

TWO FOR TUESDAY

\$150 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.

BAKED CLAMS CASINO

marinated grilled shrimp, basted with sweet chili sauce.

CHUBBY'S STEAMED MUSSELS

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

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 & roasted baby carrots.

'1855' PREMIUM BEEF

USDA certified Black Angus Beef. Sourced from cattle raised in the grain rich ranges of America's Great Plains.

- served with roasted garlic mashed potatoes -

8 oz FILET MIGNON

16 oz RIBEYE

14 oz NY STRIP

SURF & TURF PASTA

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

CEDAR PLANK GRILLED SALMON

grilled on a cedar plank topped with cranberry-ginger chutney served with grilled asparagus & maple sweet potato mash.

BAKED AIRLINE CHICKEN BREAST

free-range chicken breast with drumette stuffed with spinach & goat cheese served with thyme-rosemary au jus & roasted garlic mashed potatoes.

Add-ons: additional charges

Sides .. 12 (serves two): harvest vegetables • grilled asparagus • creamed or sautéed spinach • baked potato • steak fries • roasted wild mushrooms • baked brussels sprouts

Surf options: jumbo shrimp (3) .. 15 • lump crab meat .. 20 • gourmet crab cake .. 25 • lobster tail (5 oz) .. 25

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

DESSERT

(choice of one to share)

CHEESECAKE

CHOCOLATE MOUSSE CAKE

TIRAMISU

CRÈME BRÛLÉE



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.

