



Starters

Cajun Chicken Corn Chowder 4.00

Popcorn Shrimp

Served with jalapeño tartar sauce 9.75

Cornmeal Dusted Calamari

Served with chunky marinara and mint aioli 9.75

Fresh Homemade Guacamole and Chips 9.00

Vegetable Spring Rolls

Served with a lemon grass ponzu 9.00

Chicken Sate

Thai peanut butter and sriracha drizzled with chive olive oil 9.00

Spicy Tuna Tartare

Nestled in a bed of carrot and cucumber relish topped with coriander dusted wonton chips 11.75

Chelsea Jumbo Wings

Served with blue cheese dressing, celery and carrots

• Single order of 10 pieces 9.50

• Double order 17.50

Salads

Dinner Salad

Organic mixed greens, toasted almonds, shaved pecorino from mono cheese, sun-dried tomatoes tossed in a tomato basil vinaigrette 6.00

Coriander Crusted 10 Oz. Black & Blue Ahi Tuna Salad

Organic mixed greens, tomatoes, cucumbers and fresh oranges tossed in a orange sesame vinaigrette 19.50

Fresh Calamari Salad

Cornmeal dusted calamari and grilled mango on a bed of romaine hearts with Romano vinaigrette dressing topped with fresh guacamole 14.75

Green Apple Salad

Mixed greens, fresh raspberries, crumbled blue cheese and maple pecans tossed with the raspberry vinaigrette 9.75

Sliced Blackened Chicken Caesar 13.75

Half Caesar Salad 6.50

Black Pepper Crusted 10 Ounce Sirloin Steak Salad

With mixed greens sun-dried tomatoes, crumbled Gorgonzola cheese, balsamic vinaigrette, topped with shoestring potatoes 18.75

Additions can be with **Chicken** (+4.00) or **Pan Seared Salmon** (+6.00)

Entrees

16 Ounce Sirloin Steak

Served with roasted garlic smashed potatoes, spinach and a side of Bordelaise sauce (m/p)

Thyme Scented Grilled Pork Chop

Served with roasted garlic smashed potatoes, spinach and a side of Demi glaze 14.75

Bacon Wrapped Meatloaf

Drizzled with sweet molasses barbecue sauce served with smashed potatoes and sautéed spinach 14.75

Teriyaki Glazed Salmon

Served with coconut jasmine rice, baby bok choy and shiitake mushrooms 17.75

Free Range Chicken Paillard

Grilled organic chicken breast nestled in fresh spinach and topped with a dressing of sun-dried tomatoes, caramelized onions and warm lemon 16.50

Vegetarian

Housemade Garden Burger

Served with a choice of shoestring potatoes or waffle fries, coleslaw and pickle 11.50

• Topped with Stracchino cheese +1.25

• Applewood smoked bacon +3.00

Portobello Mushroom Sandwich

Marinated grilled portobello topped with fresh mozzarella and sliced beef steak tomato served with a choice of waffle fries or shoestring potatoes, coleslaw and fresh barrel pickle 12.00

Tuscan Grilled Vegetable Platter

Marinated zucchini, squash, eggplant and roasted red peppers in an extra virgin olive oil, garlic and rosemary served with rice 12.00

Grill

Chelsea Burger

10 ounces of freshly ground beef steak 11.50

Bleu Burger

10 ounces of freshly ground beef steak topped with crumbled bleu cheese and applewood smoked bacon 14.50

Everything Burger

10 ounces of freshly ground beef steak topped with sautéed onions, mushrooms, applewood smoked bacon, American and cheddar cheese 15.50

Chelsea Turkey Burger

Ground turkey seasoned with fresh herbs and spices 11.50

Aihi Tuna Burger

Mixed with fresh herbs, a bit of fresh spinach in a sesame vinaigrette 15.50

Chelsea Chicken Sandwich

Marinated char grilled chicken breast on a sesame roll 11.50

Philadelphia Cheesesteak Sandwich

Sliced beef steak topped with pepper jack cheese and sautéed onions 12.50

Honey Dijon Chicken Sandwich

Lightly breaded chicken breast in a Dijon batter and drizzled with honey 12.50

Tuscan Grilled Vegetable Platter

Marinated chargrilled chicken breast, zucchini, squash, eggplant and roasted red pepper served with a side of rice and sweet molasses barbecue sauce 14.50

Additions can be with stracchino cheese (+1.25), applewood smoked bacon (+2.50) or cole slaw & fresh barrel pickle (+.50)

Pasta

Penne

Served in a pink sauce with a dash of Absolut vodka 11.50

- Add chicken +4.00
- Add salmon +6.00

Farfalle al Pesto

Tomato purée, basil pesto, herbed ricotta cheese and toasted pine nuts 11.50

Fresh Cavatelli

Sweet Italian sausage, broccoli Rabe, red pepper flakes, garlic and olive oil 14.50

Additional Sides

Basket of Waffle Fries

NY Press calls them the “Best in Manhattan” 8.50

- Add cheese +1.00
- Side Order +4.00

Smashed Potatoes 6.00

Steamed or Sautéed Broccoli Rabe 6.00

Steamed or Sautéed Fresh Spinach 6.00

Desserts

Chocolate Bomb

Similar to a soufflé with a warm chocolate and banana center. Finished with a scoop of vanilla ice cream

Baileys Cheesecake

This creamy New York style cheesecake is spiced up with a cup or two of Baileys Irish Cream Liqueur

Crème Brûlée

Our chef puts his spin on this classic French delight

Apple Pie

Homemade apple pie served hot with a scoop of fresh ice cream

Double Chocolate Macadamia Nut Tart

Chunks of dark, milk and white chocolate or melted together to create this heavenly dish. Served warm with a scoop of ice cream

All desserts 8.00



Born on Halloween 1991, the original Chelsea Grill was located at 135 8th Avenue in the heart of Chelsea, Manhattan. The Grill fostered a loyal neighborhood following that took the journey north to Hell's Kitchen when its Chelsea doors closed. Currently located at 675 9th Avenue, many of the same familiar faces from its original outpost have blended with new ones to form a new band of loyalists.

At Chelsea Grill, size matters! From our 10 ounce signature burger - the original 10 ounce burger in Hell's Kitchen we might add - to our heaping plates of pasta, we afford you the luxury of filling the tank without breaking the bank. Truly, our goal has always been to provide extreme value to our customers. Whether at lunch, brunch, dinner or late night we look forward to providing you with an enjoyable experience. Come join us!