



TUESDAY NIGHT

DATE NITE

\$90 PRIX FIXE FOR TWO*

**tax & gratuity not included*

FIRST COURSE

(choice of one to share)

FILET CROSTINI

toasted italian bread with garlic herb butter spread; topped with grilled filet medallions & melted gorgonzola cheese

PRIME RIB SPRING ROLLS

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

SICILIAN CALAMARI

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

BANG BANG SHRIMP

marinated grilled shrimp, basted with sweet chili sauce

SECOND COURSE

(choice of two)

CLASSIC CAESAR

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

OUR SIGNATURE HOUSE SALAD

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

SOUP OF THE DAY

chef selection, house-made

STEAKHOUSE WEDGE

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

MAIN COURSE

(choice of two)

DRY RUB BABY BACK RIBS

half rack of berkshire pork ribs; slow roasted, grilled in a tamarind bbq sauce; side of white truffle mashed potatoes

'1855' PREMIUM BEEF

USDA certified Black Angus (served with white truffle mashed potatoes)

6 oz FILET MIGNON

12 oz RIBEYE

12 oz NY STRIP

BRICK-GRILLED CORNISH CHICKEN

butterflied cornish chicken grilled under a clay brick; served with an herb demi-glace sauce, white truffle mashed potatoes & grilled asparagus

FILET TIPS & PASTA

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

HERB CRUSTED SALMON

north atlantic salmon basted with dijon mustard; crusted with parsley, rosemary & thyme; served with quinoa & grilled asparagus

Add-ons: additional charges apply

Sides (add .. 6): creamed or sautéed spinach • baked potato • honey glazed baby carrots • roasted brussels sprouts • roasted mushrooms • creamy edamame corn succotash • grilled asparagus • bacon wrapped asparagus

Sauces (add .. 4): au poivre • béarnaise • demi-glace • caramelized onions • nueske's bacon jam

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

DESSERT

(choice of two)

HOUSEMADE ICE CREAM

a large scoop of chocolate or vanilla

Before placing your order, please inform your server if anyone in your party has a food allergy

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