



Est. 1933



MOTHER'S DAY MENU



Specialty Cocktail for that Special Mom

Rosé Sangria .. 10

Rosé wine, club soda, grapefruit liqueur, raspberries, strawberries & lemon rounds.

APPETIZERS

Mother's Day 2024

PRIME RIB SPRING ROLLS .. 16

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

SHORT RIB PIEROGIES .. 16

dumpling stuffed with slow roasted braised short rib, white wine truffle potato puree, cheddar & gruyere cheeses, caramelized onions & white wine demi-glace.

BANG BANG SHRIMP .. 18

marinated, grilled shrimp basted with a sweet chili sauce.

SICILIAN CALAMARI .. 18

breaded, lightly fried fresh squid, onions & hot cherry peppers.

Sauces: marinara or scampi sauce.

BACON WRAPPED SCALLOPS .. 20

fresh sea scallops wrapped in bacon topped with a port wine drizzle.

SOUPS & SALADS

FRENCH ONION .. 12

sourdough croutons, topped with gruyere, provolone & jarsberg cheeses.

NEW ENGLAND CLAM CHOWDER .. 12

traditional rich & creamy soup with fresh ocean clams, diced potatoes, onions & diced pork.

CLASSIC CAESAR .. 12

romaine hearts tossed in house-made caesar dressing topped with shaved parmesan & garlic croutons.

OUR SIGNATURE HOUSE SALAD .. 11

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

MAINS

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.

SURF & TURF PASTA .. 44

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

PAN ROASTED HALF CHICKEN .. 29

partially-boned & brined; served with herb butter, roasted garlic mashed potatoes & grilled asparagus.

CRAB STUFFED BRANZINO .. 42

boneless branzino stuffed with lump crab meat; served with white wine butter sauce, roasted garlic mashed potatoes & grilled asparagus.

GOURMET CRAB CAKE (2) .. 44

lump crab meat binded in a shrimp mousse with cornichons & caper remoulade, roasted garlic mashed potatoes & wilted spinach.

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.

STEAKS & CHOPS

served with roasted garlic mashed potatoes

'1855' PREMIUM BEEF

USDA certified Black Angus from the Great Plains of America

8 oz FILET MIGNON .. 56

16 oz RIBEYE .. 54

14 oz NY STRIP .. 50

22 oz PORTERHOUSE .. 69

PRIME RIB SPECIAL

(limited availability)

Queen Cut 12 oz .. 48

King Cut 16 oz .. 58

served with a side of au jus, baked potato & grilled asparagus.

SPECIALTY MEATS

14 oz WAGYU NY STRIP .. 90

LOLLIPOP LAMB CHOPS .. 39

five 2oz new zealand lamb chops with a port wine drizzle & served with a spring pea medley.

surf options: jumbo shrimp (3) .. 15 • lump crab meat .. 18 • gourmet crab cake .. 22 • oscar .. 18 • lobster tail (5 oz) .. 20
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

~Try our after-dinner drink & dessert menu~

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 meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses. A 20% gratuity may be added to your bill for parties 6 or more