

# The Chase Restaurant and Lounge

“Santa Barbara’s Best Italian Since 1979”

## Appetizers

Garlic Bread 7  
Bruschetta 11  
Fresh Steamed Mussels 16  
*white wine, lemon, garlic broth*

Pesto Bread 11  
Deep-Fried Raviolis 12  
Calamari 15  
*Fried or sweet and spicy chili sauce*

Brussels Sprouts 16  
Fresh Steamed Clams 17  
*white wine, lemon, garlic broth*  
Fresh Mozzarella Caprese 16

## Flatbreads

Margherita 16  
Three Cheese 12

Sausage & Peppers 16  
Prosciutto & Arugula 16

Shrimp & Pesto 16  
Chicken Carbonara 16

## Soups & Salads

*Add Chicken or Shrimp 6*

Cup of Soup 8  
Bowl of Soup 9  
Dinner Salad 10

Large Caesar Salad 15  
Large Caesar Mediterranean Style 17  
*with Kalamata olives, boiled egg and tomato*

Classic Chopped Cobb 17  
Classic Bleu Cheese Bacon Wedge 16  
Warm Spinach w/ Crispy Chicken 17

## Entrées

*Entrées (not Burgers) come with Soup or House Salad. Caesar Salad add 2 • Vegetable or Pasta substitutions add 3*

### Pasta

*Add Sausage or Meatballs 4, Shrimp 6, Meat Sauce 1.50*

🍷 Spaghetti Marinara	20
🍷 Homemade Ravioli	22
🍷 Fettuccine Alfredo	22
Pappardelle Vodka Sauce	22
Linguine with Clams	24
Chicken Alfredo	24
Penne Carbonara	24
Pappardelle Primavera	22
Angel Hair Puttanesca	22
Rigatoni Bolognesa	22
Baked Zitti Mostaccioli	24
<i>Made with Mild Italian Sausage</i>	

### Chase Classics

Fresh Grilled Salmon	32
<i>Served over a bed of Fresh Vegetables &amp; Roasted Red Peppers Sauteéd in Olive Oil, Garlic &amp; Lemon</i>	
Chicken Marsala	28
<i>Sauteéd with Marsala Wine &amp; Mushrooms Served with Fettuccine or Spaghetti</i>	
Veal Valle de Ostra	29
<i>Veal Cutlet, Italian Ham, Mozzarella, Breaded &amp; Grilled Served with Penne Carbonara</i>	
Jalapeño Gorgonzola Frenched Pork Chop	32
<i>With Baked Potato or Pasta</i>	
Spinach & Veal Ravioli	23
<i>Made In-House and Served w/Choice of Sauce</i>	
Lasagne alle Tre Carni	24

### Milanese

*Breaded and Grilled and served with lemon wedges  
Served with Fettuccine or Spaghetti*

Chicken	28
Pork	28
Veal	29
Snapper	29

### Piccata or Provençal

*Piccata - sauteéd in Lemon, Wine & Caper Sauce  
Provençal - sauteéd in Lemon, Sherry & Garlic Sauce  
Served with Fettuccine or Spaghetti*

Chicken	28
Calamari Steak	29
Shrimp	29
Veal	29
Snapper	29
Salmon	32

### Parmigiana Dishes

*Breaded and Baked topped with Marinara sauce  
and Mozzarella cheese. Served with Fettuccine or Spaghetti*

Chicken	28
🍷 Eggplant	26
Eggplant Rolletini ~ Stuffed with Ricotta Cheese	27
Veal	29

### Fresh Seafood

Fresh Local Grilled Halibut <i>w/Pasta</i>	39
<i>Baked in a lemon Sherry &amp; Garlic Sauce</i>	
Shrimp Scampi	31
Cioppino	34
<i>Shrimp, fish, mussels, clams and calamari in a red sauce. Served over a bed of Linguine</i>	
Fresh Catch of the Day	market price

### Steaks & Chops

*21 day aged, grain fed, 100% Angus beef  
Served with pasta, baked potato or fries. Loaded baked add 2*

8 oz. Filet Mignon	44
Frenched Pork Chop	29
Lamb Chops	34
12 oz. New York Steak	42

The Chase Tomahawk Rib Eye Steak	46
<i>Huge 24 oz. Bone-In Rib Eye</i>	

### Vegan Specialties

*Chef-crafted delicious, nourishing, plant-based meats from Hungry Planet Foods*

Award Winning Beef Lasagna 24    Chicken Piccata *w/Fettucini Alfredo* 28    Chicken Parmigiana *w/Spaghetti Marinara* 28

Jack’s Gourmet Bacon Cheeseburger	19
<i>Choice of Fries and Ortega Chilis, Lettuce, Tomato, Onion</i>	

*Gluten free pasta usually available*

### Sides

French Fries, Sweet Potato Fries, Onion Rings,  
Sauteed Spinach, Asparagus, Steamed Broccoli 6

*The Chase thanks you for your patronage and asks you to assist us in assuring that all guests are able to be seated in a timely manner.*

*Your participation in our 90 minute maximum seating time is greatly appreciated.*

*For our guests with food allergies, please note that our Caesar and House Dressings contain raw egg. \$7 split plate. \$20 corkage fee. Parties of 6 or more subject to 20% service charge.  
Prices subject to change without notice. 🍷 Vegetarian Selections.*