



Est. 1933



MOTHER'S DAY MENU



Specialty Cocktail for that Special Mom

Rosé Sangria .. 14

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

Mother's Day 2026

APPETIZERS

PRIME RIB SPRING ROLLS .. 16

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

SHRIMP & STONE CRAB COCKTAIL .. 21

colossal shrimp (4) & stone crab claws (2); served with cocktail sauce & a mustard aioli dip.

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.

CAPRESE NAPOLEON .. 12

stacked heirloom tomatoes & fresh mozzarella with basil, extra virgin olive oil.

SOUPS & SALADS

FRENCH ONION .. 12

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

LOBSTER BISQUE .. 14

traditional rich & creamy soup with chunks of lobster.

CLASSIC CAESAR .. 15 Side .. 8

romaine hearts tossed in homemade caesar dressing topped with shaved parmesan & garlic croutons.

STEAKHOUSE WEDGE .. 15 Side .. 8

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

MAINS

LAND AND SEA .. 78

8 oz filet mignon topped with a 5 oz 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.

CORNISH HEN CONFIT .. 38

slow cooked cornish hen with mango salsa, wild rice pilaf & wilted watercress.

LOLLIPOP LAMB CHOPS .. 46

five 2 oz new zealand lamb chops with a port wine drizzle; served with an arugula salad & cranberry-lemon vinaigrette.

HERB CRUSTED HALIBUT .. 46

panko-herb crusted halibut topped with a baby lobster; served with a spinach risotto & a side of lobster butter sauce.

GOURMET CRAB CAKE (2) .. 48

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

CRAB STUFFED SALMON .. 42

wild faroe island salmon stuffed with our gourmet crab cake in a gin scampi sauce; served with duchess potatoes & grilled asparagus.

STEAKS

'1855' PREMIUM BEEF

USDA certified Black Angus from the Great Plains of America

8 oz FILET MIGNON .. 58

16 oz RIBEYE .. 56

14 oz NY STRIP .. 54

16 oz T-BONE .. 65

served with roasted garlic mashed potatoes

PRIME RIB SPECIAL

(limited availability)

Queen Cut 12 oz .. 49

King Cut 16 oz .. 59

served with a side of au jus & baked potato

• 30 DAY DRY-AGED •

14oz KANSAS CITY STRIP.. 75

16 oz COWBOY RIBEYE .. 85

• WAGYU BEEF •

16 oz WAGYU NY STRIP .. 99

american wagyu from snake river farms, idaho; crossbred with purebred japanese wagyu; graded gold plus for high marbling.

surf options: jumbo shrimp (3) .. 15 • lump crab meat .. 18 • gourmet crab cake .. 25 • oscar .. 18 • lobster tail (5 oz) .. 25
sauces: (add .. 5) au poivre • béarnaise • demi-glace • 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

- bacon & scallion • gorgonzola
- shallot herb • black garlic

~try our after-dinner drinks & homemade desserts~

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.