



To Order (Pickup Only):
Online: chubbysteakhouse.com
Call: 856.456.2482

CHUBBY'S TO GO MENU

APPETIZERS

STEAK CROSTINI ... 14

grilled filet medallions with blue cheese butter spread, arugula & cherry tomatoes; topped with a balsamic drizzle

PRIME RIB SPRING ROLL (3) ... 12

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

BACON WRAPPED SCALLOPS (4) ... 16

sea scallops wrapped in crispy applewood smoked bacon; topped with a fig balsamic drizzle

COLOSSAL SHRIMP COCKTAIL (3) ... 16

served with house-made cocktail sauce & a lemon wheel

BANG BANG SHRIMP (4) ... 16

marinated grilled jumbo shrimp basted with sweet chili sauce

SICILIAN CALAMARI ... 16

fresh squid, red onions, hot cherry peppers; breaded & fried
Sauces: marinara or white wine lemon butter, capers, black olives

CHUBBY'S FAMOUS CHICKEN WINGS ... 14

slow roasted, deep fried & fire grilled; served with blue cheese, carrots & celery. Sauces: buffalo hot, buffalo mild, bbq, garlic parmesan, sweet chili, or honey sriracha

FRIED PICKLES ... 7

dill pickles battered & fried; served with a three mustard aioli

STEAK FRIES ... 7

house-cut & seasoned. Add: melted cheddar jack cheese 2

SHORT RIB FRIES ... 9

steak fries topped with chopped beef short ribs, brown gravy & cheddar jack cheese

SOUPS & SALADS

FRENCH ONION ... 7

sourdough croutons; topped with gruyere, provolone & jarlsberg cheese

OLD-FASHIONED WEDGE ... 12

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

CLASSIC CAESAR ... 11

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

OUR SIGNATURE HOUSE SALAD ... 10

field greens with shaved carrots, tomatoes, dried cranberries & toasted almonds; tossed in a white balsamic vinaigrette

LOBSTER MILAN SALAD ... 23

sautéed lobster with romaine lettuce, hard-boiled egg, applewood bacon bits, cherry tomatoes & thousand island dressing

BURGERS

8 oz black angus beef on a toasted brioche bun & served with steak fries. Add house salad 5 .. caesar salad 6

STEAKHOUSE BURGER ... 12

lettuce, tomato & red onion. Cheeses: american, colby jack, jarlsberg, provolone, or blue cheese

EGGSPLOSION BURGER ... 14

sunny side-up egg & applewood bacon. Cheeses: american, colby jack, jarlsberg, provolone, blue cheese

THE STACKED BURGER ... 16

cheddar jack cheese, applewood bacon, bbq pulled pork & a fried onion ring

BLACK & BLUE BURGER ... 12

seasoned with cajun spice; topped with melted blue cheese, lettuce, tomato & red onion

SANDWICHES

served with steak fries. Add house salad 5 .. caesar salad 6

CHUBBY'S CHEESESTEAK ... 14

thin sliced ribeye, hot cherry peppers, onions & american cheese on a long roll. Roll choice: seeded or plain

PRIME RIB FRENCH DIP ... 14

thin sliced roast beef simmered in au jus sauce; topped with provolone cheese, sour cream, horseradish on a long roll; served with a side of au jus

CRAB & BRIE GRILLED CHEESE ... 17

white texas toast, lump crab meat, three mustard aioli, brie cheese & arugula

CRAB CAKE SANDWICH ... 20

lump crab cake with lettuce, tomato & remoulade on a brioche bun

GRILLED CHICKEN SANDWICH ... 12

lettuce, tomato, red onion & honey mustard on a toasted brioche bun
Cheeses: american or provolone

More Good Food





MAINS

BRAISED BEEF SHORT RIBS... 28

slow roasted short ribs; served with white truffle mashed potatoes & orange honey glazed baby carrots

FILET TIPS & PASTA ... 25

filet mignon tips sautéed with onions, mushrooms & cherry tomatoes in a blue cheese sauce over campanelle pasta

LINGUINE MARINARA ... 14

add: chicken 6 • jumbo shrimp (4) 18 • lump crab meat 18
fresh linguine pasta tossed in a house-made marinara sauce.

Sauce Substitutions: white wine or alfredo

SHRIMP & SCALLOPS ... 33

pan seared jumbo shrimp (3) & sea scallops (3) basted with a sweet miso glaze; served with sautéed jasmine rice, arugula & fried shallots

LOBSTER PAPPARDELLE PASTA... 33

6 oz sautéed lobster tail in a tarragon dijon cream sauce, asparagus & cherry tomatoes over pappardelle pasta; tossed with egg & squid ink

HERB CRUSTED SALMON ... 25

basted with dijon mustard and crusted with parsley, rosemary & thyme; served with quinoa & grilled asparagus

DEVILED CRAB CAKE (2) ... 40

pan butter fried lump crab cake; served with a caper remoulade, white truffle mashed potatoes & sautéed spinach

LAND AND SEA ... 55

6 oz grilled filet mignon & two 3 oz butter poached lobster tails with white truffle mashed potatoes & grilled asparagus

PAN ROASTED STUFFED CHICKEN BREAST ... 24

10 oz frenched chicken breast stuffed with provolone cheese & broccoli rabe; served with an herb demi-glace sauce, white truffle mashed potatoes & grilled asparagus

STEAKS & CHOPS

served with white truffle mashed potatoes

USDA PRIME BEEF

10 oz / 6 oz FILET MIGNON ... 46 / 34

16 oz RIBEYE ... 46

16 oz NY STRIP ... 46

20 oz PORTERHOUSE ... 56

Temperature options: medium, medium rare, rare, medium well, well done

USDA PRIME CHOPS

14 oz BONE-IN PORK CHOP ... 32

Temperature options: medium, medium rare

16 oz NEW ZEALAND BONE-IN LAMB CHOPS ... 34

Temperature options: medium, medium rare, rare, medium well, well done

Surf options: jumbo shrimp (3) 14 • lump crab meat 18 • oscar 20 • deviled crab cake 20 • lobster tails (two 3 oz) 18

Sauces: au poivre 4 • béarnaise 4 • demi-glace 4 • caramelized onions 4

SIDES .. 5

creamed or sautéed spinach • white truffle mashed potatoes • jumbo baked potato • steak fries • honey glazed baby carrots • roasted brussels sprouts • bacon wrapped asparagus • grilled asparagus • roasted wild mushrooms • sautéed broccoli rabe • apple chutney with ginger & golden raisins

STEAK BUTTERS .. 3

bacon & scallion • gorgonzola • red wine • shallot herb • white truffle

DESSERTS

TIRAMISU ... 10

Classic Italian dessert; made with coffee flavored lady fingers whipped in a mixture of eggs, sugar, mascarpone cheese & cocoa

CHOCOLATE FUDGE CAKE ... 10

A large slice of dark chocolate cake with layers of creamy fudge

NEW YORK STYLE CHEESECAKE ... 10

Our house-made cheesecake that rivals the NY original

The End

