

Appetizers



Light Fare



Entrées

SOUPS OF THE NIGHT

BABY ARUGULA SALAD

with candied walnuts, pears, feta, sun-dried cranberries & balsamic vinaigrette

CAESAR SALAD

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

FIELD GREENS SALAD

with apples, goat cheese, roasted butternut squash & citrus vinaigrette

JESSIE'S MEATBALLS

with marinara and garlic bread

SHRIMP COCKTAIL

with traditional cocktail sauce

FRIED CHEESE RAVIOLI

with tomato sauce

CRAB STUFFED MUSHROOMS

with remoulade sauce

10. **ANGEL HAIR, RIGATONI OR LINGUINI**
marinara, vodka sauce, or garlic & olive oil
see additions available below

12. **BISTRO BEEF BURGER**
with hand-cut fries or a side salad
add cheddar, gruyere or blue cheese

13. **PAN SEARED CHICKEN THIGHS**
with parsley & lemon over linguini

13. **OVEN ROASTED CLAMS**
with white beans, garlic & rosemary

13. **BEEF EMPANADAS**
with chipotle lime aioli

13. **CHEESE TORTELLINI**
with bacon, kale & lemon

13. **CRISPY CHIC PEA STEW**
with hearty kale, black pepper, lemon and extra virgin olive oil

16. **PASTA SHELLS**
with eggplant, anchovies, bread crumbs and capers

→ SALAD & PASTA ADDITIONS ←

Hanger Steak | Shrimp | Salmon | Chicken
+ 7.

Grilled Vegetables | Tofu
+ 5.

Basket of House Cut Fries
+ 6.

15. **FRIED CHEESE RAVIOLI**
with tomato sauce

15. **CRAB STUFFED MUSHROOMS**
with remoulade sauce

BONELESS BEEF SHORT RIBS
with shitake risotto 38.

PAN-SEARED ORGANIC SALMON
with lemon zest, roasted cauliflower, and sauteed spinach 37.

GRIGGSTOWN FARM CHICKEN
breast, leg and thigh with Dijon maple glaze, brussel sprouts, apples & bacon 34.

BERKSHIRE KUROBUTA BONE-IN PORK CHOP
with balsamic braised red cabbage and apples 29.

BRAISED LAMB SHANK
with roasted root vegetables and pan jus 35.

PAN SEARED BLACK SEABASS
with white & wild rice pilaf, roasted broccoli and lemon butter sauce 36.

OSSO BUCO
with au jus and soft polenta 35.

PAELLA
with saffron rice, clams, shrimp, chicken and chorizo 40.

MIXED GRILL
with petite filet mignon, grilled lamb chop, sweet Italian sausage, broccoli rabe, roasted potatoes and balsamic reduction 49.

SPICY BLACK BEAN CAKES
with avocado chimichurri and sauteed green beans 28.

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

*Panna Cotta
with chocolate espresso*

Pumpkin Cheesecake

Raspberry Peanut Butter Bouche

Pistachio and Chocolate Mousse Cake

*Baked Apple Cobbler
served with gelato*

*Gelato or Sorbet
(ask server for flavors)*

All Desserts 8-