

TWO'S DAY TUESDAY

\$119 PRIX FIXE FOR TWO*

Four Courses (with shared portions)

**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.

BANG BANG SHRIMP

grilled jumbo shrimp basted with a sweet chili sauce.

BURRATA BRUCHETTA

burrata cheese with olive oil over diced cherry tomatoes, basil & red onion; served on toasted crostini with balsamic drizzle.

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 & orange honey glazed baby carrots.

'1855' PREMIUM BEEF

USDA certified Black Angus

- served with roasted garlic mashed potatoes -

8 oz FILET MIGNON

16 oz RIBEYE

14 oz NY STRIP

CEDAR PLANK SALMON

cedar plank grilled norwegian salmon with a pineapple-miso glaze; served jasmine rice & wilted watercress.

SURF & TURF PASTA

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

CHICKEN PARMIGIANA

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

Add-ons: additional charges

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

Surf options: jumbo shrimp (3) .. 15 • lump crab meat .. 18 • gourmet crab cake .. 23 • lobster tail (5 oz) .. 20

Steak Sauces .. (add .. 5) • au poivre • béarnaise • demi-glace • caramelized onions

Steak Butters .. (add .. 5) • • bacon & scallion • gorgonzola • shallot herb • black garlic

DESSERT

(choice of one to share)

TIRAMISU
CRÈME BRÛLÉE

CARROT CAKE
CHOCOLATE MOUSSE CAKE

~Try our after-dinner drink menu~

Chubby's
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.

