



Cigar Dinner Menu

December 17th & 18th, 2023

First Course

(Choice of one)

FILET CROSTINI

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

PRIME RIB SPRING ROLLS

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

Second Course

(Choice of one)

OUR SIGNATURE HOUSE SALAD

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

CLASSIC CAESAR

romaine hearts tossed in house-made caesar dressing; topped with shaved parmesan cheese & garlic croutons.

Main Course

(Choice of one)

6 oz FILET MIGNON

black angus '1855' prime beef; served with garlic mashed potatoes & grilled asparagus.

PAN ROASTED CHICKEN

herb marinated half chicken; served garlic mashed potatoes & grilled asparagus.

HERB CRUSTED SALMON

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

Dessert Buffet

Variety of House-Made Desserts

chef selections



Your place. Eat Well. Sip Slowly.

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

