



DINNER

4:00-8:00 Monday- Sunday

SOUPS

New England Clam Chowder \$7/\$12
fresh clams, smoked bacon, potato, celery,
onion, local cream

Soup of the Day \$6/\$11
homemade, fresh & local

SMALL PLATES

James Wells Wings \$16 GF
with blue cheese dip, celery & carrot sticks
choice of seasonal dry rub or buffalo sauce

Maine Mussels \$15
sautéed with garlic, white wine, fresh tomatoes,
basil & grilled garlic baguette

Pâté Plate \$12
homemade pâté with house made pickled
vegetables, whole grain mustard, cornichons &
crackers

Fried Brussel Sprouts \$11 GF
served with maple chipotle aioli

Truffle Fries \$12 GF
our house cut Belgian fries tossed in a white
truffle oil, parmesan cheese & fresh herbs

House Fried Chips \$4 GF
dry spiced seasoning

Oak Barrel Olives \$5 GF
herb marinated Mediterranean olives

Bar Nuts \$3
seasoned assorted nuts

SALADS

Clarkdale Apple Salad \$9/\$14 GF
mixed greens, chevre, sweetie drop peppers,
pepitas finished with cider vinaigrette

Warm Spinach Salad \$9/\$14 GF
Artisanal mushrooms, red onions, garlic, maple
walnuts, blue cheese, finished with balsamic
vinaigrette

Classic Caesar \$8/\$13
romaine lettuce, parmesan cheese,
white anchovies & garlic croutons,
finished with Caesar dressing

Local Greens Salad \$6/\$11 GF
mixed greens, grape tomatoes, cucumber &
radishes, finished with cider vinaigrette

Add to Any Salad:

*Norwegian salmon \$11 • steak \$8
white shrimp \$7 • chicken breast \$6*

CHAMPNEY'S FAVORITES

Champney's Mac & Cheese \$12
elbow macaroni, tossed in a three-cheese béchamel
sauce with buttery bread crumbs

Today's Featured Addition – Priced Daily

Champney's Fish & Chips \$18 GF
fresh haddock dusted in corn flour, golden fried
with Belgian fries, creamy apple slaw & smoked
onion remoulade

Thin Crust Pizza \$15
whole milk mozzarella, your choice
of red sauce, pesto sauce or white sauce

Gluten Free Cauliflower Crust \$5 GF

Additional Toppings: \$1.50 ea.
*caramelized onions, spinach, sautéed mushrooms,
roasted red pepper, extra mozzarella, chevre,
grilled chicken, pepperoni, bacon, hamburger*

*Before you order, please let your server know if anyone in your party has a food allergy.
Eating raw or undercooked meats, seafood, or eggs may increase your risk of food borne illness.*

20% gratuity added to parties of six or more.

GF = Gluten Free



DINNER

4:00-8:00 Monday- Sunday

SANDWICHES

Served with Kirby pickle coins & your choice of Belgian fries, sweet potato fries, or a local greens salad

Champney's Norwegian Salmon Burger \$16
with garden herbs, green leaf lettuce, tomato & lemon aioli on a challah bun

Black Angus Beef Burger \$15
lettuce, tomato & pickled red onion on a challah bun, with your choice of cheddar, Swiss, American, blue cheese

Champney's Veggie Burger \$14
vegetable base & homemade, wilted greens, caramelized onions, cheddar cheese, truffle mayo, grilled challah bun

Additional Toppings: \$1.50 ea.
sautéed mushrooms, bacon, caramelized onion, fried egg
Gluten free bun \$1.50 GF

MONDAY \$15 PIZZA NIGHT-all toppings FREE

TUESDAY \$15 BURGER NIGHT-all toppings FREE

WEDNESDAY OYSTER NIGHT-until we run out

THURSDAY NIGHT LIVE MUSIC- 6:00-9:00

FRIDAY NIGHT PRIME RIB NIGHT-starting at 5:00

SATURDAY JUST BECAUSE YOU FEEL LIKE IT

SUNDAY JAZZ -4:00-6:00

Check out ChampneysRestaurant.com for all events

ENTREES

Chicken Pot Pie \$18
flaky pastry crust, sweet peas, celery, carrot, pearl onions, savory chicken jus

Beef & Leeks \$35 GF
braised Angus short rib, red wine jus, smashed potato, crispy leeks & roasted root vegetables

Grilled Norwegian Salmon \$32 GF
topped with slow roasted grapes, toasted pine nuts, verjus beurre blanc, wild rice & quinoa pilaf & market vegetables

Steak Frites \$32 GF
grilled champ spice seasoned Flap beef, whole grain mustard & caramelized onion cream, crumbled blue cheese, truffle fries, local green salad, finished with red wine vinaigrette

Artisanal Mushroom Risotto \$26 VG GF
parmesan crisp, sweet pea, white truffle oil, roast root vegetables, toasted pine nuts, wilted greens, house pickled vegetables

Bouillabaisse MP
fresh assorted seafood from the shores of New England simmered in tomato saffron broth, grilled garlic baguette

Chicken Marsala \$28 GF
pan roasted statler chicken breast, Marsala wine, artisanal mushrooms, chicken jus, wild rice and quinoa pilaf & market vegetables