

Cigar Dinner Menu

December 15th & 16th, 2024

First Course

(Choice of one)

FILET CROSTINI

toasted Italian bread spread with garlic herb butter; topped with filet medallions, gorgonzola cheese & a balsamic drizzle.

PRIME RIB SPRING ROLLS

thin sliced prime rib, caramelized onions, truffle mushrooms & cooper sharp American cheese; served with a side of spicy cherry pepper ketchup.

Second Course

(Choice of one)

OUR SIGNATURE HOUSE SALAD

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

CLASSIC CAESAR

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

Main Course

(Choice of one)

FILET MIGNON

black angus '1855' prime beef; served with garlic mashed potatoes & grilled asparagus.

CHICKEN PARMIGIANA

panko breaded chicken cutlets with grated parmigiano-reggiano & marinara sauce; topped with mozzarella on a bed of pappardelle pasta.

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.

Dessert Buffet

VARIETY OF HOUSE-MADE DESSERTS

chef selections

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

