

APPETIZERS

- 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.
- HAM STUFFED MOZZARELLA ... 14**
fried fresh mozzarella stuffed with neuske's ham
- 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.

MAINS

- LAND AND SEA ... 78**
8 oz filet mignon topped with a 5 oz butter poached lobster tail; served with 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.
- CHICKEN CORDON BLEU... 36**
bell & evans chicken breast stuffed with neuske's ham & swiss cheese; topped with a three-cheese bechamel sauce and served with spinach, baby carrots & roasted potatoes.

SOUPS & SALADS

- HAM & CHEESE POTATO SOUP ... 12**
neuske's ham with idaho potatoes & wisconsin cheddar cheese.
- FRENCH ONION SOUP... 12**
beef & chicken broth, caramelized onions topped with sourdough croutons & melted gruyere, provolone & jarlsberg cheeses.
- OLD-FASHIONED WEDGE ... 15 Side .. 8**
iceberg lettuce with blue cheese dressing; topped with red onions, cherry tomatoes, bacon bits & blue cheese crumble.
- CLASSIC CAESAR ... 15 Side .. 8**
romaine hearts tossed in homemade caesar dressing; topped with parmigiano-reggiano & garlic croutons.
add-ons: chicken .. 5 shrimp .. 8

- BRAISED SHORT RIBS .. 42**
slow braised boneless beef short ribs; served with roasted garlic mashed potatoes & roasted baby carrots.
- HERB CRUSTED HALIBUT .. 46**
panko-herb crusted halibut over lobster & spinach risotto; served with a side of lobster butter sauce.
- CEDAR PLANK GRILLED SALMON .. 38**
cedar plank grilled faroe island salmon topped with cranberry-ginger chutney; served with roasted radishes, fennel & maple potato mash.

'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

• 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-glaze • caramelized onions

SIDES .. 12 (serves two)

- 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 • gorgonzola
- shallot herb • black garlic

Gift a Chubby's Experience with a Chubby' Gift Card see server or visit www.chubbyssteakhouse.com



Easter Specials

- PRIME RIB 16 oz .. 59 / 12 oz .. 49**
served with a baked potato & side of au jus.
- 14 oz AMERICAN WAGYU NY STRIP .. 99**
21 day wet-aged wagyu beef from snake river farms; served with demi-glaze, crispy fried onions, roasted garlic mash potatoes & grilled asparagus.
- 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 a cranberry-lemon vinaigrette.

~try our after-dinner drinks & homemade desserts~

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, or eggs may increase your risk of borne illnesses, Parties of 6 or more, a 20 % gratuity may be added to your final bill.

