



DINNER MENU

Dinner Fall Menu '23

APPETIZER

FILET CROSTINI .. 16

toasted italian bread spread with garlic herb butter; topped with filet medallions, gorgonzola cheese & a balsamic drizzle.

PRIME RIB SPRING ROLLS .. 15

thin sliced prime rib, caramelized onions, truffle mushrooms & cooper sharp american cheese; served with a side of spicy cherry pepper ketchup.

BANG BANG SHRIMP .. 18

grilled jumbo shrimp basted with a sweet chili sauce.

SICILIAN CALAMARI .. 18

breaded, lightly fried fresh squid, onions & hot cherry peppers. Sauces: marinara or white wine lemon, capers, black olives.

LOBSTER MAC & CHEESE .. 21

chunks of lobster tail in a gruyere & brie cheese sauce; tossed with cavatappi pasta & julienne spinach all served in a sourdough bread bowl.

OYSTERS ON THE HALF SHELL (6) .. MP

chef's selection of fresh oysters with mignonette, cocktail sauce & a lemon wedge.

SOUPS & SALADS

SOUP DU JOUR .. MP

chef's selection, house-made.

FRENCH ONION .. 12

beef & chicken broth, caramelized onions topped with sourdough croutons & covered in melted gruyere, provolone & jarlsberg cheeses.

CLASSIC CAESAR .. 12 Side .. 7

romaine hearts tossed in house-made caesar dressing; topped with parmigiano-reggiano & garlic croutons.

STEAKHOUSE WEDGE .. 12 Side .. 7

iceberg lettuce with blue cheese dressing; topped with red onions, cherry tomatoes, applewood bacon bits & blue cheese crumble.

OUR SIGNATURE HOUSE SALAD .. 11 Side .. 6

field greens with shaved carrots, tomatoes, dried cranberries & toasted almonds tossed in a white balsamic vinaigrette.

SPINACH & SEARED APPLE SALAD .. 18 Side .. 12

baby spinach with julienne snow peas, candied walnuts, golden raisins tossed in a lemon lavender vinaigrette.

MAINS

BRAISED BEEF SHORT RIBS .. 42

slow cooked boneless black angus short ribs in natural juices; served with garlic mashed potatoes & honey glazed carrots.

LOLLIPOP LAMB CHOPS .. 38

five 2 oz new zealand lamb chops with a port wine drizzle; served with roasted garlic mashed potatoes.

CHICKEN MARSALA .. 28

roasted bone-in cornish chicken with cremini mushroom marsala sauce; served with roasted garlic mashed potatoes & grilled asparagus.

SURF & TURF PASTA .. 42

filet tips & chunks of lobster with asparagus & cherry tomatoes in a dijon tarragon cream sauce; tossed with campanelle pasta.

LAND AND SEA .. 64

8 oz filet mignon topped with a 5 oz butter poached lobster tail; served with roasted garlic mashed potatoes & grilled asparagus.

HERB CRUSTED SALMON .. 34

north atlantic salmon basted with dijon mustard & crusted with parsley, rosemary, thyme; served with jasmine rice & sautéed snow peas.

GOURMET CRAB CAKE (2) .. 44

lump crab meat binded in a shrimp mousse with cornichon & caper remoulade; served roasted garlic mashed potatoes & wilted spinach.

PAN SEARED SHRIMP & SCALLOPS .. 42

jumbo shrimp & sea scallops pan seared with a sweet miso glaze; served with black rice & creamy edamame corn succotash.

'1855' STEAKS

8 oz FILET MIGNON .. 52

16 oz RIBEYE .. 49

14 oz NY STRIP .. 46

22 oz PORTERHOUSE .. 68

USDA certified Prime Black Angus from the Great Plains of America.

served with roasted garlic mashed potatoes

14 oz WAGYU BEEF NY STRIP .. 88

PRIME RIB

Friday & Saturday Only
(limited availability)

16 oz / 12 oz .. 58 / 48

served with baked potato & side of au jus

surf options: jumbo shrimp (3) .. 15 • lump crab meat .. 18 • gourmet crab cake .. 22 • oscar .. 18 • lobster tail (5 oz) .. 20
steak sauces: (add .. 4) • au poivre • béarnaise • demi-glaze • caramelized onions

SIDES .. 9 (serves two)

fall harvest vegetables • grilled asparagus • creamed or sautéed spinach
• baked potato • steak fries • orange honey glazed baby carrots • snow peas
• roasted mushrooms • fried brussels sprouts

STEAK BUTTERS .. 4

bacon & scallion • gorgonzola
• shallot herb

~Try our after-dinner drink & dessert menu~

Chubby's
Your Place. Eat Well. Sip Slowly.

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

A 20% gratuity may be added to your check for parties of 6 or more.

Some items are served raw, undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

