

THE
CHOCOLATE
Sanctuary
RESTAURANT LOUNGE

We are committed to using only the freshest ingredients. All breads and sauces are made in house daily.

APPETIZERS

- ◆ **Meatballs 14**
Three beef meatballs, parmesan, oregano, basil, capers, garlic crostini, marinara (Add meatball \$3 each)
- ◆ **Fried Brussel Sprouts 10**
Served with a honey cocoa balsamic sauce
- ◆ **Baby Back Ribs 19**
Double Chocolate Stout BBQ sauce
- ◆ **Popcorn Cauliflower 13**
Scallions, sesame seeds, sweet Thai chili dipping sauce, pickled onions
- ◆ **Scallop Poke 18**
Marinated sea scallops, avocado, pineapple relish, cocoa dusted wonton chips
- ◆ **Fresh Fried Calamari 17**
Marinara, lemon caper aioli
- ◆ **Monthly Cheese Plate MP**
Three cheeses of the month accompanied by mixed nuts, honey, house made jam, Valrhona chocolate, toasted brioche

FLATBREADS

- ◆ **CBR (Chicken, Bacon, Ranch) 15**
Chicken, cocoa candied bacon, ranch, smoked cheddar, micro greens
- ◆ **Caprese 15**
Cocoa balsamic, heirloom tomatoes, fresh mozzarella
- ◆ **Arugula Prosciutto 15**
Arugula, goat cheese, prosciutto, olive oil
- ◆ **Poached Pear 15**
White wine poached pear, brie, candied pecans, honey

SALADS & SOUPS

- ◆ **Sanctuary Salad Full 12 Side 6**
Romaine, field greens, sweet corn, avocado, cocoa candied bacon, tomatoes, hearts of palm, cheddar, herb parmesan croutons, cocoa vinaigrette
- ◆ **Watermelon Caprese Full 12 Side 7**
Watermelon, fresh mozzarella cheese, cocoa balsamic, fresh basil
- ◆ **Caesar Salad Full 12 Side 6**
Romaine, shaved parmesan, herb parmesan croutons, caesar dressing, anchovy upon request
- ◆ **Spinach and Goat Cheese Salad Full 12 Side 6**
Spinach, dried cranberries, toasted almonds, seasonal fruit, cocoa spiced fried leeks, lemon poppyseed vinaigrette
- ◆ **Beet Salad Full 14 Side 7**
Baby arugula, roasted beets, brûléed goat cheese, pesto(contains nuts), candied walnuts, cocoa vinaigrette, cocoa balsamic glaze
- ◆ **Cocoa Spiced Butternut Squash Soup Bowl 7 Cup 5**
Today's Sanctuary Soup Bowl 7 Cup 5

Salad Enhancements: Chicken* 9, Shrimp 8, Salmon 10, Steak* 13, Cocoa Candied Bacon 5

FRESH FOOD  FROM SCRATCH

◆ Denotes Sanctuary signature cocoa infused dishes. Some signature dishes can be made without cocoa upon request.
*Advisory: Item contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.
Please inform your server of any allergy or dietary restrictions as menu items contain unlisted ingredients.
Parties of 8 or more will have a 20% automatic gratuity added to their check

THE
CHOCOLATE
Sanctuary
RESTAURANT LOUNGE

PLANT BASED

Plant Based Burger 15

Lettuce, tomato, pickled onions, parmesan spinach pesto with no nuts, choice of cheese

◆ Eggplant Lasagna 18

Eggplant "noodles", house-made marinara Beyond Italian sausage, Vegan cocoa cashew ricotta

Cauliflower Grits 16

Topped with crispy mushrooms, spinach

BURGERS

served with choice of Sanctuary seasoned potato chips, house-made french fries, or baked parmesan steak fries

◆ The Sanctuary Burger* 17

10 oz steak burger, crispy onion rings, cocoa candied bacon, cheddar cheese, lettuce, tomato, mole mayo (contains nuts)

Smash Burger* 16

Double stacked 5 oz patties, smoked cheddar cheese, thick cut bacon, BBQ mayo

POULTRY

◆ Mole Chicken 24

Chicken breast, mole sauce (traditional Mexican sauce: chocolate, bread crumbs, nuts, and assorted peppers), arepa con queso, toasted sesame seeds, almonds

Duck Confit 26

Duck legs served with baby squash medley, duck fat roasted herb potatoes, pan sauce

Chicken Romano 22

Fried chicken breast with fresh mozzarella on top of an arugula and cherry tomato salad, chive oil, cocoa balsamic

BEEF & PORK

ALL STEAKS ARE RUBBED WITH OUR HOUSE SPICED COCOA RUB

◆ 8 oz Hanger* 33

Roasted fingerling potatoes, cocoa nib chimichurri, seasonal mushroom medley

◆ 6 oz Filet* 42

Garlic mashed potatoes, asparagus, demi glace

◆ 12 oz Angus NY Strip* 37

Lyonnais potatoes with caramelized onions, roasted broccoli, cognac cream sauce

14 oz Frenched Bone-In Pork Chop* 29

Baked potato, green beans, mustard sauce

◆ Rack of Lamb* 47

Herb crusted lamb rack, cauliflower puree, glazed carrots, cocoa balsamic sauce

Enhancements: Chicken* 9, Shrimp 8, Salmon 10, Cocoa Candied Bacon 5

FRESH FOOD  FROM SCRATCH

◆ Denotes Sanctuary signature cocoa infused dishes. Some signature dishes can be made without cocoa upon request.
*Advisory: Item contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.
Please inform your server of any allergy or dietary restrictions as menu items contain unlisted ingredients.
Parties of 8 or more will have a 20% automatic gratuity added to their check

SEAFOOD

- ◆ **Cacao Nib Crusted Salmon 33**
Organic Superior Fresh Atlantic Salmon with a cacao nib panko citrus zest crust, cous-cous, carrot puree, brussel sprouts, cocoa-candied bacon, citrus beurre blanc
- ◆ **Mahi Mahi 37**
White chocolate macadamia nut streusel, coconut cilantro lime rice, pineapple mango relish
- Shrimp De Jonghe 24**
Buttered shrimp, herb and sherry ritz cracker crumb, green bean almondine salad, dijon vinaigrette
- ◆ **Seared Sea Scallops 35**
Warm corn pudding, brown butter sauce
- Steelhead Trout 30**
Served with a spring pea truffle sauce, roasted fingerling potatoes, shitake mushrooms
- Cocoa Spiced Fried Walleye 33**
House-made slaw, choice of potato

HOUSE MADE PASTA

(can be prepared with gluten free penne, upon request)

- Fettuccini Alfredo 26**
Fettuccini, alfredo sauce, grilled crostini. Choice of blackened chicken or blackened shrimp
- ◆ **Deconstructed Ravioli 26**
Layers of tomato vodka sauce, cocoa ricotta, chive oil, pulled short rib
- ◆ **Spaghetti Carbonara 26**
Cocoa bacon lardons, sous vide egg yolk, parmesan cream sauce

SIDE OPTIONS

Brussels Sprouts and Candied Bacon 6
Corn Pudding 6
Baked Potato 4
Glazed Carrots 7
Baby Squash Medley 6
Lyonnaise potatoes 6

Garlic Mashed Potato 5
Roasted Broccoli 7
Mac and Cheese 7
Grilled Asparagus 7
Green Beans 7
Mushroom Medley 6

FRESH FOOD



FROM SCRATCH

◆ Denotes Sanctuary signature cocoa infused dishes. Some signature dishes can be made without cocoa upon request.
*Advisory: Item contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.
Please inform your server of any allergy or dietary restrictions as menu items contain unlisted ingredients.
Parties of 8 or more will have a 20% automatic gratuity added to their check