



Holiday Menu

December 22st – 24th

APPETIZERS

Holiday Menu '25

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.

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.

OYSTERS ON THE HALF SHELL (6) .. 18

chef's selection of fresh oysters with champagne mignonette, cocktail sauce & a lemon wedge.

SOUPS & SALADS

LOBSTER BISQUE .. 14

lobster & baby shrimp cream soup with a hint of brandy.

FRENCH ONION .. 12

beef & chicken broth, caramelized onions; topped with croutons & 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.

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.

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.

GOURMET CRAB CAKES .. 48

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

POTATO CRUSTED SALMON .. 38

norwegian salmon pan-seared in a potato nest with red pepper-horseradish sauce & basil drizzle; served with roasted brussel sprouts.

STUFFED BRONZINO .. 42

pan-seared with crab imperial stuffing; served with white wine scampi, asparagus & brandade stuffed twice baked yukon potatoes.



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sometimes the easiest"*

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see server or visit

www.chubbyssteakhouse.com



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.





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‘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

HOLIDAY SPECIAL

PRIME RIB
(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

FEAST OF THE 7 FISHES

\$75 PRIX FIXE*
3 COURSE MENU

*per person, tax & gratuity not included
No Substitutions Please

First Course

CALAMARI & SMELTS ..
buttermilk marinated & fried with spicy pickled red onion; served with old bay remoulade & marinara sauce.

Second Course

(choice of one)

- LOBSTER BISQUE ..
lobster & baby shrimp cream soup with a hint of brandy.
- GRILLED SEAFOOD CAESAR ..
slightly charred romaine topped with a warm caesar dressing; tossed with sautéed bay scallops & baby shrimp.

Third Course

STUFFED BRONZINO ..
pan-seared with crab imperial stuffing; served with white wine scampi, asparagus & brandade stuffed twice baked yukon potatoes.



Your place. Eat Well. Sip Slowly.

Chef Jeremy Borton

~Try our after-dinner drinks & homemade desserts~

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