



## DINNER

4:00-9:00 Monday-Sunday

### SOUPS

**New England Clam Chowder \$8/\$13**  
fresh clams, smoked bacon, potato, celery,  
onion, local cream

**Soup of the Day \$7/\$12**  
homemade, fresh & local

### SALADS

**Oysters & Greens \$12/\$17 GF**  
mixed greens, corn flour dusted fried Oysters,  
crispy smoked bacon, thinly sliced red onions,  
Peruvian sweet drop peppers, finished with a  
cider vinaigrette.

**Spinach & Roasted Beet \$10/\$15 GF**  
maple candied walnuts, thinly sliced red onions,  
chevre, finished with a ginger balsamic  
vinaigrette

**Classic Caesar \$9/\$14**  
romaine lettuce, parmesan cheese, white  
anchovies & garlic croutons, finished with  
Caesar dressing

**Local Greens Salad \$7/\$12 GF**  
mixed greens, grape tomatoes, cucumbers &  
radishes, finished with cider vinaigrette

#### **Add to Any Salad:**

*Norwegian salmon \$11 • steak \$9*

*Black Angus beef burger \$8 • chicken breast \$7*  
*white shrimp \$2.50 each*

**For all events, please visit:**  
**[ChampneysRestaurant.com](http://ChampneysRestaurant.com)**

### SMALL PLATES

**James Wells Wings \$17 GF**  
choice of seasonal dry rub, sweet chili, BBQ or  
buffalo sauce with blue cheese dip, celery & carrot  
sticks

**Charcuterie Plate \$18**  
assorted cured meats & cheeses, fruit preserve,  
cornichons, whole grain mustard & crackers

**Truffle Fries \$12 GF**  
our house cut Belgian fries tossed in 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

### 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,  
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



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### 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**

garden herbs, green leaf lettuce, tomato & lemon aioli on a challah bun

#### **Black Angus Beef Burger \$16**

lettuce, tomato & pickled red onion on a challah bun, with your choice of, Swiss, American, cheddar, blue cheese

#### **Champney's Veggie Burger \$14**

homemade vegetable base, 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 \$16 BURGER NIGHT-all toppings FREE**

**WEDNESDAY OYSTER NIGHT-until we run out**

**FRIDAY PRIME RIB NIGHT-starting at 5:00**

**Seven Days a Week \$40 Family Meals TO-GO**

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### ENTREES

#### **Angus Beef Short Ribs \$35**

braised, red wine jus, mashed potatoes, market vegetables

#### **Norwegian Salmon \$30 GF**

seared, beurre rouge, parmesan risotto, market vegetables

#### **Steak Frites \$34 GF**

grilled flap steak, green peppercorn brandy cream, truffle fries, local greens salad finished with red wine vinaigrette

#### **Artisanal Mushroom Gnocchi \$26**

spinach, roast tomato, over a roasted red pepper, garlic cream sauce finished with chevre and pine nuts

#### **Scallops & Shrimp Pasta \$36**

roast plum tomatoes, spinach, roast garlic cream, pappardelle pasta, finished with parmesan cheese

#### **Statler Chicken Breast \$29**

pan seared, sherry, artisanal mushroom sauce, truffle, parmesan cheese, herb gnocchi, market vegetables

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