## Appetizers

Soups of the Night

BABY ARUGULA SALAD with spring peas, asparagus, grated radishes & pecorino cheese dressed with fresh lemon juice and extra virgin olive oil

CAESAR SALAD with herbed croutons, parmesan, pecorino romano & house-made traditional Caesar dressing

FIELD GREENS SALAD with fresh beets, orange segments, toasted almonds & goat cheese dressed with citrus vinaigrette

SAUSAGE, PEPPERS AND ONIONS 13. with house made crostini CLAMS CASINO 15.

FRIED MOZZARELLA with tomato sauce

SHRIMP RISOTTO with white wine and fresh herbs



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## Light Fare



## Entrées

ANGEL HAIR, RIGATONI OR LINGUINI marinara / vodka / garlic & olive oil / cacio e pepe see additions available below 17.	<b>BONELESS BEEF SHORT RIBS</b> 36. with garlic mashed potatoes and roasted broccoli florets
<b>BISTRO BEEF BURGER</b> 19.with hand-cut fries or a side salad add cheddar, gruyere or blue cheese+2.	<b>PAN~SEARED ORGANIC SALMON</b> <sup>35.</sup> with lemon salsa, roasted red bliss potatoes and steamed green beans
LEMON AND ROSEMARY <sup>18.</sup> ROASTED GRIGGSTOWN CHICKEN four piece grilled dark meat (leg and thigh) with white wine, garlic & lemon	GRIGGSTOWN FARM 32 CHICKEN MARSALA with garlic mashed potatoes
FISH AND CHIPS with tartar sauce E R S W A PORK TACOS	BERKSHIRE KUROBUTA 25 BONE~IN CAJUN RUB PORK CHOP with braised lentils and mushrooms
two flour tortilla tacos with salsa verde 20.   CHICKEN AND 20.	BLACKENED SEABASS 34 with sauteed kale, parsnip puree and caper brown butter
BLACK BEAN RAVIOLI with chopped tomato and basil	<b>BEEF TENDERLOIN</b> 35 with white and wild rice pilaf, asparagus and maitre d'hotel butter
MUSSELS 15. with lemon, parsley and ground pepper 19.	MIXED SEAFOOD PASTA 37 with choice of red or white sauce, clams, shrimp, mussels, crab and linguine
with Caesar Salad → SALAD & PASTA ADDITIONS ←	LAMB CHOPS 33 with tzatziki and vegetable ratatouille
Hanger Steak   Shrimp   Salmon   Chicken + 7. Grilled Vegetables   Tofu   Pasta	CHICKEN PICCATA 27 with capellini, artichoke, caper, lemon juice, garlic, fresh herbs and a white wine sauce
+ 5. Basket of House Cut Fries + 6.	CHICKPEA AND QUINOA CAKE <sup>26</sup> with grilled asparagus and avocado
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Chambers Walk Dinner Menu Additional Gluten-Free & Vegetarian Options Available Upon Request 2667 Main St. Lawrenceville, NJ 08648 • 609-896-5995 www.chamberswalk.com

## Desserts

*Sacher Torte* with layers of chocolate cake and apricot jam enrobed in ganache

Chef's Choice Cheesecake

*Lemon Blueberry Cake* with blueberry compote

**GF Coconut Panna Cotta** with mango gelee

*Cherry Clafoutís served with vanílla gelato* 

*Gelato or Sorbet* (ask server for flavors)