



Est. 1933



Restaurant Week

Course 1

She Crab Bisque

charred scallions, parsley oil

Olde Philadelphia Snapper Soup

finished with aged sherry

Classic Wedge Salad

crisp iceberg, bacon crumbs, red onion, blue cheese dressing

Pear and Gorgonzola Salad

apple, candied almonds, crispy pancetta, honey lavender vinaigrette

Course 2

Lamb Lollipops

mint pesto, smoked cherry tomatoes

Chubby's Signature Lobster and Crab Cakes

lobster cream, crispy leeks

House Cured Pork Belly

braised bok choy, oyster mushrooms

Oysters Rockefeller

chopped spinach, pernod butter, parmesan cheese

Course 3

Steak Spiedini

skewered steak, wild mushrooms, local organic peppers, cippolini onions, gremolata

6oz Filet Mignon

Iowa pride premium beef, Yukon gold mash, grilled asparagus, demi glacé

Mango Chile Glazed Salmon

coconut curry wild rice

Free Range Statler Chicken Breast

peppercorn buttermilk smashed fingerlings, braised cabbage, mushroom jus

Course 4

Chefs Selection Desserts Rotating Daily

✧Vegetarian Options Available ✧