



History of the Chiles House

This property was home to Olin Ionis Chiles and Frances Haley Chiles. They resided here from 1924, when the house was constructed, until Olin's death of influenza (1965) and Frances' death in 1985 - at the age of 98!

Their only son, Lt. James Olin Chiles, a Navy fighter pilot in World War II, died of polio in 1949, at the age of twenty-five, and was buried with full military honors in Arlington National Cemetery. It is also of note that Frances was the niece of Champ Clark, who was the Speaker of the U. S. House of Representatives from 1911 to 1919, the crucial era of World War I.

Olin and Frances were also the uncle and aunt of the late Governor Lawton Chiles. Lawton was a frequent visitor here, enjoying many meals prepared lovingly by his Aunt Frances.

Soups & Salads

Soup of the Day

All of our soups are made with the freshest ingredients in house daily

Cup 3.50 ... Bowl 4.95

French Onion Soup*

This classic is loaded with sweet Vidalia Onions in a silky, beef broth flavored with sherry, topped with parmesan toast & layers of melted Swiss & provolone Cheeses

6.95

Caesar Salad

The world Famous!

A Classic! Crisp romaine, classic creamy Caesar dressing with buttery garlic croutons, anchovies & parmesan Cheese

7.95

Add to any entree for only 3.00

Vine ripened Tomato and Mozzarella Salad

Fresh Basil, extra virgin olive oil, crumbled gorgonzola & a balsamic reduction drizzle

8.95

Appetizers, Small Plates & Pasta

Maryland Style Crab Cakes *

100% premium Jumbo lump crab meat with fine diced scallions & hints of Horseradish perfectly paired with our Chipotle mayo & sweet corn relish

10.95

Shrimp Supreme

Thin sliced bacon wrapped shrimp, pan seared crispy served on a bed of greens, with Chipotle mayo or cocktail sauce

10.95

Sautéed Mussels (14) *

Sautéed with white wine, Garlic & lemon in a buttery tomato broth

8.95

Gulf Shrimp Cocktail

Colossal Shrimp refreshingly chilled and served with a classic spicy cocktail sauce

9.95

Chef T's Baked Escargot *

Baked in a fresh herb butter sauce with finely chopped prosciutto ham, garlic, Wild mushrooms & topped with a parmesan cheese

8.95

Gnocchi of the Day

Light potato dumplings are a classic. Ask your server how the chef will prepare them Today

Small Plate 9.95 Entrée 16.95

Pasta Carbonara *

A classic Roman dish of egg, cream, parmesan, Italian prosciutto ham & Sweet English Peas

Small Plate 8.95 Entrée 15.95

Linguini & Clams

A refreshing & light pasta dish with garlic, chopped clams, butter & fresh Parsley

Small Plate 8.95 Entrée 15.95

Entrees

Entrees are served with baguette bread, chef's starch & vegetable and our house salad with a light balsamic Vinaigrette dressing

Chicken Piccata

Chicken breast pounded, lightly breaded & sautéed with white wine. Lemon, sun dried tomato, capers, wild mushrooms, butter and fresh parsley

17.95

Chicken Marsala *

Chicken breast pounded, sautéed with wild mushrooms, minced garlic, Marsala wine, fresh sage & a veal reduction

17.95

Chicken San Pretonio

Chicken breasts pounded & lightly floured, then sautéed with White wine, Shallots, parmesan Cheese & white truffle oil.

18.95

Veal Marsala

Prepared exactly the way as Chicken Marsala with fresh pounded scaloppini of Veal

20.95

Veal Saltimbocca *

Veal scaloppini sautéed with prosciutto ham, shallots & fresh sage in a sherry, wine sauce

21.95

Veal Piccata

Tender veal pounded, lightly breaded & sautéed with white wine. Lemon, sun dried tomato, capers, wild mushrooms, butter and fresh parsley

20.95

Veal with Cream and Peas *

Veal scaloppini lightly floured with, shallots, white wine & Madeira with a touch of cream & sweet English peas

20.95

Specialty Dishes

Fresh Catch of the Day Market Price

Our Seafood source guarantees their product to be the freshest available. Ask your server what are fresh catch of the day is.

Surf n Turf Market Price

Ask your server what the chef is pairing today

Maple Leaf Farms Duck Breast *

This 7 ounce duck breast is pan seared crispy, then roasted medium & served with an orange sesame glaze

22.95

Filet Mignon *

Certified Angus Filet perfectly seasoned, cast iron skillet seared to your desire with your choice of a brandy, wild mushroom demi Sauce or crumbled gorgonzola Cheese

6oz 24.95.....8oz 29.95

Lobster Ravioli

Tender pillows of pasta stuffed with lobster, crabmeat & ricotta cheese, Sun Dried tomatoes, shallots in a light Brandy cream sauce & topped with cold water

Lobster meat

26.95

* denotes our house favorites

Chef T's promise to you our valued Guests

It is our absolute desire that every guest have a memorable experience here at Chef T's. In order to assure freshness of our food, we have limited amounts of menu items daily, accept our apologies when selling out!

Thanks for coming in & we hope to see you soon!

Chef Terry Doner