

## TWO'S DAY TUESDAY

**\$119 PRIX FIXE FOR TWO\***

**Four Courses** (with shared portions)

\*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**

*grilled jumbo shrimp basted with a sweet chili sauce.*

**BURRATA BRUCHETTA**

*burrata cheese with olive oil over diced cherry tomatoes, basil & red onion; served on toasted crostini with balsamic drizzle.*

### 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 & orange honey glazed baby carrots.*

**'1855' PREMIUM BEEF**

*USDA certified Black Angus*

- served with roasted garlic mashed potatoes -

**8 oz FILET MIGNON**

**16 oz RIBEYE**

**14 oz NY STRIP**

**CEDAR PLANK SALMON**

*norwegian salmon grilled on a cedar plank with a lemon maple glaze topped with black bean & corn salsa; served with roasted sweet potatoes.*

**SURF & TURF PASTA**

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

**Add-ons: additional charges**

**Sides .. 12 (serves two):** harvest vegetables • grilled asparagus • creamed or sautéed spinach • baked potato • steak fries • orange honey glazed baby carrots • roasted mushrooms • fried brussels sprouts • apple chutney

**Surf options:** jumbo shrimp (3) .. 15 • lump crab meat .. 18 • gourmet crab cake .. 23 • lobster tail (5 oz) .. 20

**Sauces .. 5:** au poivre • béarnaise • demi-glace • caramelized onions

### DESSERT

(choice of one to share)

TIRAMISU  
CRÈME BRÛLÉE

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.*

