



CLASSIC COCKTAILS

FRENCH MARTINI .. 16

tito's vodka, chambord, liqueur, pineapple juice.

EXPRESSO MARTINI .. 16

fresh brewed espresso, whipped tito's vodka, tia maria liqueur; garnished with 3 espresso beans.

BLACK CHERRY OLD FASHIONED .. 16

woodford reserve bourbon, muddled black cherries, simple syrup, orange slice & raw sugar cubes.

WHISKEY HIGHBALL .. 16

makers mark bourbon, soda water & a lemon wedge.

BOURBON BALL .. 16

elijah craig bourbon, crème de cacao liqueur & frangelico.

ROB ROY .. 16

tullamore dew scotch, sweet vermouth; served in a cherry wood smoked glass.

BLOOD & SAND .. 16

dewars scotch, sweet vermouth, herring cherry liqueur & orange juice.

WARD 8 .. 16

bulleit rye whiskey, lemon juice, orange juice, grenadine; garnished with lemon, orange & a cherry.

COSMOPOLITAN .. 14

tito's, vodka, cranberry juice, lime juice.

THE HEMINGWAY .. 14

bacardi rum, grapefruit juice, lime juice, maraschino liqueur.

SILVER LEMON COLLINS .. 14

nolets gin, elderflower liqueur, simple syrup, lemonade.

BEES KNEES .. 14

bombay gin, honey, lemon juice & orange juice.

APPETIZERS

CHUBBY'S NOW FAMOUS STEAMED MUSSELS .. 16

choice of white wine scampi, marinara, or saffron garlic butter sauce

FILET CROSTINI .. 16

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

PRIME RIB SPRING ROLLS .. 16

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

BURRATA BRUSCHETTA .. 15

burrata cheese, diced cherry tomatoes salsa, fresh basil on toasted italian bread with a balsamic drizzle.

SMOKED BACON WRAPPED SCALLOPS .. 19

baked applewood bacon wrapped scallops with a blood orange glaze & port wine drizzle.

BANG BANG SHRIMP .. 18

grilled jumbo shrimp brushed with a sweet thai chili sauce.

SICILIAN CALAMARI .. 18

breaded & lightly fried fresh squid, onions & hot cherry peppers; served with marinara sauce & an "old bay" remoulade sauce.

BAKED CLAMS CASINO .. 16

baked clams stuffed with peppers, onions, celery & chorizo sausage.

OYSTERS ON THE HALF SHELL (6) .. MP

chef's selection of fresh oysters with champagne mignonette, cocktail sauce & a lemon wedge.

SOUPS & SALADS

SOUP DU JOUR .. MP

chef's selection, homemade.

FRENCH ONION SOUP .. 12

beef & chicken broth, caramelized onions topped with sourdough croutons & melted gruyere, provolone & jarlsberg cheeses.

CLASSIC CAESAR .. 15 Side .. 8

*romaine hearts tossed in homemade caesar dressing; topped with parmigiano-reggiano & garlic croutons.
add-ons: chicken .. 5 shrimp .. 8*

STEAKHOUSE WEDGE .. 15 Side .. 8

iceberg lettuce with blue cheese dressing; topped with red onions, cherry tomatoes, applewood bacon bits & blue cheese crumble.

OUR SIGNATURE HOUSE SALAD .. 15 Side .. 8

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

BLOOD ORANGE SPINACH SALAD .. 15 Side .. 8

spinach tossed in a blood orange mint dressing with shaved fennel, radishes, mandarin oranges & parmesan cheese.

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.

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.

A 20% gratuity may be added to your check for parties of 6 or more.





MAINS

LAND AND SEA .. 78

8 oz *filet mignon topped with a 5oz butter poached lobster tail; served with roasted garlic mashed potatoes & grilled asparagus.*

PAN ROASTED STUFFED CHICKEN .. 36
fontina & spinach stuffed chicken breast, chorizo sausage stuffed leg & thigh; served with a saffron rouille sauce, grilled asparagus, roasted garlic mashed potatoes.

BRAISED SHORT RIBS .. 42
slow braised boneless beef short ribs; served with roasted garlic mashed potatoes & roasted baby carrots.

LOLLIPOP LAMB CHOPS .. 46
five 2 oz new zealand lamb chops with a port wine drizzle; served with roasted garlic mashed potatoes & arugula tossed salad with cranberry-lemon vinaigrette.

SURF & TURF PASTA .. 44

filet tips & lobster chunks, asparagus & cherry tomatoes in a dijon tarragon cream sauce; tossed in campanelle pasta.

SEAFOOD FRA DIABLO .. 48
steamed shrimp, scallops, lobster tail & mussels in a spicy marinara sauce served over linguine pasta.

GOURMET CRAB CAKES .. 48
lump crab meat (2) in a shrimp mousse with "old bay" remoulade; served roasted garlic mashed potatoes.

CEDAR PLANK GRILLED SALMON .. 38
cedar plank grilled faroe island salmon topped with cranberry-ginger chutney; served with roasted radishes, fennel & maple potato mash.

HERB CRUSTED HALIBUT .. 46
panko-herb crusted halibut over a lobster & spinach risotto; served with a side of lobster butter sauce.

'1855' STEAKS

USDA certified 1855 premium Black Angus Beef. Sourced from the grain rich ranges of America's Great Plains.

all steaks choice of baked potato or roasted garlic mashed potatoes

8 oz **FILET MIGNON .. 58**

16 oz **RIBEYE .. 56**

14 oz **NY STRIP .. 54**

16 oz **T-BONE .. 65**

PRIME RIB

Friday & Saturday Only
(limited availability)

16 oz .. 59 / 12 oz .. 49

served with baked potato & side of au jus

• 30 DAY DRY-AGED •

14 oz **KANSAS CITY STRIP.. 75**

16 oz **COWBOY RIBEYE .. 85**

surf options: jumbo shrimp .. 15 • lump crab meat .. 20 • gourmet crab cake .. 25 • oscar .. 18 • lobster tail (5 oz) .. 25

steak sauces: (add .. 5) • au poivre • béarnaise • demi-glace • caramelized onions

SIDES FOR TWO .. 12

- harvest vegetables • maple sweet potato mash • grilled asparagus
- creamed or sautéed spinach • roasted wild mushrooms • steak fries
- baked brussels sprouts • wild mushrooms risotto

Sides Special: Lobster Mac & Cheese .. 18

STEAK BUTTERS .. 5

- truffle • shallot herb
- gorgonzola • black garlic

Gift a Chubby's Experience Today

*"the most thoughtful gift is
sometimes the easiest"*

Chubby' Gift Cards

see server or visit

www.chubbyssteakhouse.com



Chef Jeremy Borton

~try our after-dinner drinks & homemade desserts~

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