



DINNER MENU

APPETIZERS

FILET CROSTINI .. 16

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

PRIME RIB SPRING ROLLS .. 15

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

NUESKE'S AU POIVRE BACON .. 14

skewered thick cut bacon grilled with peppercorn & a brandy molasses glaze

BANG BANG SHRIMP .. 16 gf

grilled jumbo shrimp basted with a sweet chili sauce

SICILIAN CALAMARI .. 16

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

OYSTERS ROCKEFELLER .. 16 gf

blue point oysters in a heavy cream reduction with spinach, parsley, tarragon, green onions, applewood smoked bacon & absinth

OYSTERS ON THE HALF SHELL .. MP gf

½ dozen blue point oysters with mignonette, cocktail sauce & lemon wedge

SOUPS & SALADS

SOUP DU JOUR .. MP

chef's selection, house-made

FRENCH ONION .. 10

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

CLASSIC CAESAR .. 11 Side .. 6

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

STEAKHOUSE WEDGE .. 12 gf Side .. 7

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

OUR SIGNATURE HOUSE SALAD .. 10 gf Side .. 5

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

TRADITIONAL COBB SALAD .. 15 gf Side .. 10

romaine lettuce tossed with red wine vinaigrette & topped with filet tips, hard-boiled egg, avocado, cherry tomatoes, red onions, applewood bacon bits & gorgonzola cheese crumble

MAINS

DRY RUB BABY BACK RIBS .. full rack 38 / half 26

slow roasted & grilled berkshire pork ribs in a tamarind bbq sauce; served with white truffle mashed potatoes

BRAISED BEEF SHORT RIBS .. 32

slow roasted '1855' black angus short ribs; served with white truffle mashed potatoes & orange honey glazed baby carrots

FILET TIPS & PASTA .. 25

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

BRICK-GRILLED CORNISH CHICKEN .. 24

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

LAND AND SEA .. 58

8 oz grilled filet mignon topped with two 3 oz butter poached lobster tails; served with white truffle mashed potatoes & grilled asparagus

GOURMET CRAB CAKE .. 26 gf double .. 44

lump crab meat binded with a shrimp mousse; served with cornichon & caper remoulade, white truffle mashed potatoes & wilted spinach

HERB CRUSTED SALMON .. 29

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

PAN SEARED SHRIMP & SCALLOPS .. 38

jumbo shrimp & sea scallops pan seared with a sweet miso glaze; served with jasmine rice & creamy edamame corn succotash.

STEAKS & CHOPS

served with white truffle mashed potatoes

SPECIALTY CHOPS

14 oz BONE-IN PORK CHOP .. 32

12 oz LOLLIPOP LAMB CHOPS (6 pcs) .. 34

'1855' PREMIUM BEEF¹

USDA certified Black Angus from the Great Plains of America

8 oz FILET MIGNON .. 44

16 oz RIBEYE .. 47

16 oz NY STRIP .. 46

22 oz PORTERHOUSE .. 56

¹hand cut in-house

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

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

SIDES .. 6

creamed or sautéed spinach • white truffle mashed potatoes • baked potato • honey glazed baby carrots • roasted brussels sprouts • roasted mushrooms • creamy edamame corn succotash • grilled asparagus • bacon wrapped asparagus

STEAK BUTTERS .. 3

bacon & scallion • gorgonzola • red wine • shallot herb • white truffle

Try our after dinner drinks & dessert menu

Chef Jeremy Borton

Before placing your order, please inform your server if anyone in your party has a food allergy. (gf - gluten free)

A 20% gratuity may be added to your check for parties of 6 or more.

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.

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