

# **Chubby's 1 ½ Hearth Steakhouse**



## **CHEF'S TASTING MENU**

**FOUR COURSES**

**\$65 per person\***

*\*tax & gratuity not included*

## **FIRST COURSE**

### **BEET & ROCKET SALAD**

BABY ARUGULA, OVEN ROASTED BEETS, PECANS, FRESH STRAWBERRIES, MINT & GOAT CHEESE DRIZZLE, WHITE BALSAMIC & HONEY VINAIGRETTE

### **SPINACH SALAD**

BABY LEAF SPINACH, SUNDRIED CRANBERRIES, SHIITAKE MUSHROOMS, BURMUDA ONIONS, GORGONZOLA CHEESE, WARM SMOKED APPLEWOOD BACON VINAIGRETTE

### **CAJUN CLAM STEW**

SHERRY & CHIVES

### **ROASTED POTATO & FENNEL SOUP**

FRESH HERB CROUTONS, TOPPED WITH COLBYJACK CHEESE

## **SECOND COURSE**

### **GRILLED ASIAN SHRIMP COCKTAIL (2)**

BLACK LINGUINI, ASIAN VEGATABLES, GINGER & SOY

### **LOLLIPOP LAMB CHOP (3)**

GRILLED VEGATABLE RISSOTTO, ARUGULA, GRILLED PINEAPPLE & CHIMICHURRI

### **STEAK CROSTINI**

THICK CUT SOURDOUGH, DRY-AGED NY STRIP, ROASTED EXOTIC MUSHROOMS, SUNDRIED TOMATOES & HERB GOAT CHEESE, AGED TRUFFLE BALSAMIC REDUCTION

### **POKE BOWL**

AHI TUNA CUBES, DRAGON FRUIT, CUCUMBER, AVACADO, ONION, CILANTRO, GINGER ORANGE SOY, TOASTED SESAME SEEDS

## **THIRD COURSE**

### **SURF & TURF**

7 OZ FILET & GRILLED SHRIMP, TRUFFLE WHIPPED POTATOES, GRILLED ASPARAGUS & JALAPENO HOLLANDAISE

### **VENISON TENDERLOIN**

MARINATED FIRE GRILLED, BACON WRAPPED ASPARAGUS, TRUFFLE WHIPPED POTATOES, WHOLE GRAIN MUSTARD & MAYTAG BLEU CHEESE CREAM

### **10 OZ FRENCH CHICKEN BREAST**

SAUTEED LEEKS, FRESH HERBS & EXOTIC MUSHROOMS, SUNDRIED TOMATOES, TRUFFLE WHITE WINE CREAM

### **DOVER SOLE FILET**

PAN FRIED IN LIGHT TEMPURA BATTER, TRI COLOR QUINOA & COUSCOUS, GRAPE TOMATOES, SCALLIONS, TOASTED ALMONDS, CRUMBLLED FETA CHEESE, LEMON

### **14 OZ STEAK PIZZIOLA**

FIRE GRILLED NY STRIP, SPICY POMADORA SAUCE, WHOLE ROASTED GARLIC, CAPERS, OLIVES, GRAPE TOMATOES, LONG HOT PEPPERS, ROASTED POTATOES, BRAISED BROCCOLI RABE

## **FOURTH COURSE**

### **VERY BERRY CHEESE CAKE**

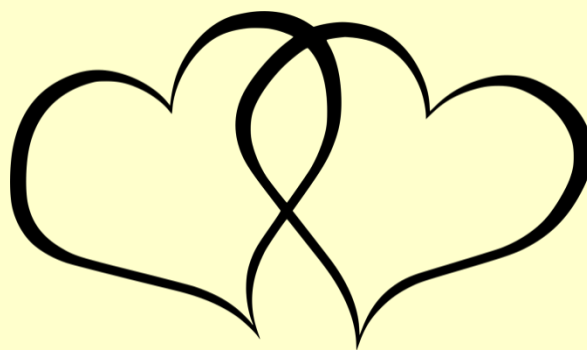
STRAWBERRY CHEESE CAKE, BROWNIE & WHITE CHOCOLATE HEART

### **CHOCOLATE CHAMBORD**

TWO LAYER FUDGE CAKE, RASPBERRY LIQUEUR, DARK CHOCOLATE GANACHE

### **STRAWBERRY BOUQUET**

VANILLA CAKE, STRAWBERRY MOUSSE, BUTTERCREAM FLOWER



Before placing your order, please inform your server if anyone in your party has a food allergy.

Note: The consumption of raw or undercooked foods can cause food borne illness