

start or share¹

hot

- CAJUN HALIBUT TACOS** 14½
cajun spiced halibut, shredded cabbage, chipotle aioli, mango avocado salsa
- JUMBO PRAWN DYNAMITE ROLL** 15¾
avocado, cucumber, mango, sriracha mayo, maple soy reduction
- GINGER CHICKEN LETTUCE WRAPS** 13½
iceberg lettuce, sweet and spicy szechuan sauce, peanuts, crispy noodles, spicy mayo, sesame slaw
- VANCOUVER ISLAND MUSSELS & FRIES** 15½
choose between: thai coconut curry and lemongrass or italian tomato basil in a white wine garlic broth
- CRAB GYOZA** 14¾
amazulu ponzu, dijon mustard, sesame slaw
- CRISPY CALAMARI** 13½
jalapeno, red pepper, red onion served with spicy chipotle aioli and house made tzatziki
- SIGNATURE GINGER BEEF** 14¾
cache creek farm sirloin strips, sweet soy, ginger, garlic, rice

cold

- GRILLED ROMAINE HEARTS** 9 half/13 full
grilled romaine lettuce, roasted garlic, anchovies, shaved parmesan, capers, creamy caesar dressing
- GOAT CHEESE AND ROASTED SWEET BEETS** 12½
pickled radish & carrot, crispy lotus root
- CALIFORNIA SALAD** 11¾
candied pecans, strawberries, goat cheese, lemon poppy seed dressing
- add chicken 5
add ahi tuna 6

hot signatures²

pasta/bowls

* gluten-free pasta 1½

B.C COAST SEAFOOD LINGUINI 20¾
jumbo prawn, halibut, salmon, mussels, clams in a rose sauce served with garlic herb crostini

LOBSTER MAC & CHEESE 23¾
aged cheddar, caramelized onions, lobster, panko crusted served with garlic herb crostini

SIGNATURE BOUILLABAISSE 33¾
alaskan king crab, halibut, salmon, mussels & jumbo prawn in a tomato saffron broth served with garlic herb crostini

CHAMELEON SIGNATURE BOLOGNESE 17¾
beef, mushrooms served with garlic herb crostini

LINGUINI CON FUNGHI 19¾
pesto cream, forest mushrooms, porcini, truffle oil served with garlic herb crostini

POTATO GNOCCHI 17¾
sundried tomato, chicken, pesto cream sauce served with garlic herb crostini

burgers etc.

* served with house made parmesan truffle fries, substitute soup/salad for \$2

** gluten-free buns 1½

CACHE CREEK GOURMET BURGER 17¾
blue cheese slaw, grilled portobello, red wine onion relish, bacon, garlic aioli, brioche bun

BRAISED SHORT RIB GRILLED CHEESE 17¾
sourdough bread, braised beef short rib, caramelized onion, cheddar, provolone, sundried tomato aioli

CALIFORNIA CHICKEN CLUB 16½
rossdown farm chicken breast, bacon, avocado, pepper jack cheese, spicy mayo, cranberry sourdough

ORGANIC QUINOA AND BLACK BEAN BURGER 15½
roasted red pepper, mushrooms, sundried tomatoes, goat cheese, tzatziki, brioche bun

flatbread

* gluten-free flatbreads \$3

THE MEAT 17¾
gourmet genoa salami, montreal smoked meat, bacon, rosemary

MARGARITA FRESCO 16
fresh mozzarella, sweet italian tomatoes, fresh basil, shaved reggiano cheese, pesto

TANDOORI CHICKEN 16¾
mango chutney, red onion, peppers, yogurt, cilantro, goat cheese

main³

land

- BLACKENED STONE-OVEN CHICKEN** 19³/₄
rossdown farm local chicken, cajun spice served under creole butter, roasted garlic mashed potatoes, seasonal vegetables
- CACHE CREEK FILET MIGNON** 33³/₄
6 oz. green peppercorn demi-glace, lobster mashed potatoes, seasonal vegetables
- CACHE CREEK RIBEYE** 39
12 oz. garlic herb butter, roasted fingerling potatoes, seasonal vegetables
- BRAISED SHORT RIB** 25³/₄
polenta, roasted fingerling potatoes, roasted radish, green beans, horseradish, mushroom jus
- RANGELAND FLAT IRON BISON STEAK** 26³/₄
hen of the woods mushrooms, gnocchi, seasonal vegetables
- CACHE CREEK SIRLOIN** 25³/₄
cowboy salad, roasted fingerling potatoes, smoked paprika aioli

sea

- PAN SEARED SCALLOPS & PRAWNS** 25³/₄
bacon corn hash, creamy polenta, creole butter
- GLAZED BRUCE'S SALMON** 20
fried capers, lemon-beurre noisette, green beans, roasted potatoes
- CRUSTED PACIFIC HALIBUT** 26³/₄
kettle cooked potato crusted, green beans, mango orange beurre blanc, coconut rice
- MISO SAKE SABLEFISH** 26³/₄
soba noodles, bok choy, edamame, shiitake mushrooms, carrots, soy broth
- CHILLED SEAFOOD PLATTER FOR TWO** 89³/₄
three tiers: freshly shucked oysters, jumbo prawns, mussels, alaskan king crab legs, jumbo prawn dynamite roll, cocktail & mignonette sauce
*please allow up to 40 minutes for this dish.

*18% gratuity applied to parties of 10 or more

from "farm to table"
chameleons food concept aims to integrate quality food to you through the support from our local producers.
we are proud to carry from local farms: cache creek natural beef, island gold eggs, rossdown farms, golden ears cheeses, two rivers specialty meats, heather hills farm, albion fishers, kitchen pick, and bruces market

head chef: eiiichi kohno