



Appetizers

- CRISPY FRIED CALAMARI** Lemon Aioli 12
- BABY BACK RIBS** Tender, Slow Cooked with House Barbeque Sauce 12
- SOUTHERN FRIED CHICKEN** Boneless Marinated Chicken Breast, Ranch and House Barbeque Sauce 11
- GOAT CHEESE BRUSCHETTA** Grilled Baguette with Goat Cheese, Tomato, Red Onion, Fresh Basil 10
- CAJUN FRIED SHRIMP** Mango Citrus Puree 12
- JUMBO LUMP CRAB CAKE** Baby Arugula, Lemon Vinaigrette, Spicy Curry Remoulade 16
- SHRIMP EMPANADA** Coconut Milk, Peppers, Pico de Gallo 12
- SHRIMP QUESADILLA** Melted Mozzarella, Vine Ripe Tomatoes, Basil with Pico de Gallo, Guacamole and Sour Cream 16
- LOBSTER MAC and CHEESE** 18
- BACON MAC and CHEESE** 15

Soup of the day 6

Salads

- CHOCOLAT HOUSE SALAD** Field Greens, Lemon Thyme Vinaigrette, Roma Tomatoes, Roasted Red Pepper, Haricot Vert, Shaved Parmesan, Coco Dusted Pecans 12
- CAESAR SALAD** Crisp Romaine Lettuce, Garlic Seasoned Croutons, Creamy Caesar Dressing, Shaved Parmesan Reggiano Cheese 10
- AVOCADO SALAD** Tossed Arugula, Plum Tomato, Bermuda Onion, Lemon, Extra Virgin Olive Oil 12
- BEET AND ARUGULA SALAD** Arugula, Granny Smith Apples, Roasted Beets, Goat Cheese, Candied Pecans, Balsamic Reduction 12
- OUR FAMOUS SESAME CALAMARI SALAD** Asian Greens, Miso Ginger Dressing, Peanut Sauce, Scallions and Sesame Seeds 18
- SOUTHERN FRIED CHICKEN SALAD** Seasonal Greens, Sweet Corn, Grape Tomatoes, Cheddar Cheese, Creamy Ranch Dressing 18
- GRILLED SHRIMP AND AVOCADO SALAD** Shredded Romaine, Avocado, Black Beans, Corn, Tomato, Citrus Vinaigrette Dressing 19

add Chicken 10 * Salmon 12 * Shrimp 14 *

Burgers & Sandwiches

All served with your choice of Cheddar, Swiss, Mozzarella, Avocado, Bacon, Fried Onion or Fried Egg for 3

- CLASSIC DELUXE BURGER** 8oz Certified Angus Beef, Lettuce, Red Onions, Pickles, on Brioche served with French Fries 15
- CHOCOLAT BBQ BURGER** Melted Vermont Cheddar, BBQ Sauce, Apple Wood Bacon, Onion Rings on Brioche 17
- HOUSE MADE TURKEY BURGER** Seared Ground Turkey, on Brioche 14
- SALMON BURGER** Sriracha Aioli, Arugula, Tomato, Red Onion, Avocado on Brioche 17

Entrees

- JERK CHICKEN** Rice and Peas, Sweet Plantains 24
- EMILY'S SWEET SOUTHERN FRIED CHICKEN** Corn on the Cob, Watermelon Salad, Honey Cayenne Pepper Sauce 21
- PAN ROASTED CHICKEN** Boneless Chicken, Chive Mashed Potatoes, Sautéed Button Mushrooms 22
- CERTIFIED ANGUS GRILLED N.Y. STRIP STEAK** Mashed Potatoes, Asparagus, Onion Rings, Herb Butter 34
- STEAK AND MAC & CHEESE** Certified Angus N.Y Strip Steak, Mac & Cheese 32
- OUR FAMOUS BEEF SHORT RIB** Aged Cognac Reduction, Mashed Potatoes, Sautéed Spinach 27
- BBQ BABY BACK RIBS** Mac & Cheese and Cole Slaw 26
- GRILLED LAMB CHOPS** Mashed Potatoes and Sautéed Spinach 24
- RED SNAPPER FILLET** Pan Roasted, Creamy Saffron Risotto, Green Peas, Sweet Shrimp and Lobster Cream Sauce 24
- GRILLED SCOTTISH SALMON** Sautéed Kale, Crispy Leek, Mango Coulis 24
- SHRIMP & GRITS** Grilled Shrimp, Creamy Bacon Cheddar Grits Shrimp and Lobster Cream Sauce 27
- JUMBO LUMP CRAB CAKES** 2 Jumbo Lump Crab Cakes over Sautéed Baby Spinach, Fresh Arugula, Spicy Curry Remoulade 32
- SPAGHETTI POMODORO** Thin Spaghetti, Fresh and Sun Dried Tomato, Basil Sauce 19 add Shrimp 26
- PENNE ALA VODKA** Penne Pasta with Creamy Pink Vodka Sauce, Sweet Peas 19 add Salmon 24

Kids Menu 11

- Spaghetti with Marinara or Butter and Parmesan
- Southern Fried Chicken with French Fries
- Certified Angus Beef Sliders with Cheese and French Fries
- Grilled Cheese and French Fries

Sides

- Bacon Cheddar Grits 8 * French Fries 6 * Sweet Potato Fries 8
- Mac & Cheese 12 * Sautéed Spinach 7 * Asparagus 7 *
- Mashed Potatoes 7 * Sautéed Kale 7 * Bacon 7 *

For your convenience, 18% gratuity will be added to parties of 4 and more

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

WINE LIST

Sparkling

Rosatello Sweet Sparkling Rose (Italy)	14/48
Ruffino Prosecco (Italy)	12/44

Chardonnay

Domaine de Bernier (France)	35
Milestone (California)	10/36

Riesling

Villa Wolf (Germany)	34
Blufeld (Germany)	11/34

Moscato

Simply Naked (California)	11/34
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White Zinfandel

Rex Goliath (California)	11/35
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Sauvignon Blanc

Cono Sur Bicycle (Chile)	34
Anderra (Chile)	11/36

Pinot Grigio

Mirabello (Italy)	12/36
Thorny Rose (Washington)	12/38

Other Whites

Chenin Blanc (South Africa)	30
Viognier, Domaine de la Ferrandier (France)	12/36

Cabernet Sauvignon & Cabernet Blends

Syrah Porcupine Ridge (South Africa)	11/37
Tinto Negro Malbec (Argentina)	12/36
Diseno Malbec (Argentina)	12/44
Pinotage (South Africa)	32
Anderra (Chile)	12/38

Pinot Noir

Cono Sur (Chile)	34
Rex Goliath (California)	12/36

Merlot

Night Harvest (California)	12/36
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Sangria

Chocolat Signature Sangria 10/35

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

Blanca 10/35

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

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

No Substitutions

Maximum – 4 splits per check

DESSERT MENU

CHOCOLAT MOLTEN LAVA CAKE 10

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

GODIVA CHOCOLATE CHEESECAKE 10

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

CHOCOLATE PEANUT BUTTER PIE 10

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

RED VELVET CAKE 12

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

MARTINIS

Pomegranate Martini Vodka, Pomegranate Juice, Orange Juice, Club Soda

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

22 Martin Vodka, White Chocolate Liqueur, Kahlua, Frangelico

Expresso-Tini Vanilla Vodka, Irish Cream, Espresso, Chocolate Swirls

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

Saketini Vodka, Sake, Blue Curacao

COCKTAILS

French on 8th 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