



\$125 PRIX FIXE\*  
4 COURSE MENU

\*per person, tax & gratuity not included



enjoy a complimentary glass of Champagne

FIRST COURSE

(choice of one)

CHUBBY'S STEAMED MUSSELS  
with choice of white wine scampi, marinara, or thai curry sauces

PRIME RIB SPRING ROLLS  
thin sliced prime rib, caramelized onions, truffle mushrooms,  
cooper sharp american cheese & spicy cherry pepper ketchup.  
TUNA FRIED WONTONS  
sliced sesame & pepper crusted tuna atop fried wonton chips,  
wasabi sour cream, cilantro, sweet soy & ginger plum sauce.

BANG BANG SHRIMP  
marinated grilled jumbo shrimp basted with sweet chili sauce.  
SICILIAN CALAMARI  
breaded, lightly fried fresh squid, onions & hot cherry peppers;  
served with marinara & white wine scampi sauce.

SECOND COURSE

(choice of one)

LOBSTER BISQUE  
lobster & baby shrimp cream soup with a hint of brandy.  
FRENCH ONION  
sourdough croutons, topped with gruyere, provolone &  
jarlsberg cheeses.

OLD-FASHIONED WEDGE  
iceberg lettuce with blue cheese dressing topped with red onion,  
cherry tomatoes, bacon bits & blue cheese crumble.  
CLASSIC CAESAR  
romaine hearts tossed in homemade caesar dressing topped with  
shaved parmesan & garlic croutons.

MAIN COURSE

(choice of one)

'1855' PREMIUM BEEF  
USDA certified Black Angus Beef. Sourced from cattle  
raised in the grain rich ranges of America's Great Plains.  
Served with roasted garlic mashed potatoes.  
Choice: one steak side & one steak sauce; see box below

8 oz FILET MIGNON  
14 oz PRIME RIB  
14 oz RIBEYE  
14 oz NY STRIP

BACON WRAPPED CORNISH HEN  
served with black currant & chestnut stuffing, truffle mushroom  
sauce, roasted baby potatoes & baby carrots.  
POTATO CRUSTED SALMON  
norwegian salmon pan-seared in a potato nest with red pepper-  
horseradish sauce & basil drizzle; served with roasted brussel sprouts.  
STUFFED BRONZINO  
pan-seared with crab imperial stuffing; served over mushroom risotto  
with a white wine scampi sauce & grilled asparagus.  
SEAFOOD FRA DIABLO  
steamed shrimp, scallops, lobster tail & mussels in a spicy marinara  
sauce served over linguine pasta.

Steak Sides (choose one): grilled asparagus • roasted wild mushrooms • roasted brussels sprouts • harvest vegetables • baked potato  
Steak Sauces (choose one): au poivre • béarnaise • demi-glace • caramelized onions  
Surf add-ons (add'l price charges): jumbo shrimp (3 pcs) .. 15 • lump crab meat .. 20 • 5 oz lobster tail .. 25

DESSERT

(choice of one)

CHAMPAGNE & STRAWBERRY  
CHEESECAKE  
WHITE CHOCOLATE RASPBERRY  
CRÈME BRULEE

LEMON CURD TIRAMISU  
CHOCOLATE MOUSSE CAKE  
BAKED ALASKA



Your place. Eat well. Sip Slowly.



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

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.