



WHITE WINE

PINOT GRIGIO & PINOT GRIS

	GLASS	BOTTLE
BIVIO, FRIULI-VENEZIA <i>Fresh green apple, bright citrus and clean mineral flavors</i>	-----	30.95
CONCANNON, CALIFORNIA <i>Aromas of tropical fruit, peach, pear and lemon zest</i>	8.25	26.95
PAMPANO, ARGENTINA <i>Round and soft, with modest peach and butter notes, slightly nutty finish</i>	6.75	23.95
WINE BY JOE 'REALLY GOOD' PINOT GRIS, OREGON <i>Sweet aromas of fresh cut pears, green apples and hints of vanilla and cream</i>	8.95	27.95

BLUSH & SWEETER WINE

BERINGER WHITE ZINFANDEL, CALIFORNIA <i>Fresh and fruity, bursting with strawberry and citrus flavors</i>	6.25	19.95
ELVIS "BLUE HAWAII RIESLING," CALIFORNIA <i>Rich with tropical fruits, peaches and cream.</i>	7.75	25.95
ZONIN LAMBRUSCO, ITALY <i>Light, fruity and floral with distinct raspberry tones</i>	6.50	20.95
ARBOR MIST BLACKBERRY MERLOT, CALIFORNIA <i>A blend of merlot wine with the natural flavor of real blackberries</i>	6.25	19.95

CHARDONNAY

	GLASS	BOTTLE
SONOMA CUTRER, RUSSIAN RIVER <i>Melons, lemon citrus, finishing long and complex</i>	-----	38.95
CHATEAU ST. JEAN, SONOMA <i>Luscious creamy texture with flavors of lemon, stone fruit and a hint of minerality</i>	9.25	31.25
ELVIS "BLUE SUEDE," CALIFORNIA <i>Citrus, pear and floral aromas, toasty oak with hints of butter and vanilla on the finish</i>	8.75	27.95
STONE CELLARS, CALIFORNIA <i>Generous bouquet of sweet apples, pears and pronounced vanilla</i>	6.25	18.95
SAUVIGNON BLANC		
GROOM, ADELAIDE HILLS <i>Classic Australian sauvignon blanc with crisp acidity, fantastic structure</i>	-----	35.95
SANTA EMA, MAIPO VALLEY, CHILE <i>Elegant, soft, well-structured with a hint of peach and almond</i>	6.75	21.95

RED WINE

PINOT NOIR

	GLASS	BOTTLE
JOVINO PINOT, OREGON <i>Black raspberries, cherries and cocoa, a smooth and lingering finish</i>	-----	36.95
HAUTE RED, CALIFORNIA <i>Soft tannins, sweet fruit with an undercurrent of delicate red fruit</i>	9.95	33.95
MERIDIAN, CALIFORNIA <i>Classic hallmarks of Bing cherry with hints of strawberry, roses and violets. Elegant and medium-bodied with a velvety texture</i>	8.25	26.95
SALMON CREEK, CALIFORNIA <i>Soft texture, suggests fresh cherries, raspberries and strawberries</i>	6.75	20.95

MERLOT

CLOS DU VAL, NAPA VALLEY <i>Plum, cherry and blackberry with a wee bit of sweet spice</i>	-----	33.95
ELVIS "JAILHOUSE ROCK," CALIFORNIA <i>Lush, ripe and juicy with intense black cherry, currant and blackberry fruit</i>	8.25	26.95
STONE CELLARS, CALIFORNIA <i>Creamy nose of vanilla oak, with nice plum and blackberry flavors</i>	6.25	19.95

SHIRAZ & BLENDS

	GLASS	BOTTLE
WOOP WOOP SHIRAZ, AUSTRALIA <i>Bursting with blackberries, blueberry jam, and spices</i>	-----	29.95
PURPLE COWBOY CAB-SYRAH, PASO ROBLES <i>Crushed red berries and cherries, with notes of cola and cinnamon</i>	8.25	26.95
BLACK OPAL SHIRAZ, AUSTRALIA <i>Blackberries, pepper and spice followed with rich plum flavors</i>	7.75	25.95

CABERNET SAUVIGNON

SIMI, ALEXANDER VALLEY <i>The best of Alexander Valley -- Lush black cherry and blackberry highlighted with vanilla and a dusting of cocoa and herbs</i>	-----	44.95
ELVIS "BLUE CHRISTMAS," NAPA VALLEY <i>Lush and ripe with black currant, plums, and black cherries, well balanced with complex tannins and oak aging</i>	9.95	33.95
NAPA RIDGE, NAPA VALLEY <i>Black cherry and plum join with juniper, vanilla and black olive with luscious tannins</i>	8.50	27.95
STONE CELLARS, CALIFORNIA <i>Ripe summer berry flavors, smooth, robust and classically structured</i>	6.25	19.95

SPARKLING

	SPLIT	BOTTLE
COPPOLA "SOFIA" Blanc de Blanc, CALIFORNIA <i>A provocative scent of pineapple, peach and lemon; crisp and lively</i>	-----	36.95
WEIBEL RASPBERRY SPARKLING, CALIFORNIA <i>Exploding with raspberries, sweet yet lively</i>	-----	23.95
ZONIN PROSECCO, ITALY <i>Aromas of honeysuckle and apples lead to a delicious creamy finish with pear and vanilla notes</i>	9.95	25.95
KORBEL BRUT, CALIFORNIA <i>Crisp and refreshing with notes of light citrus and pear</i>	9.95	25.95

INTERESTING REDS

KAIKEN MALBEC, MENDOZA <i>Savory blackberries and cocoa touched by a note of earthy minerality</i>	-----	34.95
PASCUAL TOSO MALBEC, ARGENTINA <i>Fruit forward, well-balanced finish soft and smooth</i>	8.25	26.95
CONQUISTA MALBEC, ARGENTINA <i>Full bodied with layers of blackberries and blueberries</i>	7.25	23.95
STELTZNER CLARET, NAPA VALLEY <i>Rich plum and cherry cola flavors framed by vanilla and light oak. Great structure and tannins created by masterful blending of Cabernet Sauvignon, Merlot and Cabernet Franc</i>	-----	29.95

MINNESOTA CROFUT WINERY

	GLASS	BOTTLE
LA CRESCENT WHITE, JORDAN, MN <i>Sweet white apricots and peaches</i>	7.95	25.95
FRONTENAC ROSÉ, JORDAN, MN <i>Soft, with lots of cherries</i>	7.95	25.95
ST. CROIX RED, JORDAN, MN <i>Blackberry, currant and vanilla flavors with a velvety finish</i>	7.95	26.95

ALCOHOL FREE

	GLASS	BOTTLE
SUTTER HOME FRE CHARDONNAY	6.25	19.95
SUTTER HOME FRE WHITE ZINFANDEL	6.25	19.95
SUTTER HOME FRE SPARKLING	6.25	19.95
SARATOGA SPRING WATER	-----	4.95

BEER

BLUE MOON • CORONA • GUINNESS STOUT • HEINEKEN • LEINENKUGEL'S HONEYWEISS • MICHELOB GOLDEN • MICHELOB GOLDEN LIGHT • MILLER GENUINE DRAFT • MILLER LITE • SAMUEL ADAMS BOSTON LAGER • SUMMIT PALE ALE • SUMMIT PORTER

O'DOULS AMBER N/A



MATINEE MENU

APPETIZERS

<p>JUMBO SHRIMP COCKTAIL 9.95 <i>Jumbo shrimp served with cocktail sauce and lemon</i></p> <p>FRUIT AND CHEESE ASSORTMENT 7.95 <i>Chunks of fresh fruit, Brie and cheddar cheese with sliced French baguette bread, served with a sweet yogurt dipping sauce</i></p> <p>POT STICKERS 8.95 <i>Chinese dumplings sautéed in oil with mushrooms, snow pea pods and diced green onions gently tossed in our sriracha soy sauce</i></p> <p>CHEESE CURDS 7.95 <i>White cheddar cheese curds lightly battered and fried to a golden brown</i></p> <p>'LOVE ME TENDER' SLIDERS 8.95 <i>Two mini sliders made with beef tenderloin and topped with Bleu cheese crumbles</i></p>	<p>VEGETABLE SPRING ROLLS 6.95 <i>Fresh vegetables and authentic Asian spices wrapped in traditional egg roll wrapper, with sweet and sour sauce</i></p> <p>SOUP DU JOUR cup 3.50, crock 4.75 <i>Your server will describe today's soup</i></p> <p>COCONUT SHRIMP 9.75 <i>Butterflied shrimp marinated in Malibu Coconut Rum and coconut milk, rolled in bread crumbs and coconut flakes, deep-fried until golden brown</i></p> <p>HOT ARTICHOKE DIP 9.95 <i>Our blend of marinated artichoke hearts and cheeses, served hot with Ciabatta bread</i></p>
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THE CHAN SAMPLER 11.95
Our famous house sampler includes Cheese Curds, Pot Stickers, Vegetable Spring Rolls, and our own Coconut Shrimp with Malibu Rum Sauce

ENTREÉS

All entrees are served with our own freshly baked rolls and butter

Your ticket price includes a choice of one of the following:

SOUTH OF THE BORDER SALAD

Grilled chicken breast, flame-roasted corn, black beans, peppers, crumbled bacon, diced avocados and diced tomatoes. Served on a bed of greens with our Chipotle ranch dressing

THE NEW CHICKEN CHANHASSEN

A boneless chicken breast stuffed with Minnesota wild rice dressing, baked to a golden brown and topped with our special Mushroom supreme sauce

POT ROAST

Slow oven roasted tender roast beef with potatoes, carrots, onions and gravy

MEMPHIS BBQ SANDWICH

Smoked pulled pork simmered in a Memphis style BBQ sauce, served on a bun with southern style cole slaw

GARDEN CHEESE BURGER

A veggie burger with sautéed mushrooms, onion and peppers topped with sharp cheddar cheese on a fresh hamburger bun, served with fries.

CATCH OF THE DAY

Let your server describe today's catch

CHICKEN TENDERS

Chicken tenders lightly breaded and deep-fried to a golden brown, served with French fries and ranch dressing

The following is available for an additional charge:

TOP SIRLOIN 5.95

Aged choice top sirloin steak broiled medium-rare, medium or medium-well and served with oven-roasted potatoes and steamed vegetables
Sautéed mushrooms with your steak, add 2.95; Sautéed onions with your steak, add 2.25
Three jumbo prawns lightly glazed and broiled with Whiskey River Sauce, add 6.25

SIDES

- HOLLANDAISE SAUCE 1.95
- WHISKEY RIVER SAUCE 1.95
- SAUTÉED MUSHROOMS 2.95
- SAUTÉED ONIONS 2.25
- SOUR CREAM .95