Chubby's 1½ ®
Est. 1933

CLASSIC COCKTAILS

FRENCH MARTINI .. 16
tito's vodka, chambord, liqueur, pineapple juice.

EXPRESSO MARTINI .. 16
fresh brewed expresso, whipped tito's vodka, tia maria liqueur; garnished with 3 expresso 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
baked baguette with boursin cheese spread: topped with filet medallions & a horseradish aioli.

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.

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

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.

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 .. 16 Side .. 8
romaine hearts tossed in homemade caesar dressing; topped with parmigiano-reggiano & garlic croutons.

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

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

FALL HARVEST SALAD .. 16 Side .. 8
mixed greens with baby kale & quinoa tossed with apple cider dressing, caramelized apples, pickled red onions, fennel, roasted sweet potatoes & pecans.

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 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.

Chubby's 1½ ®
Est. 1933

MAINS

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

BRICK CHICKEN .. 38
brick pressed grilled half chicken with porcini mushroom sauce; served with roasted garlic mashed potatoes & sautéed *french beans.*

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

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, asparagus, sun-dried cherry tomatoes in a dijon tarragon cream sauce; tossed in campanelle pasta.

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

GOURMET CRAB CAKES .. 48
lump crab meat (2) in a shrimp mousse with "old bay" remoulade; served roasted garlic mashed potatoes.

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

CHILEAN SEA BASS .. 49
pan-seared & pistachio crusted sea bass; served with coconut jasmine rice, carrot ginger puree & roasted baby kale.

'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 .. 62

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

PURE BRED WAGYU CHOPPED STEAK .. 39
12 oz wagyu, pan-seared & roasted with mushrooms & onions with a red wine demi-glaze; served with roasted garlic mashed potatoes & grilled asparagus

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 •
• baked brussels sprouts • french beans almondine
Specials: Lobster Mac & Cheese .. 18 • Caviar Twice Baked Potato with sour cream, chives & ossetra caviar (15g) .. 59

STEAK BUTTERS .. 5
• truffle • shallot herb
• gorgonzola • black garlic

CAVIAR
• Royal Ossetra 15g .. 60 • 30g .. 110
• Smoked Trout 30g .. 25 • 60g .. 45
• Black Tobiko 30g .. 10 • 60g .. 20

Chef Jeremy Borton

~try our after-dinner drinks & homemade desserts~

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.