



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 sauce.
- LOBSTER MAC & CHEESE .. 21**
chunks of lobster tail in a gruyere & brie cheese sauce; tossed with cavatappi pasta & julienne spinach all 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 black bean & corn succotash and roasted sweet potatoes.
- GOURMET CRAB CAKE (2) .. 44**
lump crab meat binded in a shrimp mousse with cornichons & caper remoulade; served roasted garlic mashed potatoes & wilted spinach.
- BRANZINO FRANCAISE ... 45**
egg battered & pan fried; served in a white wine sauce with crabmeat, grilled asparagus & a side 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, sourced solely from cattle raised in the grain-rich region of America's Great Plains
- 14 oz NY STRIP .. 50**
- 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.





33 Wine Selections

Chubby's offers an exceptional collection of wines from award-winning regions across America and around the world. These wines have been carefully selected through consultation with our purveyors.

BY THE GLASS

Champagne & Sparkling

LaMarca, Prosecco ... Veneto, Italy, NV	10
Pol Couronne, Brut Cuvée Champagne ... France, NV	16

Rosé

Château d'Esclans, Whispering Angel ... Provence, France, 2021	12
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Whites

Chardonnay 'Live Free or Die', Peter Paul Wines ... Sonoma Coast, 2021	12
Sancerre Cuvée Pierre A Feu, Domaine Des Buissonnes ... Loire, France, 2022	11
Sauvignon Blanc, Whitehaven ... Marlborough, New Zealand, 2022	10

Reds

Cabernet Sauvignon, Josh Cellars ... Napa Valley, 2021	14
Pinot Noir, Peter Paul Wines ... Napa Valley, 2021	14
Merlot, Frei Brothers ... Sonoma County, 2021	12

BY THE BOTTLE

Bin

Champagne & Sparkling

1	Paul Goerg, Brut Rosé Champagne... France, NV	99
2	Pol Couronne, Brut Cuvée Champagne ... France, NV	69
3	LaMarca, Prosecco ... Veneto, Italy, NV	32

Rosé

4	Château d'Esclans, Whispering Angel ... Provence, France, 2021	38
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Whites

5	Cakebread Cellars, Chardonnay ... Napa Valley, 2022	78
6	Rombauer, Chardonnay... Carneros, 2022	69
7	Peter Paul Wines, 'Live Free or Die' Chardonnay ... Sonoma Coast, 2021	38
8	Santa Margherita, Pinot Grigio ... Trentino-Alto Adige, Italy, 2022	42



33 Wine Selections

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9	Whitehaven, Sauvignon Blanc ... Marlborough, New Zealand, 2022	28
10	Sancerre Cuvee Pierre A Feu, Domaine Des Buissonnes ... Loire, France, 2022	40
11	Trefethen, Riesling ... Napa, 2020	38
	Reds	
12	Jayson by Pahlmeyer, Cabernet Sauvignon ... Napa Valley, 2021	120
13	Jordan, Cabernet Sauvignon ... Alexander Valley, 2018	110
14	Silverado, Cabernet Sauvignon ... Napa Valley, 2019	92
15	Orin Swift Palermo, Cabernet Sauvignon ... Napa Valley, 2021	88
16	Peter Paul Wines, Cabernet Sauvignon ... Napa Valley, 2018	78
17	Louis M. Martini, Cabernet Sauvignon ... Napa Valley, 2019	62
18	Daou Vineyards, Cabernet Sauvignon ... Paso Robles, 2022	46
19	Coppola, 'Director's Cut' Cabernet Sauvignon ... Alexander Valley, 2019	39
20	Josh Cellars, Cabernet Sauvignon ... Napa Valley, 2021	36
21	Lionel Osmin & Cie, 'Villa Des Causes' Malbec ... Alsace, France, 2020	28
22	Alamos, Malbec ... Mendoza, Argentina, 2021	24
23	Ravenswood Zinfandel ... Lodi City	28
24	Decoy by Duckhorn, Merlot ... Sonoma County 2021	42
25	Frei Brothers, Merlot ... Sonoma County 2021	36
26	Charles Smith, Syrah ... Washington State, 2019	30
27	La Crema, Pinot Noir ... Willamette Valley, Oregon, 2021	48
28	Peter Paul Wines, Pinot Noir ... Sonoma Coast, 2019	42
29	J Vineyards & Winery, Pinot Noir ... California, Multi-Appellation, 2021	38
30	MacMurray Estate Vineyards, Pinot Noir ... Central Coast, 2021	34
31	Peter Paul Wines, Master's Red Blend ... Napa, 2019	74
32	Smith & Hook, Proprietary Red Blend ... Central Coast, 2021	48
33	Brancaia, Chianti Classico Riserva DOCG, 2020	64

Due to the limited nature of vintages and production, wine selections are subject to change without notice.

Corkage Fee Policy: We recognize a wine enthusiast's pleasure for a personal bottle of wine and will grant this privilege given the following: (1) a per bottle charge with a two-bottle maximum. See server for pricing. Minimum fee \$25. (2) wine brought in cannot be on our wine list. Our liquor license allows us to sell wine by the bottle directly to the customer; please see server for details.





3^x3 Special Wine Selections

*Chubby's 3^x3 or 9 special selections of our finest wines.
These wines are of exceptional quality and vintage.*

Bin	Reds	
R1	Caymus, Cabernet Sauvignon ... Napa Valley, 2020	180
R2	Joseph Phelps, Cabernet Sauvignon ... Napa Valley, 2019	176
R3	Stags Leap, Limited Edition Reserve, Cabernet Sauvignon ... Napa Valley, 2019	162
R4	Rombauer Vineyards, Cabernet Sauvignon ... Napa Valley, 2019	142
R5	Orin Swift, Papillon Cabernet Sauvignon ... Napa Valley, 2019	128
R6	Robert Mondavi Winery, The Estates Pinot Noir, Napa Valley, 2016	92
	Whites	
R7	Far Niente, Chardonnay ... Napa Valley, 2020	110
R8	Peter Paul Wines, Bacigalupi Vineyard Chardonnay ... Russian River, 2021	79
R9	Lail Vineyard, Blueprint Sauvignon Blanc ... Napa Valley, 2022	88

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