

CHAPLIN'S SUMMMER RESTAURANT

WEEK 2024

\$40 PLUS TAX AND GRATUITY

No sharing, or splitting, the only substitutions are for gluten free, vegetarian and vegan dietary restrictions

APPETIZERS:

Choose one

RAMEN & MAIN FEATURES:

Choose one Ramen or one Main Feature with up to 2 add ons

DESSERTS:

Choose one

\$20 COCKTAIL & WINE PAIRING

Choose one cocktail and one glass of wine to enjoy with your meal

APPETIZERS

Gyoza

Beef, Pork, Shrimp or Vegetarian (traditional or fried)
napa, cabbage, onion, scallion, mushroom, bok choy, garlic, ginger

Fried Wontons

cream cheese, onion, crab salad, sweet and spicy sauce

Yakko

silken tofu, seaweed, cucumber, fresh ginger, dried and shaved bonito flakes
vegan option available

Chap Banji

grilled chicken, cucumber, tomato, scallion, soy sauce, vinegar and sesame paste dressing

RAMEN & MAIN FEATURES

Chaplin

pork belly chashu, stamina egg, scallions, bean sprouts, black sesame paste, tonkotsu broth

Chaplin A.S.S.

asian spicy sour, chicken, scallions, lemongrass, coconut milk, red chili, cilantro, chicken broth

Veggie Shio

bok choy, napa, cabbage, carrot, onion, bean sprouts, scallions, wakame broth
vegan, gluten free option available

Hiyashi Chuuka

seasonal cold ramen, pork butt chashu, cucumber, sliced tomato, wakame, pickled ginger, folded egg, spicy Japanese mustard, chicken broth

Chicken Yakisoba

pan-fried ramen noodle, napa, cabbage, carrot, onion, bean sprouts, scallion, sesame oil, pickled ginger, yakisoba sauce
vegetarian option available

ADD ONS

Bok Choy
Butter Corn
Wakame
Stamina Egg
Nori
Bamboo Shoots

DESSERTS

Caught In A Cabaret

chocolate lava cake, cognac, vanilla ice cream, strawberries

Japanese Ice Cream

3 scoops
strawberry, green tea, vanilla

\$40 DINNER MENU

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COCKTAILS

A Night Out

grey goose vodka, coffee liqueur, licor 43, cold brew concentrate

City Lights

toki whisky, maple ginger, grapefruit, cointreau, lime

The Vagabond

prairie cucumber vodka, damrak gin, lemon, pimms, lillet blanc, ginger beer

Spring Court

bayou white rum, yerba mate syrup, yellow chartruese, lemon, bitters

WINE BY THE GLASS

Riesling, Langenwalter, Pfalz, GE

rose petal, lime zest, ripe apricot, hint of sweetness

Pinot Gris, Sokol Blosser, Willamette, OR

dry, honeysuckle, apple blossoms, nectarine, high acidity

Malbec, Chateau Famaey Cahors, FR

gushing berry flavors, blackberry, plum, dark fruit

Cabernet Sauvignon, Matthew Fritz, CA

fresh with dark cherry, black raspberry, blackberry, bell pepper, and cedar

\$20 DRINK PAIRING