



G R A T I T U D E

**Appetizers**

- CRISPY FRIED CALAMARI** Lemon Aioli
- BABY BACK RIBS** Tender, Slow Cooked with House Barbeque Sauce
- SOUTHERN FRIED CHICKEN** Boneless Marinated Chicken Breast, Ranch and House Barbeque Sauce
- FISH TACO** Flavored Torillas, Cripsy Fried Talapia, Pico de Gallo, Shredded Lettuce, Avocado, Ranch Dressing
- CAJUN FRIED SHRIMP** Spicy Curry Remoulade
- JUMBO LUMP CRAB CAKE** Baby Arugula, Lemon Vinaigrette,
- SHRIMP EMPANADA** Coconut Milk, Peppers, Pico de Gallo
- SHRIMP QUESADILLA** Melted Mozzarella, Vine Ripe Tomatoes, Basil with Pico de Gallo, Guacamole and Sour Cream
- LOBSTER MAC and CHEESE**
- BACON MAC and CHEESE**
- SHORT RIB MAC and CHEESE** Cheddar, Mozzarella and Parmesan Three Cheeses baked with Panko Bread Crumbs

.....  
**Soup of the day**

**Dinner Salads**

- BEET AND BABY KALE** Roasted Red and Yellow Beets, Oranges, Red Cabbage, Balsamic Vinaigrette, Fried Goat Cheese
- CAESAR SALAD** Crisp Romaine Lettuce, Garlic Seasoned Croutons, Creamy Caesar Dressing, Shaved Parmesan Reggiano Cheese
- BABY SPINACH SALAD** Autumn Pear, Dried Cranberries, Bacon, Pickled Red Onions, Pecan with Apple Cider Vinaigrette, Blue Cheese Crumbles
- OUR FAMOUS SESAME CALAMARI SALAD** Asian Greens, Miso Ginger Dressing, Peanut Sauce, Scallions and Sesame Seeds
- SOUTHERN FRIED CHICKEN SALAD** Seasonal Greens, Sweet Corn, Grape Tomatoes, Cheddar Cheese, Creamy Ranch Dressing
- AVOCADO SALAD** Baby Arugula, Avocado, Roma Tomatoes, Red Onions, Citrus Vinaigrette Dressing  
add Chicken \* Salmon \* Shrimp

.....  
**Burgers & Sandwiches**

- All served with your choice of Cheddar, Swiss, Mozzarella Avocado, Bacon, Fried Onion or Fried Egg
- CHOCOLAT'S "BIG ASS" BURGER** Certified Angus Beef, Crumbled Blue Cheese, Fried Egg, BBQ Sauce, Apple Wood Smoked Bacon, Sautéed Onions, Sautéed Mushrooms, Gorgonzola, Onion Rings, Lettuce, Tomatoes on Brioche served with Sweet Potato Wedges
- CLASSIC DELUXE BURGER** Certified Angus Beef, Lettuce, Red Onions, Pickles, on Brioche served with Steak Fries
- CHOCOLAT BBQ BURGER** Certified Angus Beef, BBQ Sauce, Apple Wood Smoked Bacon, Onion Rings on Brioche served with Steak Fries
- HOUSE MADE TURKEY BURGER** Seared Ground Turkey on Brioche served with Steak Fries
- SALMON BURGER** Sriracha Aioli, Arugula, Tomato, Red Onion, Avocado on Brioche

**Entrees**

- PAN ROASTED CHICKEN** ½ Boneless Chicken, Chive Mashed Potatoes, Sautéed Button Mushrooms
- EMILY'S SWEET SOUTHERN FRIED CHICKEN** with Braised Greens (Collard Greens and Kale) served with choice of **Sweet Potato Au Gratin or Mac & Cheese**, Honey Cayenne Pepper Sauce
- JERK CHICKEN** Rice and Peas, Sweet Plantains
- OUR FAMOUS SLOW BRAISED BEEF SHORT RIBS** Aged Cognac Reduction, Mashed Potatoes, Sautéed Spinach
- BBQ BABY BACK RIBS** Mac & Cheese and Cole Slaw
- STEAK AND MAC & CHEESE** Certified Angus N.Y Strip Steak, Mac & Cheese
- NEW YORK STRIP STEAK** (Certified Angus Beef) Garlic Mashed Potatoes, Asparagus, Onion Rings, Herb Butter
- GRILLED LAMB CHOPS** Mashed Potatoes and Sautéed Spinach
- GRILLED SCOTTISH SALMON** Sautéed Kale, Crispy Leek, Mango Coulis
- WILD FRESH RED SNAPPER FILLET** Pan Roasted, Fresh Garlic Butter Sauce, Asparagus, Basmati Rice
- SHRIMP & GRITS** Grilled Shrimp, Creamy Bacon Cheddar Grits Shrimp and Lobster Cream Sauce
- JUMBO LUMP CRAB CAKES** 2 Jumbo Lump Crab Cakes over Sautéed Baby Spinach, Fresh Arugula, Spicy Curry Remoulade
- SPAGHETTI POMODORO** Thin Spaghetti, Fresh and Sun Dried Tomato, Basil Sauce  
add Grilled Chicken \* Salmon/ Shrimp
- PENNE ALA VODKA** Penne Pasta with Creamy Pink Vodka Sauce, Sweet Peas  
\* add Salmon/ Shrimp

**Sides**

- Bacon Cheddar Grits \* Steak Fries \*
- Sweet Plantains \* Sweet Potato Fries \*
- Mac & Cheese \* Sautéed Spinach \* Asparagus \*
- Mashed Potatoes \* Sautéed Kale \* Bacon \*
- Sweet Potato Wedges

**Consumption of raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have medical conditions. \*If you have any food allergy please speak to your server**

**18% Gratuity will be added to all parties of 4 or more Please: NO SUBSTITUTIONS or CHANGES. Thank You**

.....  
Leon Ellis, Chocolat and The Emily Ellis Scholarship Fund strive to make a difference in the lives of our youth. We are inviting you to join us by adding a contribution of \$1.00 or more to your check. 100% of your contribution will be used to provide college scholarships for students of the Harlem Community Email: [info@chocolatharlem.com](mailto:info@chocolatharlem.com)  
.....

**Executive Chef: Anthony Williamson  
Chef de Cuisine: Edson Rendon**

# WINE LIST

## SPARKLING

Cava, Brut Reserva, Mont Marcel, Penedes  
Prosecco, Collalbrigo, Veneto  
Cremant d'Alsace, Paul Zinck, NV  
Rose Lambrusco, Lusvardi, Emilia Romagna NV  
Moscato d' Asti, Ascheri  
Champagne, Montaudon NV  
Champagne Brut, Bruno Paillard, France

## WHITE

Chardonnay, Jean-Marc Brocard, Chablis Domaine Ste Claire 2013  
Chardonnay, Auxey-Duresses, Leroux, Burgundy 2008  
Chardonnay, Starmont, Sonoma 2012  
Chardonnay, Maison Champy, Meursault 2012  
Chardonnay, Split Creek, Sonoma Valley  
Sancerre, Domaine Andre Neveu, Loire Valley 2014  
Sauvignon Blanc, Tablelands, Martinborough 2011  
Chenin Blanc, Bradgate, West Cape, South Africa 2014  
Chenin Blanc, Domaine Pichot, Vouvray 2010  
Pinot Gris, Paul Zinck, Alsace 2012  
Pinot Grigio, Peter Zemmer, Alto Adige 2010  
Riesling, Falkenstein, Trentino-Alto Adige, Italy 2011  
Riesling, Red Newt Cellars, New York 2013  
Riesling, Dr. Burklin Wolf  
Albarino, Morgadio, Galicia 2010  
Chardonnay, Mark West Chardonnay, Appellation 2012

## ROSE

Blend, Bila-Haut, M. Chapoutier, Cotes du Roussillon 2011  
Pinot Noir, Zum, Pfalz 2013

## RED

Cabernet Sauvignon, Steltzner, Napa Valley 2012  
Cabernet Sauvignon, Vina Cobos, Mendoza 2013  
Cabernet Sauvignon, Chateau Edmus, Saint Emillion 2008  
Cabernet Sauvignon, Truchard Vineyards, Napa 2008  
Malbec, Bodega Vina Cobos, Mendoza, Argentina 2013  
Malbec, Reserve, Riglos, Salta 2009  
Pinot Noir, Montinore Estate, Willamette Valley 2012  
Pinot Noir, Benjamin Leroux, Burgundy, France 2013  
Pinot Noir, Straight Line, Santa Barbara, 2009  
Pinot Noir, Stermer Vineyard, Lemelson, Willamette 2009  
Pinot Noir, Volnay Burgundy 1er Cru, Pitures, Bellene 2008  
Dolcetto d' alba, D.O.C., Aurelio Settimo 2013  
Blend, "Cercius", Gassier, Cotes du Rhone Villages 2011  
Blend, Bertlan Stehelin, Gigondas Rouge 2012  
Blend, Salanques, Mas Doix, Priorato 2006  
Pinot Noir, Mark West Appellation, California 2013

## Sangria

### Chocolat Signature Sangria

*Delicious combination of Seasonal Fruits, Red Wine, Brandy and Triple Sec*

### Blanca

*Succulent blend Tropical Fruits, White Wine, Brandy and Triple Sec*

No Substitutions

Maximum – 4 splits per check

*Chocolat is fully committed to offering our guests the best, freshest and highest quality ingredients*

**CHOCOLAT'S ULTIMATE URBAN  
POWER BRUNCH**  
SATURDAYS & SUNDAYS  
10:00 AM - 4:00 PM

## DESSERT MENU

### CHOCOLAT MOLTEN LAVA CAKE 11

*Moist chocolate cake, deeply enrobed in chocolate, filled with truffle of molten darkness*

### GODIVA CHOCOLATE CHEESECAKE 11

*Rich Godiva cheesecake baked, chunks of milk chocolate mousse & chocolate whipped topping*

### SEA SALT CARAMEL CHEESECAKE 12

*NY Cheesecake and swirl in thick, rich caramel, topped with thin layer of Hershey's caramel, lightly sprinkle with a light dusting of sea salt*

### NEW YORK CHEESE CAKE 11

### MISSISSIPPI MUD PIE 12

*Chocolate base crust, cappuccino mousse, cookie crust with chocolate topping,*

### CHOCOLATE PEANUT BUTTER PIE 11

*Graham cracker peanut butter crust, dark chocolate mousse, creamy peanut butter & whipped cream*

### RED VELVET CAKE 14

*Bitter sweet chocolate mousse, 2 layers of krish soaked chocolate sponge cake & chocolate mirror glaze*

### ICE CREAM 11

*Vanilla Ice Cream, Chocolate*

## MARTINIS

**"Red Velvet" Chocolate Martini** Absolut Raspberry, White Chocolate Liqueur, Homemade Chocolate Ganache

**Asian Pear** Absolut Pear, Sake, Sour Apple, Peach Schnapps

**Chocolat Covered Strawberry** Vodka, Strawberry Liqueur, Chocolate Liqueur, Chocolate Chip

**Chocolat Martini** Vodka, Chocolate Liqueur & Crème de Cacao

**Chocolat Kiss Martini** Vanilla Vodka, Irish Cream & White Crème de Cacao

**Dark Chocolat Martini** Vodka, White Crème de Cacao, Dark Crème de Cacao & Chocolate Chip

**Classic Martini** Vodka or Gin, Dry Vermouth with Olive or Lemon Twist

**French Kiss Martini** Vodka, Peach Schnapps, Chambord, splash of Cranberry Juice

**Saketini** Vodka, Sake, Blue Curacao

## CRAFTED COCKTAILS

**French on 8<sup>th</sup> Avenue** Gin, Lemon Juice, Champagne

**Blue Chocolat Ice Tea** Rum, Gin, Vodka, Triple Sec, Blue Curacao, Sour Mix

**Mojito** Bacardi Light Rum, Club Soda, Mint Sprigs, Sugar, Lime

**Dark & Stormy** Bacardi Dark Rum & Ginger Beer with Lime

**Tokyo Ice Tea** Rum, Gin, Vodka, Triple Sec, Midori, Sprite

**Harlem Manhattan** Knob Creek Bourbon, Sweet Vermouth

**Classic Margarita** Jose Cuervo Tequila, Fresh Lemon or Lime

**Rum Swizzle** Dark Rum, Gold Rum, Fresh Lime Juice, Pineapple, Orange Juice, Grenadine, Angostura Bitters

**Harlem Bellini** Peach Schnapps, Champagne

**Sparkle Bloom** Prosecco, Campari

*18% Gratuity will be added to all parties of 4 or more  
Please: NO SUBSTITUTIONS or CHANGES. Thank You*

**CHOCOLAT LATE NIGHT**  
*Eat. Drink. Chill.*  
FRIDAYS & SATURDAYS  
11:00 PM - 2:00 AM