



G R A T I T U D E

**Appetizers**

**CRISPY FRIED CALAMARI** Lemon Aioli, Marinara Sauce 12

**BABY BACK RIBS** Tender, Slow Cooked with House Barbeque Sauce 14

**SOUTHERN FRIED CHICKEN** Boneless Marinated Chicken Breast, Ranch and House Barbeque Sauce 12

**FISH TACO** Flour Torillas, Crispy Fried Talapia, Pico de Gallo, Shredded Lettuce, Avocado Ranch Dressing 12

**CAJUN JUMBO FRIED SHRIMP** Spicy Curry Remoulade 14

**JUMBO LUMP CRAB CAKE** Baby Arugula, Lemon Vinaigrette, 18

**SHRIMP EMPANADA** Coconut Milk, Peppers, Pico de Gallo 14

**SHRIMP QUESADILLA** Melted Mozzarella, Vine Ripe Tomatoes, Basil with Pico de Gallo, Guacamole and Sour Cream 21

**LOBSTER MAC and CHEESE** (real authentic lobster meat) 20

**BACON MAC and CHEESE** 16

**SHORT RIB MAC and CHEESE** Cheddar, Mozzarella and Parmesan Three Cheeses baked with Panko Bread Crumbs 16

**Dinner Salads**

**WATERMELON AND FETA SALAD** Baby Arugula, Seedless Watermelon, Feta Cheese, Toasted Almonds, Red Wine Vinaigrette 14

**CAESAR SALAD** Crisp Romaine Lettuce, Garlic Seasoned Croutons, Creamy Caesar Dressing, Parmesan Cheese 12

**BABY SPINACH SALAD** Blueberry, Pickled Red Onions, Pecan with Blue Cheese Crumbles, Strawberry Vinaigrette 16

**OUR FAMOUS SESAME CALAMARI SALAD** (serves two) Asian Greens, Miso Ginger Dressing, Peanut Sauce, Scallions and Sesame Seeds 18

**STEAK SALAD NICOISE** Heirloom Tomatoes, Hard Boiled Eggs, Mesculine Greens, Red Onions, Sliced Steak, Red Wine Vinaigrette 18

**CURRIED SHRIMP SALAD** Shrimp, Romaine Lettuce, Raisin Toasted, Coconut Flakes, Mango Ginger Vinaigrette 19

**AVOCADO SALAD** Baby Arugula, Avocado, Roma Tomatoes, Red Onions, Citrus Vinaigrette Dressing 16

add **Chicken 7 \* Salmon 8 \* Shrimp 10**

**Burgers & Sandwiches**

All served with your choice of Cheddar, Swiss, Mozzarella 2

Avocado, Bacon, Fried Onion or Fried Egg 4

**CHOCOLAT'S "BIG ASS" BURGER** Choice Angus Beef, Crumbled Blue Cheese, Fried Egg, BBQ Sauce, Apple Wood Smoked Bacon, Sautéed Onions, Sautéed Mushrooms, Onion Rings, Lettuce, Tomatoes on Brioche served with Steak Fries 27

*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*

**CLASSIC DELUXE BURGER** Choice Angus Beef, Lettuce, Red Onions, Pickles, on Brioche served with Steak Fries 14

**CHOCOLAT BBQ BURGER** Choice Angus Beef, BBQ Sauce, Apple Wood Smoked Bacon, Onion Rings on Brioche served with Steak Fries 16

**HOUSE MADE TURKEY BURGER** Seared Ground Turkey on Brioche served with Steak Fries 15

**SALMON BURGER** Sriracha Aioli, Arugula, Tomato, Red Onion, Avocado on Brioche 18

**Entrees**

**PAN ROASTED CHICKEN** ½ Boneless Chicken, Chive Mashed Potatoes, Sautéed Button Mushrooms 25

**EMILY'S SWEET SOUTHERN FRIED CHICKEN** with Braised Greens (Collard Greens and Kale) served with choice Smashed Sweet Potato or Mac & Cheese, Honey Cayenne Pepper Sauce 25

**JERK CHICKEN** ½ Chicken, Rice and Peas, Sweet Plantains 27

**SPAGHETTI POMODORO** Thin Spaghetti, Fresh and Sun Dried Tomato, Basil Sauce 17 add **Grilled Chicken 7 \* Salmon/ Shrimp 10**

**PENNE ALA VODKA** Penne Pasta with Creamy Pink Vodka Sauce, Sweet Peas 18 \* add **Salmon/ Shrimp 10**

**OUR FAMOUS SLOW BRAISED BEEF SHORT RIBS** Aged Cognac Reduction, Mashed Potatoes, Sautéed Spinach 29

**BBQ BABY BACK RIBS** Mac & Cheese and Cole Slaw 28

**STEAK AND MAC & CHEESE** Choice Angus N.Y Strip Steak, Mac & Cheese 29

**NEW YORK STRIP STEAK** (Choice Angus Beef) Garlic Mashed Potatoes, Asparagus, Onion Rings, Herb Butter 30

**GRILLED LAMB CHOPS** Mashed Potatoes and Sautéed Spinach 29

**GRILLED SCOTTISH SALMON** Sautéed Kale, Crispy Leek, Mango Coulis, Mango Salsa (spicy) 25

**WILD FRESH RED SNAPPER FILLET** Pan Roasted, Fresh Garlic Lemon Butter Sauce, Asparagus, Basmati Rice 28

**SHRIMP & GRITS** Grilled Shrimp, Creamy Bacon Cheddar Grits Shrimp and Lobster Cream Sauce 29

**JUMBO LUMP CRAB CAKES** 2 Jumbo Lump Crab Cakes over Sautéed Baby Spinach, Fresh Arugula, Spicy Curry Remoulade 32

**Sides**

- Bacon Cheddar Grits 8 \* Steak Fries 8 \*
- Sweet Plantains 7 \* Sweet Potato Fries 9 \*
- Mac & Cheese 10 \* Sautéed Spinach 8 \* Asparagus 9 \*
- Mashed Potatoes 8 \* Sautéed Kale 8 \* Bacon 7 \*

# WINE LIST

## SPARKLING

Moscato, San Giuseppe, Italy	10/48
Prosecco, Primaterra, Italy	14/52

## WHITE

Chardonnay, Jacob Creek, South Eastern Australia, 2016	12/48
Sauvignon Blanc, 120 Reserva Especial, 2016	10/38
Reisling, Urban, Germany, 2015	10/48

## RED

Malbec, Las Lenas, Argentina, 2016	12/49
Merlot, Jacob's Creek, South Eastern Australia, 2015	12/50
Pinot Noir, Belle, California, 2014	14/54
Pinot Noir, Smoking Loon, California, 2015	12/52
Cabernet Sauvignon, Jacob's Creek, South Eastern Australia, 2014	12/52
Cabernet Sauvignon, Belle, California	14/48
Cabernet Sauvignon, 120 Reserva Especial, Santiago, 2016	12/49

## WINES BY THE GLASS

### WHITE WINES

Chardonnay	10
Pinot Grigio	9
Reisling	9
Sauvignon Blanc	10
Moscato d' Asti	9

### RED WINES

Cabernet Sauvignon	9
Malbec	9
Merlot	10
Pinot Noir	12
Shiraz	9

## MARTINIS

**"Red Velvet" Chocolate Martini** Absolut Raspberry, White Chocolate Liqueur, Homemade Chocolate Ganache **14**

**Asian Pear** Absolut Pear, Sake, Sour Apple, Peach Schnapps **14**

**Chocolat Martini** Vodka, Chocolate Liqueur & Crème de Cacao **14**

**Chocolat Kiss Martini** Vanilla Vodka, Irish Cream & White Crème de Cacao **14**

**Dark Chocolat Martini** Vodka, White Crème de Cacao, Dark Crème de Cacao & Chocolate Chip **14**

**Classic Martini** Vodka or Gin, Dry Vermouth with Olive or Lemon Twist **14**

**French Kiss Martini** Vodka, Peach Schnapps, Chambord, splash of Cranberry Juice **14**

**Saketini** Vodka, Sake, Blue Curacao **14**

## CRAFTED COCKTAILS

**French on 8<sup>th</sup> Avenue** Gin, Lemon Juice, Champagne **14**

**Blue Chocolat Ice Tea** Rum, Gin, Vodka, Triple Sec, Blue Curacao, Sour Mix **14**

**Mojito** Bacardi Light Rum, Club Soda, Mint Sprigs, Sugar, Lime **14**

**Dark & Stormy** Bacardi Dark Rum & Ginger Beer with Lime **12**

**Tokyo Ice Tea** Rum, Gin, Vodka, Triple Sec, Midori, Sprite **12**

## CRAFTED COCKTAILS *continued*

**Harlem Manhattan** Knob Creek Bourbon, Sweet Vermouth **14**

**Classic Margarita** Jose Cuervo Tequila, Fresh Lemon or Lime **12**

**Rum Swizzle** Dark Rum, Gold Rum, Fresh Lime Juice, Pineapple, Orange Juice, Grenadine, Angostura Bitters **12**

**Harlem Bellini** Peach Schnapps, Champagne **12**

**Sparkle Bloom** Prosecco, Campari **12**

### Sangria

#### Chocolat Signature Sangria **12/36**

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

#### Blanca **12/36**

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

AMSTEL LIGHT	7
BUD LIGHT	6
BUDWEISER	6
SAM ADAMS	7
STELLA	7
COORS LIGHT	7
BLUE MOON	7
COORS	7
CORONA	7
HEINEKEN	7
RED STRIPE	7

## DESSERTS

### NEW YORK CHEESE CAKE **11**

*All natural, rich and creamy*

### RED VELVET CAKE **12**

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

### CHOCOLATE FUDGE CAKE **12**

*Irresistibly moist, rich and delicious*

### ICE CREAM **8**

*Vanilla Ice Cream*

### CHOCOLAT'S ULTIMATE URBAN POWER BRUNCH

**SATURDAYS 10:00 AM - 4:00 PM**

**SUNDAYS 10:00 AM - 4:30 PM**

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)

**No Substitutions Maximum – 4 splits per check**

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

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