



\$115 PRIX FIXE*
4 COURSE MENU

*per person, tax & gratuity not included



enjoy a complimentary glass of champagne

FIRST COURSE

(choice of one)

PRIME RIB SPRING ROLLS

thin sliced prime rib, caramelized onions, truffle mushrooms, cooper sharp american cheese & spicy cherry pepper ketchup.

TRUFFLE BURRATA FLATBREAD .. 14

black truffle burrata cheese with sauteed onions & spinach on homemade grilled flatbread with garlic infused olive oil.

BANG BANG SHRIMP

marinated grilled jumbo shrimp basted with sweet chili sauce.

SICILIAN CALAMARI

breaded, lightly fried fresh squid, onions & hot cherry peppers. Sauces: marinara or scampi sauce.

SECOND COURSE

(choice of one)

LOBSTER BISQUE

lobster cream soup with a hint of brandy.

FRENCH ONION

sourdough croutons, topped with gruyere, provolone & jarlsberg.

CLASSIC CAESAR

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

OLD-FASHIONED WEDGE

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

OUR SIGNATURE HOUSE SALAD

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

MAIN COURSE

(choice of one)

'1855' PREMIUM BEEF

USDA certified Black Angus from the Great Plains of America

(served with roasted garlic mashed potatoes. Choice: one steak side & one steak sauce; see box below)

8 oz FILET MIGNON

12 oz PRIME RIB with au jus

16 oz RIBEYE

14 oz NY STRIP

BRAISED LAMB SHANK

new zealand lamb shank with a minty sauce over jasmine rice & baby carrots.

CRAB CAKE STUFFED BRANZINO

branzino stuffed with Chubby's crab cake blend; served with a scampi sauce, roasted garlic mashed potatoes & grilled asparagus.

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.

Steak Sides (choose one): grilled asparagus • roasted wild mushrooms • fried brussels sprouts • harvest vegetables

Steak Sauces (choose one): au poivre • béarnaise • demi-glace • caramelized onions

Surf Options (add'l price charge): jumbo shrimp (3) .. 15 • lump crab meat .. 18 • gourmet crab cake .. 23 • 5 oz lobster tail .. 20

DESSERT

(choice of one)

CHAMPAGNE & STRAWBERRY CHEESECAKE

CHOCOLATE MOUSSE CAKE

CRÈME BRULEE

TIRAMISU

-Chubby's **Your place. Eat well. Sip Slowly.**

Chef Jeremy Borton

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.

