

\$ 15 Short Rib Melt

Shredded beef short rib, shaved red onion, jack cheese, served in grilled buttery bread, with a side of tomato aioli, and cilantro garlic fries.

\$ 13 Beef Bibimbap

Chant's version of the traditional dish of BBQ Korean beef, fried egg, shaved cucumbers, shredded carrots, green onions, bean sprouts, steamed rice, served with a Korean Chili Paste.

\$ 27 Lobster Tail & Shrimp

Lobster tale, shrimp, green onions, and angel hair pasta coated in a savory sauce.

\$20 Smothered Ribs

Breaded & deep-fried spare ribs, finished with Demi glaze & bell peppers, accompanied with white rice, sautéed spinach & homemade corn bread.

\$16 Salmon BLT Burger

Pan seared salmon burger patty, on a brioche bun with creole aioli, butter lettuce, marinated tomatoes, pepper jack cheese, and house bacon.

\$15 Orange Chicken & Rice Bowl

Breaded chicken breast wedges tossed in a savory orange sauce, placed on a bed of sautéed veggies and rice.

\$20 Asian Surf & Turf

Grilled skirt steak with a trio of shrimp, paired with sautéed spinach, mashed potatoes, and served with a red curry shiitake Demi -glaze.

\$ 13 Hot Chicken Sandwich

Fried chicken breast with brioche bun, honey mustard, house pickles, shredded Napa cabbage, pepper jack cheese, sliced tomatoes, served with cilantro garlic fries.

\$ 27 Grilled Lamb Chops

Grilled lollipop lamb marinated in a panang curry & coconut milk, grilled, served with mashed potatoes and green beans.

\$ 18 Shrimp & Grits

Eight large shrimp cooked to perfection with plum wine cream and soft fine ground grits.

\$ 22 Short Rib

Six hour braised short rib served with mashed potato, garlic broccoli, and a rich brown sauce

\$ 18 Shrimp Po'Boy

Grilled and chopped shrimp with a sweet napa slaw, bacon, tomato, green onion, and spicy siracha sauce, served with cilantro garlic fries.

\$ 16 Chant Curry Chicken

Stewed chicken in a massaman curry stew with root vegetables over jasmine rice.

\$ 16 Sambal Fried Catfish

Catfish fillet marinated in sambal, fried to perfection, served with sweet napa cabbage coleslaw, salt pork black beans and a sriracha creole dipping sauce.

\$ 21 Soy Glazed Seared Salmon

glazed with an onion-ginger sauce over stir fried brown rice, tomatoes, asparagus, and green onions.

\$ 13 Duck Tacos

Glazed pulled duck, shaved napa cabbage, Asia pear slaw, in a soft flour tortilla.

\$ 16 Chant Fried Chicken

Whole cut tender young chicken, fried golden brown, served alongside mashed potatoes with gravy, and buttered corn.

\$ 13 Chant Pad Thai (GF)

Chant's version of Pad Thai, with tamarind, ground peanuts, bean sprouts, green onions, and egg with your choice of chicken, beef or tofu.

\$ 13 Pad See Ew

stir fried wide rice noodles, broccoli and choice of beef, chicken or tofu.

\$ 12 Spinach and Tofu (vegan)

sautéed with wild shiitake mushrooms in a vegetable oyster sauce with a side of brown rice.

\$ 11 Fried Rice

Stir fried jasmine rice with gailon, broccoli, napa cabbage, and egg.

Add chicken, beef or tofu (\$3), shrimp (\$7)

\$ 13 Udon Noodles

Fresh traditional Japanese Udon noodles, snow peas, green onions, cilantro, served with spicy soy, with a choice of chicken, beef, or tofu.

\$ 17 Shrimp & Chicken Gumbo

Shrimp, stewed chicken, Andouille sausage, in rich gravy with red peppers, celery, and spicy scallion, served with jasmine rice and corn bread.

\$ 18 Blackened Tilapia (GF)

Whole blackened Tilapia fillet served with creole style rice, grilled asparagus, and a side of Cajun Remoulade.

\$ 13 Drunken Noodles (Vegan)

Linguine with bok choy, shaved carrots, cilantro, served with plum wine and Thai chili sauce, with choice of tofu, chicken or beef.

\$ 19 Jambalaya (GF)

Shrimp, chicken, Andouille sausage, peppers, celery, jasmine rice, served in a cajun sauce.

\$ 13 Crazy Cashew Chicken

Thin Sliced chicken breast stir fried with spinach, broccoli, carrots, and a spicy soy hoisin sauce.

\$25 Lobster Mac & Cheese

Butter seared whole lobster tale placed on a bed of creamy three cheese sauce, elbow pasta, shaved