Chubby's 1½ ®
Est. 1933

MAINS

LAND AND SEA .. 78
8 oz filet mignon topped with a 5 oz butter poached lobster tail; served with roasted garlic mashed potatoes & grilled asparagus.

BRICK CHICKEN .. 38
brick pressed grilled half chicken with porcini mushroom sauce; served with roasted garlic mashed potatoes & sautéed *french beans.*

BRAISED BEEF SHORT RIBS .. 45
bourguignon style braised boneless short ribs with mushrooms, pearl onions & baby carrots; served with soft parmesan polenta.

LOLLIPOP LAMB CHOPS .. 46
five 2 oz new zealand lamb chops with a port wine drizzle; served with roasted garlic mashed potatoes & arugula tossed salad with cranberry-lemon vinaigrette.

SURF & TURF PASTA .. 44
filet tips & lobster, asparagus, sun-dried cherry tomatoes in a dijon tarragon cream sauce; tossed in campanelle pasta.

SEAFOOD FRA DIABLO .. 48
shrimp, scallops, lobster & mussels in a spicy lobster butter marinara sauce served over caserecce pasta.

GOURMET CRAB CAKES .. 48
lump crab meat (2) in a shrimp mousse with "old bay" remoulade; served roasted garlic mashed potatoes.

CEDAR PLANK SALMON .. 38
cedar plank grilled faroe island salmon topped with caramelized apple relish; served with roasted sweet potatoes & fennel.

CHILEAN SEA BASS .. 49
pan-seared & pistachio crusted sea bass; served with coconut jasmine rice, carrot ginger puree & roasted baby kale.

'1855' STEAKS

USDA certified 1855 premium Black Angus Beef. Sourced from the grain rich ranges of America's Great Plains.

all steaks choice of baked potato or roasted garlic mashed potatoes

8 oz FILET MIGNON .. 58
16 oz RIBEYE .. 56
14 oz NY STRIP .. 54
16 oz T-BONE .. 62

PRIME RIB
Friday & Saturday Only
(*limited availability*)
16 oz .. 59 / 12 oz .. 49
served with baked potato & side of au jus

• 30 DAY DRY-AGED •
14 oz KANSAS CITY STRIP.. 75
16 oz COWBOY RIBEYE .. 85

PURE BRED WAGYU CHOPPED STEAK .. 39
12 oz wagyu, pan-seared & roasted with mushrooms & onions with a red wine demi-glaze; served with roasted garlic mashed potatoes & grilled asparagus

surf options: jumbo shrimp .. 15 • lump crab meat .. 20 • gourmet crab cake .. 25 • oscar .. 18 • lobster tail (5 oz) .. 25
steak sauces: (add .. 5) • au poivre • béarnaise • demi-glace • caramelized onions

SIDES FOR TWO .. 12
• harvest vegetables • roasted sweet potatoes • grilled asparagus
• creamed or sautéed spinach • roasted wild mushrooms •
• baked brussels sprouts • french beans almondine
Specials: Lobster Mac & Cheese .. 18 • Caviar Twice Baked Potato with sour cream, chives & ossetra caviar (15g) .. 59

STEAK BUTTERS .. 5
• truffle • shallot herb
• gorgonzola • black garlic

CAVIAR
• Royal Ossetra 15g .. 60 • 30g .. 110
• Smoked Trout 30g .. 25 • 60g .. 45
• Black Tobiko 30g .. 10 • 60g .. 20

Chef Jeremy Borton

~try our after-dinner drinks & homemade desserts~

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.

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