

C H U B B Y ' S 1 1/2 H E A R T H

S T E A K H O U S E

APPETIZERS

Steak Crostini... grilled crostini , creamy horseradish, crumbled bleu cheese, grilled steak, chimichurri sauce...10

Roasted Asparagus... wrapped with bacon, smoked apple wood bacon aioli...10

Baked Clams... middle neck clams shucked to order stuffed with roasted bread crumbs, peppers, onions, bacon...12

Sicilian Calamari... breaded ,fried ,cherry peppers, capers, olives, lemon butter sauce...12

Provincial Escargot... fresh Mediterranean spices, pernod, garlic triple butter...12

Chubby's Bang Bang Shrimp...grilled shrimp tossed in Chubby's house made sauce...18

Oysters Rockefeller... spinach, béchamel, pernod, bacon...14

Jumbo Shrimp Cocktail... jumbo shrimp seasoned, poached, served with lemon, cocktail sauce...18

SOUPS AND SALADS

French Onion... made with sourdough croutons and topped with Gruyere cheese, provolone cheese...6

Caesar Salad... romaine hearts, parmesan cheese, shaved reggiano cheese ,house made croutons, caesar dressing...11

The Wedge... chilled baby iceberg lettuce, tomatoes, bacon, red onion, Maytag bleu cheese dressing and crumbles...12

Apple Walnut Salad... baby field greens, sliced granny apple, candied walnuts, crumbled bleu cheese, raspberry vinaigrette...12

C H U B B Y ' S 1 1/2 H E A R T H

STEAKS & ENTREES

All Steaks are garnished with truffle mash potatoes

10 oz FILET...34

16 oz DRY-AGED NEW YORK STRIP...38

16 oz DRY-AGED RIB EYE...38

22 oz PORTERHOUSE...42

ACCENTS

AU POIVE... \$4

BERNAISE... \$4

MAYTAG BLEU CHEESE... \$4

MUSHROOM DEMI... \$4

OSCAR... \$16

Add Chicken \$4 ... Add Shrimp \$16 ...Add Crab \$16

Pappardelle Pasta ...pappardelle with arugula , seasonal vegetables tossed in garlic and oil ...18

Airline Chicken Breast ...stuffed with maple pecan butter, wrapped in smoked apple bacon, truffle whipped potatoes, grilled asparagus...28

Shrimp Scampi... sautéed shrimp in a white wine garlic sauce served over linguini pasta ... 21

Chicken Marsala ... pan seared chicken breast with mushrooms, marsala wine served with mashed potatoes ... 22

Hickory Shrimp ... hickory Smoked shrimp topped with house made hickory BBQ sauce served over citrus rice ... 30

Bronzino Francaise ... topped with butter, lemon and white wine sauce served with asparagus risotto ... 26

Jumbo Lump Crab Cakes ... rustic caper remoulade sauce, served with truffle mash potatoes, grilled asparagus ...32

ACCOMPANIMENTS

GRILLED SESAME ASPARAGUS \$5

SAUTEED WILD MUSHROOMS \$5

TRUFFLE & HERB MASHED POTATOES \$5

SPINACH SAUTEED OR CREAMED \$5

HONEY GLAZED CARROTS \$5

JUMBO BAKED POTATOE \$5

ROASTED BRUSSELS SPROUTS \$5

THICKCUT BACON \$5

ROASTED FINGERLINGS \$5

*Items are served raw, or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. 20% Gratuity will be added to parties of five or more. If you have a food allergy please inform your server prior to ordering, some ingredients may not be listed on the menu.