



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, 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
fresh steamed mussels with choice of white wine scampi, marinara, or thai curry 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 maple horseradish glaze & sweet potato puree.

- BANG BANG SHRIMP .. 18
grilled jumbo shrimp brushed with a sweet thai chili sauce.
- SICILIAN CALAMARI .. 18
breaded, lightly fried fresh squid, onions & hot cherry peppers; served with marinara sauce & an "old bay" remoulade sauce.
- BAKED CLAMS CASINO .. 16
paella style baked clams stuffed with peppers, onions, celery, chorizo sausage & saffron rice.
- CRACKED PEPPER CRUSTED SAKU TUNA .. 19
thinly sliced shashimi grade "rare" tuna; served with edamame wasabi hummus, nori rice crackers & a ginger plum sauce.
- 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 .. 12
beef & chicken broth, caramelized onions; topped with sourdough croutons & covered in 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 with blue cheese dressing; topped with red onions, cherry tomatoes, applewood bacon bits & blue cheese crumble.
- OUR SIGNATURE HOUSE SALAD .. 15 Side .. 8
field greens with shaved carrots, tomatoes, dried cranberries & toasted almonds tossed in a white balsamic vinaigrette.
- APPLE WALNUT BEET SALAD .. 15 Side .. 8
spinach & frisee lettuce tossed in a cranberry vinaigrette with roasted beets & honey crisp apples topped with candied walnuts & fried goat cheese croquettes.



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 .. 74
8 oz filet mignon topped with a 5 oz butter poached lobster tail; served with roasted garlic mashed potatoes & grilled asparagus.

BAKED AIRLINE CHICKEN BREAST .. 34
free-range chicken breast with drumette stuffed with spinach & goat cheese served with thyme-rosemary au jus & roasted garlic mashed potatoes.

BRAISED SHORT RIBS .. 42
slow braised boneless beef short ribs; served with roasted garlic mashed potatoes & roasted baby carrots.

SURF & TURF PASTA .. 44
filet tips & lobster with asparagus & cherry tomatoes in a dijon tarragon cream sauce; tossed in campanelle pasta.

PAN- SEARED “DAYBOAT” SCALLOPS .. 42
fresh scallops served with wild mushroom risotto, maple Dijon horseradish glaze & fresh snipped chives.

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.

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
grilled on a cedar plank topped with cranberry-ginger chutney served with grilled asparagus & maple sweet potato mash.

SEARED CHILEAN SEA BASS .. 46
fresh chilean sea bass in a creamy vodka blush sauce with lobster chunks; served over spinach-parmesan risotto.

‘1855’ STEAKS

USDA certified 1855 premium Black Angus Beef. Sourced from cattle raised in the grain rich ranges of America’s Great Plains.

all steaks served with 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 (3) .. 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 • maple sweet potato mash • grilled asparagus
• creamed or sautéed spinach • roasted wild mushrooms • steak fries
• baked potato • 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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Chef Jeremy Borton

~Try our after-dinner drinks & homemade desserts~

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