Chubby's 1½ Est. 1933

Thanksgiving Day Menu

APPETIZERS

PRIME RIB SPRING ROLLS .. 18
thin sliced prime rib, caramelized onions, truffle mushrooms & cooper sharp american cheese; served with a side of spicy cherry pepper ketchup.

FILET CROSTINI .. 16
baked baguette with boursin cheese spread: topped with filet medallions & a horseradish aoli.

OYSTERS ROCKEFELLER .. 16
blue point oysters with a pernod creamy spinach, watercress, parsley filling baked with a parmesan breadcrumb topping.

BANG BANG SHRIMP .. 18
grilled jumbo shrimp marinated in a sweet thai chili sauce; topped with sriracha aioli & seaweed salad.

SICILIAN CALAMARI .. 18
breaded & lightly fried fresh squid with onions & hot cherry peppers; served with marinara sauce & "old bay" remoulade.

PEPPER BACON WRAPPED SCALLOPS .. 18
course black pepper nueske's bacon wrapped fresh scallops served with a port wine drizzle.

SOUPS & SALADS

FRENCH ONION .. 12 Cup .. 6
beef & chicken broth, caramelized onions topped with sourdough croutons covered in melted gruyere, provolone & jarlsberg cheese.

LOBSTER BISQUE .. 16 Cup .. 8
rich & creamy lobster broth flavored with brandy & lobster pieces.

STEAKHOUSE WEDGE .. 16 Side .. 8
iceberg lettuce with blue cheese dressing with red onions, cherry tomatoes, applewood bacon bits & blue cheese crumble.

OUR SIGNATURE HOUSE SALAD .. 16 Side .. 8
field greens with shaved carrots, tomatoes, dried cranberries & toasted almonds tossed in a white balsamic vinaigrette.

MAINS

LAND AND SEA .. 78
8oz filet mignon topped with a 5oz poached lobster tail; served with roasted garlic mashed potatoes & grilled asparagus.

BRAISED BEEF SHORT RIBS .. 45
bourguignon style braised boneless short ribs with mushrooms, pearl onions & baby carrots; served with soft parmesan polenta.

PAN ROASTED HALF DUCK .. 42
semi-boneless half duck served with a raspberry melba sauce; served with roasted sweet potatoes & roasted brussel sprouts.

ALMOND CRUSTED HALIBUT .. 44
north pacific halibut with a citron butter sauce, grilled asparagus over mushroom risotto.

SEAFOOD FRA DIABLO .. 48
shrimp, scallops, lobster & mussels in a spicy lobster butter marinara sauce served over caserecce pasta.

CEDAR PLANK SALMON .. 38
cedar plank grilled faroe island salmon topped with caramelized apple relish; served with roasted sweet potatoes & fennel.

THANKSGIVING DINNER

Roasted Range Free Turkey

white & dark meat with traditional turkey gravy; served with mirepoix & golden raison sourdough stuffing, homemade cranberry sauce, harvest vegetables & roasted garlic mashed potatoes. Choice of dessert.

58 Adults | 26 Children (12 & under)

STEAKS & CHOPS

all steaks choice of baked potato
roasted garlic mashed potatoes.

'1855' PRIME BEEF

8 oz FILET MIGNON .. 58

16 oz RIBEYE .. 56

14 oz NY STRIP .. 54

16 oz T-BONE .. 62

PRIME RIB SPECIAL
served with au jus sauce
16 oz .. 59 / 12 oz .. 49

• 30 Day Dry-Aged •

14 oz KANSAS CITY STRIP .. 75

16 oz COWBOY RIBEYE .. 85

Surf Options: jumbo shrimp .. 15 • lump crab meat .. 20 • oscar .. 18 • gourmet crab cake .. 25 • lobster tail (5 oz) .. 25
Steak Sauces: (add .. 5) • au poivre • béarnaise • demi-glace • caramelized onions
Steak Butters: (add: 5) • truffle • gorgonzola • shallot herb • black garlic

SIDES FOR TWO .. 12

• harvest vegetables • roasted sweet potatoes • grilled asparagus • creamed or sautéed spinach • roasted wild mushrooms • baked brussels sprouts • french beans almondine • **Specials: Lobster Mac & Cheese .. 18 • Caviar Twice Baked Potato with sour cream, chives & ossetra caviar (15g) .. 59**

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.