



# DINNER MENU

Dinner Spring '24

## 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 scampi.*
- LOBSTER MAC & CHEESE .. 21**  
*chunks of lobster tail in a gruyere & brie cheese sauce; tossed with cavatappi pasta & julienne spinach 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.*
- AVOCADO BIBB SALAD .. 16 Side .. 12**  
*butter lettuce with an avocado-dill dressing; served with avocado, cucumbers & cherry tomatoes.*

## 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 .. 39**  
*five 2 oz new zealand lamb chops with a port wine drizzle; served with roasted garlic mashed potatoes.*
- PAN ROASTED HALF CHICKEN .. 29**  
*partially-boned & brined; served with herb butter, roasted garlic mashed potatoes & grilled asparagus.*
- SURF & TURF PASTA .. 44**  
*filet tips & chunks of lobster with asparagus & cherry tomatoes in a dijon tarragon cream sauce; tossed with campanelle pasta.*

- LAND AND SEA .. 69**  
*8 oz filet mignon topped with a 5 oz butter poached lobster tail; served with roasted garlic mashed potatoes & grilled asparagus.*
- CEDAR PLANK SALMON .. 36**  
*scottish salmon grilled on a cedar plank with a maple & lemon glaze; served with roasted sweet potatoes, black bean & corn succotash.*
- GOURMET CRAB CAKE (2) .. 44**  
*lump crab meat binded in a shrimp mousse with cornichons & caper remoulade, roasted garlic mashed potatoes & wilted spinach.*
- BRANZINO FRANCAISE ... 45**  
*mediterranean branzino, egg battered & pan fried; served in a white wine sauce with crabmeat, grilled asparagus & a side of angel hair pasta.*

## '1855' STEAKS

- 8 oz FILET MIGNON .. 56**  
*served with roasted garlic mashed potatoes*
- 16 oz RIBEYE .. 54**  
*USDA certified Black Angus beef.*
- 14 oz NY STRIP .. 50**  
*Sourced from cattle raised in the grain-rich region of America's Great Plains*
- 22 oz PORTERHOUSE .. 69**
- 14 oz WAGYU NY STRIP .. 90**

**PRIME RIB**  
**Friday & Saturday Only**  
*(limited availability)*  
**16 oz .. 58 / 12 oz .. 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-glace • caramelized onions

### SIDES .. 9 (serves two)

- 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

**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.*

