRENCHED PORK CHOP** \$34
- NEW ZEALAND LAMB CHOPS** \$34
- 12 OZ. NEW YORK STEAK** \$47
- THE CHASE TOMAHAWK RIB EYE STEAK** \$56

## Non-Alcoholic Beverages

We have Pepsi, Diet Pepsi, Sprite, Ice Tea, Lemonaid and cranberry juice.

- FOUNTAIN DRINK** \$4
- MILK** \$5
- BOTTLED WATER STILL OR SPARKLING** \$6
- SAN PELLIGRINO LIMONATTA OR ARANGATTA** \$5

## Picatta & Provencal

Picatta ~ Lemon, caper, white wine and butter sauce.

Provencal ~ Lemon, sherry and garlic. Served with Fettucini or spaghetti

- CHICKEN** \$31
- CALAMARI STEAK** \$32
- SHRIMP** \$33
- VEAL** \$37
- SALMON** \$37
- SNAPPER** \$37

### Desserts

- TIRAMISU**  
Italian Classic with Mascarpone and Dark Chocolate  
**\$9.95**
- CRÈME BRULEE**  
Vanilla Bean Baked Custard Made in house by Chef Mario  
**\$9.95**
- WARM CHOCOLATE SOUFFLE**  
Rich chocolate souffle with vanilla gelato and whipping cream.  
**\$9.95**
- CANNOLI**  
Fresh ricotta filling, with chocolate chips and candied orange peel  
**\$9.95**
- ITALIAN GELATO SUNDAE**  
Vanilla, Cherry Almond and Chocolate gelato with whipping cream and Italian cookies.  
**\$9.95**
- CHASE STRAWBERRY TIRAMISU**  
Homemade fresh strawberry tiramisu  
**\$9.95**

FOR OUR GUESTSWITH FOOD ALLERGIES, PLEASE NOTE THAT OUR CAESAR AND HOUSE DRESSINGS CONTAINRAW EGG. \$7 SPLIT PLATE. \$25 CORKAGE FEE. PARTIES OF 6 OR MORE SUBJECTTO 20% GRATUITY. PRICES SUBJECT TO CHANGE WITHOUT NOTICE. 3% CREDIT CARD CONVENIENCE FEE S VEGETARIAN SELECTIONS.

