

TWO'S DAY TUESDAY

\$99 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

BANG BANG SHRIMP

marinated grilled shrimp, basted with sweet chili sauce

SICILIAN CALAMARI

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

SECOND COURSE

(choice of two)

FRENCH ONION

beef & chicken broth, caramelized onions topped with sourdough croutons & covered in melted gruyere, provolone & jarlsberg cheeses.

STEAKHOUSE WEDGE

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

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.

MAIN COURSE

(choice of two)

BRAISED BEEF SHORT RIBS

slow cooked boneless black angus short ribs in natural juices; served with garlic mashed potatoes & honey glazed carrots.

'1855' PREMIUM BEEF

USDA certified Prime Black Angus
- served with roasted garlic mashed potatoes -

6 oz FILET MIGNON

12 oz RIBEYE

12 oz NY STRIP

HERB CRUSTED SALMON

north atlantic salmon basted with dijon mustard & crusted with parsley, rosemary, thyme; served with jasmine rice & sautéed snow peas.

SURF & TURF PASTA

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

Add-ons: additional charges

Sides .. 9 (serves two): fall harvest vegetables • grilled asparagus • creamed or sautéed spinach • baked potato • steak fries • orange honey glazed baby carrots • snow peas • roasted mushrooms • fried brussels sprouts

Surf options: jumbo shrimp (3) .. **15** • lump crab meat .. **18** • gourmet crab cake .. **22** • lobster tail (5 oz) .. **20**

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

DESSERT

(choice of one to share)

HOUSE-MADE ICE CREAM

two scoops of chocolate or vanilla

CARROT CAKE

CHOCOLATE MOUSSE CAKE

~Try our after-dinner drink 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 or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.

