

C H U B B Y ' S 1 1/2 H E A R T H

S T E A K H O U S E

Fall Harvest Restaurant Week Menu

October 21st- 26th 2018

Four Courses for \$35

First Course

Butternut Squash Bisque or House Salad

Second Course

Beef Carpaccio

capers, sweet pickles, olive oil, shallots,
shaved reggiano cheese, balsamic & olive oil

Thick Cut Bruschetta

fresh mozzarella, roasted red peppers, tomatoe, red onion, balsamic

Homemade Meatballs & Ricotta

fresh basil, marinara sauce

Korean BBQ

marinated grilled flank steak, thinly sliced, with sushi rice,
siracha aioli, wrapped in red leaf lettuce

Third Course

14oz Pork Porterhouse Steak

peppers, onions, plum tomato sauce, fresh herbs, roasted potatoes

Roasted Half Chicken

lemon-thyme seasoning, slow roasted, whipped potatoes, spinach

12oz New York Strip

pineapple, chimichurri, steak frites, shaved reggiano cheese

6oz Filet

pepper crusted, bacon wrapped filet, mash potatoes,
roasted mushrooms, jalapeño hollandaise

Fourth Course

Chef Selection