

Kitchen
Hours

HEZ MENU

5-11 PM
Wed-Sun

Steak Sliders	11.00	Charcuterie	14.00
Flank Steak, Bleu Cheese, Romaine & Garlic Herb Aioli		Black Paper Italian Salami, Prosciutto, Dry Coppa, Bleu Cheese, Smoked Gouda, & Brie, Served With Assorted Accompaniments	
Chicken Sliders	10.00	Truffle Parmesan Fries	9.00
Chicken Breast, Bacon Onion Compote, Honey Mustard, Romaine Lettuce		Flat Cut Fries Tossed With Truffle Oil, Parmesan Cheese & Fresh Parsley Served With Garlic Herb Aioli	
Bacon Burger Sliders	10.00	Baked Eggplant Parm.	10.00
Hand Pressed Ground Beef Romaine Lettuce, Tomato, Mayo Cheddar Cheese & Bacon		Eggplant Sliced Thin, Hand Breaded In Panko Bread Crumbs, Filled With Ricotta, Topped With Shaved Parmesan & Homestyle Marinara Sauce	
BBQ Flatbread	10.00	Chez Cobb Salad	12.00
Ricotta, Bacon Compote, Smoked Gouda, BBQ Sauce & Your Choice Of Crispy Or Grilled Chicken		Grilled Chicken, Tomatoes, Hard Boiled Eggs, Bacon, Sliced Avocado, Bleu Cheese Crumbles Over A Bed Of Romaine. With your Choice Of Dressing, Ranch, Bleu Cheese, Thousand Island, Honey Mustard or Orange & Dill Vinaigrette	
Steak Flatbread	11.00	Fried Mozzarella	8.00
Pan Seared Flank Steak Sautéed With Red Onions & Peppers, Marinara Sauce & Topped With Shaved Parmesan Cheese		Breaded Mozzarella Fried To Perfection Served With Chef Made Marinara Sauce	
Bacon Mac & Cheese	10.00	Smoked Salmon Nosh	11.00
Cavatappi Pasta Smothered In An Artisan Three Cheese Blend, Served With Grilled Or Crispy Chicken & Bacon		Smoked Salmon, Dill Cream Cheese, On A Fresh Cucumber Slice. Finished With Balsamic Reduction	
Steak Tacos	11.00	Hummus Plate	11.00
Flank Steak, Queso Fresco, Cilantro, Tomatoes, Red Onion & Chimichurri In Flour Tortillas		Hummus With Rustic Flat Bread. Served With Fresh Cucumbers, Carrots & Red Peppers	
Onion Rings	8.00	<h2>Dessert</h2>	
Thick Slices of Sweet Onions Battered And Fried Served With Thousand Island Dipping Sauce			
Bouffe Wings	10.00	Chocolate Lava Cake	8.00
Your Choice Of Regular Or Boneless Wings Hot, Mild, BBQ, Plain, Honey Mustard, Or Parmesan Peppercorn Served With Carrot & Cucumber Sticks & Choice Of Ranch Or Bleu Cheese		Warm Chocolate Cake With A Chocolate Ganache Center Served With Vanilla Ice Cream And Raspberry Coulis	
Coconut Shrimp	10.00	Legendary Apple Pie	9.00
Crispy Coconut Shrimp Served With Sweet & Spicy Dipping Sauce		Vanilla Bean Ice Cream Sandwiched Between Two Crispy Slices Of Thin Pastry. Topped With Fresh Apples In A Grand Mariner, Brown Sugar & Butter Pan-made Caramel	

Coffee

CAFE BUSTELO

Espresso	3.50
Medium Roast	3.50
Café Con Leche	3.50
Café Con Chocolate	3.50

Craft Cocktails



**HARTFORD
FLAVOR**
COMPANY

Chez Legends Martini	13.00
Patron Silver Tequila, Wild Moon Chai Liqueur, Lime Juice, Orange Juice, Topped With Egg White Foam & Angostura Bitters	
Chez First Lady Martini	13.00
Bacardi Rum, Wild Moon Rose Liqueur, Lemon Juice, Splash Of Grenadine, Topped With Egg White Foam & Garnished with an Edible Flower	
Chez Mule	12.00
Belvedere Vodka, Wild Moon Rose OR Birch Liqueur, Lime Juice & Ginger Beer	
PB&J Old Fashioned	13.00
Skewball Peanut Butter Whiskey, Makers Mark Whiskey, Grand Marnier, Angostura Orange Bitters Garnished With Cherry & Orange Peel	
Lavender Chez Tonic	13.00
Hendricks Gin, Wild Moon Lavender Liqueur, Lemon Juice Topped Off With Tonic Water, Garnished With Lime	
Titos Espresso Martini	12.50
Tito's Handmade Vodka blended with Cafe Bustello Espresso & topped off with Kahlua Coffee Liquor & Munson's Dark Chocolate Espresso Beans	

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness. Tax not included.