



CLASSIC COCKTAILS

- FRENCH MARTINI .. 16  
*tito's vodka, chambord, liqueur, pineapple juice.*
- EXPRESSO MARTINI .. 16  
*fresh brewed espresso, whipped tito's vodka, tia maria liqueur; garnished with 3 espresso beans.*
- BLACK CHERRY OLD FASHIONED .. 16  
*woodford reserve bourbon, muddled black cherries, simple syrup, orange slice & raw sugar cubes.*
- WHISKEY HIGHBALL .. 16  
*makers mark bourbon, soda water & a lemon wedge.*
- BOURBON BALL .. 16  
*elijah craig bourbon, crème de cacao liqueur & frangelico.*
- ROB ROY .. 16  
*tullamore dew scotch, sweet vermouth; served in a cherry wood smoked glass.*

- BLOOD & SAND .. 16  
*dewars scotch, sweet vermouth, herring cherry liqueur & orange juice.*
- WARD 8 .. 16  
*bulleit rye whiskey, lemon juice, orange juice, grenadine; garnished with lemon, orange & a cherry.*
- COSMOPOLITAN .. 14  
*tito's, vodka, cranberry juice, lime juice.*
- THE HEMINGWAY .. 14  
*bacardi rum, grapefruit juice, lime juice, maraschino liqueur.*
- SILVER LEMON COLLINS .. 14  
*nolets gin, elderflower liqueur, simple syrup, lemonade.*
- BEES KNEES .. 14  
*bombay gin, honey, lemon juice & orange juice.*

APPETIZERS

CHUBBY'S NOW FAMOUS STEAMED MUSSELS .. 16  
*choice of white wine scampi, marinara, or saffron garlic butter sauce*

- FILET CROSTINI .. 16  
*toasted italian bread with a garlic herb butter spread; topped with filet medallions, gorgonzola cheese & a balsamic drizzle.*
- 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.*
- BURRATA BRUSCHETTA .. 15  
*burrata cheese, diced cherry tomatoes salsa, fresh basil on toasted italian bread with a balsamic drizzle.*
- SMOKED BACON WRAPPED SCALLOPS .. 19  
*baked applewood bacon wrapped scallops with a blood orange glaze & port wine drizzle.*

- BANG BANG SHRIMP .. 18  
*marinated grilled shrimp brushed with a sweet thai chili sauce.*
- SICILIAN CALAMARI .. 18  
*breaded & lightly fried fresh squid with onions & hot cherry peppers; served with marinara sauce & an "old bay" remoulade sauce.*
- BAKED CLAMS CASINO .. 16  
*baked clams stuffed with a breadcrumb mix of peppers, onions, celery & chorizo sausage.*
- OYSTERS ON THE HALF SHELL (6) .. MP  
*chef's selection of fresh oysters with champagne mignonette, cocktail sauce & a lemon wedge.*

SOUPS & SALADS

- SOUP DU JOUR .. MP  
*chef's selection, homemade.*
- FRENCH ONION SOUP .. 12  
*beef & chicken broth, caramelized onions topped with sourdough croutons & melted gruyere, provolone & jarlsberg cheeses.*
- CLASSIC CAESAR .. 15 Side .. 8  
*romaine hearts tossed in homemade caesar dressing; topped with parmigiano-reggiano & garlic croutons.*

- STEAKHOUSE WEDGE .. 15 Side .. 8  
*iceberg lettuce topped with red onions, cherry tomatoes, applewood bacon bits & blue cheese crumble dressing.*
- OUR SIGNATURE HOUSE SALAD .. 15 Side .. 8  
*field greens with shaved carrots, tomatoes, dried cranberries & toasted almonds tossed in a white balsamic vinaigrette.*
- TEX MEX SALAD .. 15 Side .. 8  
*romaine lettuce, spinach, cilantro, fire roasted corn, diced tomato & avocado tossed in a chipotle lime ranch dressing; topped with shredded cheddar jack cheese.*



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 or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

A 20% gratuity may be added to your check for parties of 6 or more.





MAINS

LAND AND SEA .. 78

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

ROASTED CAJUN STUFFED CHICKEN .. 36

cajun spiced rubbed chicken breast stuffed with fontina cheese, spinach & chorizo sausage stuffed chicken leg; topped with fire roasted corn salsa, chipotle aioli & served with brown jasmine rice.

ROASTED GARLIC SHORT RIBS .. 42

bourguignon style braised boneless beef short ribs with mushrooms & pearl onions; served with honey glazed baby carrots & roasted garlic mashed potatoes.

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 cranberry-lemon vinaigrette.

SURF & TURF PASTA .. 44

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

SEAFOOD FRA DIABLO .. 48

steamed shrimp, scallops, lobster tail & mussels in a spicy marinara sauce served over linguine pasta.

GOURMET CRAB CAKES .. 48

lump crab meat (2) in a shrimp mousse with “old bay” remoulade; served roasted garlic mashed potatoes.

CEDAR PLANK GRILLED SALMON .. 38

cedar plank grilled faroe island salmon basted with dijon mustard & topped peach mango salsa; served with grilled asparagus & roasted sweet potatoes.

HERB CRUSTED HALIBUT .. 46

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

‘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

PRIME RIB

Friday & Saturday Only  
(limited availability)

16 oz .. 59 / 12 oz .. 49

served with baked potato & side of au jus

• 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-glace • caramelized onions

SIDES FOR TWO .. 12

- harvest vegetables • roasted sweet potatoes • 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 • shallot herb
- gorgonzola • black garlic

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sometimes the easiest”

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see server or visit

www.chubbyssteakhouse.com



Chef Jeremy Borton

~try our after-dinner drinks & homemade desserts~

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