



Est. 1933



MOTHER'S DAY MENU



Specialty Cocktail for that Special Mom

Rosé Sangria .. 14

Rosé wine, club soda, grapefruit liqueur, raspberries, strawberries & lemon rounds.

APPETIZERS

Mother's Day 2025

PRIME RIB SPRING ROLLS .. 16

thin sliced prime rib, caramelized onions, truffle mushrooms & cooper sharp american cheese; served with spicy cherry pepper ketchup.

SHORT RIB PIEROGIES .. 16

dumpling stuffed with slow roasted braised short rib, white wine truffle potato puree, cheddar & gruyere cheeses, caramelized onions & white wine demi-glace.

BANG BANG SHRIMP .. 18

marinated, grilled shrimp basted with a sweet chili sauce.

SICILIAN CALAMARI .. 18

breaded, lightly fried fresh squid, onions & hot cherry peppers. Sauces: marinara or scampi sauce.

BURRATA BRUCHETTA .. 15

burrata cheese, olive oil over diced cherry tomatoes, basil & red onion on toasted italian bread with a balsamic drizzle.

SOUPS & SALADS

FRENCH ONION .. 12

sourdough croutons, topped with gruyere, provolone & jarsberg cheeses.

LOBSTER BISQUE .. 14

traditional rich & creamy soup with chunks of lobster meat.

CLASSIC CAESAR .. 14 Side .. 8

romaine hearts tossed in house-made caesar dressing topped with shaved parmesan & garlic croutons.

STEAKHOUSE WEDGE .. 14 Side .. 8

iceberg lettuce with blue cheese dressing; topped with red onions, cherry tomatoes, applewood bacon bits & blue cheese crumble.

MAINS

LAND AND SEA .. 72

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

SURF & TURF PASTA .. 44

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

CHICKEN ROULADE .. 34

breaded boneless chicken breast with a broccoli rabe, gorgonzola, prosciutto & sharp provolone stuffing; topped with mornay sauce & served with roasted garlic mashed potatoes.

CRAB STUFFED BRANZINO .. 46

boneless branzino stuffed with lump crab meat; served with white wine butter sauce, roasted garlic mashed potatoes & grilled asparagus.

GOURMET CRAB CAKE (2) .. 46

lump crab meat binded in a shrimp mousse with cornichons & caper remoulade, roasted garlic mashed potatoes & wilted spinach.

PISTACHIO CRUSTED SALMON .. 38

norwegian salmon with a lemon beurre blanc sauce, jasmine rice & sauteed french beans.

STEAKS & CHOPS

served with roasted garlic mashed potatoes

'1855' PREMIUM BEEF

USDA certified Black Angus from the Great Plains of America

8 oz FILET MIGNON .. 56

16 oz RIBEYE .. 54

14 oz NY STRIP .. 52

16 oz T-BONE .. 65

PRIME RIB SPECIAL

(limited availability)

Queen Cut 12 oz .. 49

King Cut 16 oz .. 59

served with a side of au jus & baked potato

• 30 DAY DRY-AGED •

14 oz KANSAS CITY STRIP.. 69

16 oz COWBOY RIBEYE .. 79

• CHOPS •

LOLLIPOP LAMB CHOPS .. 39

five 2 oz new zealand lamb chops with a port wine drizzle; served with roasted garlic mashed potatoes.

surf options: jumbo shrimp (3) .. 15 • lump crab meat .. 18 • gourmet crab cake .. 23 • oscar .. 18 • lobster tail (5 oz) .. 20
sauces: (add .. 5) au poivre • béarnaise • demi-glace • caramelized onions

SIDES .. 12 (serves two)

harvest vegetables • grilled asparagus • creamed or sautéed spinach
• baked potato • steak fries • orange honey glazed baby carrots
• roasted mushrooms • roasted brussels sprouts

STEAK BUTTERS .. 5

bacon & scallion • gorgonzola
• shallot herb • black garlic

~Try our after-dinner drink & dessert menu~

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 meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses. A 20% gratuity may be added to your bill for parties 6 or more