

## Appetizers

### Soups of the Night

#### Baby Arugula Salad

with roasted golden beets,  
blue cheese and toasted almonds  
dressed with citrus vinaigrette

#### Caesar Salad

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

#### Field Greens Salad

with radishes, spring peas, candied  
walnuts, and pecorino cheese dressed  
with sherry shallot vinaigrette

#### Jessie's Meatballs

with tomato marinara and garlic bread

#### Duck Spring Rolls

with soy-scallion dipping sauce

#### Fried Calamari

with tomato sauce

#### Crab Cake

with mixed cabbage slaw and  
avocado chimichurri

10.

12.

13.

12.

14.

14.

15.

17.

## Light Fare

### Angel Hair, Rigatoni or Linguini

marinara, vodka, alfredo or garlic olive oil

*see additions available below*

### Bistro Beef Burger

with hand-cut fries or a side salad

*Add cheddar, gruyere or blue cheese*

### Buffalo Cauliflower Casserole

### Grilled Fish Sandwich

served with fries

### Potato Leek Ravioli

with crispy bacon and broccoli

### Ricotta Gnocchi

with ground sweet sausage and  
fennel puree

### Risotto

with spring peas and shrimp

### Griggstown Chicken Cacciatore

dark meat served with white sauce

### Salad & Pasta Additions

*Hanger Steak +5*

*Grilled Vegetables +3*

*Shrimp +6 Salmon +7*

*Chicken +4 Tofu +4*

*Basket of House Cut Fries +6*

17.

19.

+4.

16.

18.

18.

19.

22.

21.

## Entrées

### Braised Lamb Shank

with roasted baby carrots

### Pan-Seared Organic Salmon

with lemon zest and broccoli rabe

### Griggstown Chicken Marsala

served over linguini

### Berkshire Kurobuta Bone-In Pork Chop

with house made apple sauce  
and sauteed spinach

### Mahi Mahi Puttanesca

with linguini and sauteed escarole

### Grilled Lamb Chops

with mint au jus and sautéed kale

### Seafood Pasta

with monkfish, shrimp and mussels  
with lemon beurre blanc

### Grilled Veal Porterhouse

with wild mushroom mix

### Spicy Black Bean Cake

with pineapple salsa and  
rainbow Swiss chard

*Rice and Mashed Potatoes*

*are served to the table for all*

*Entrées, with the exception of the  
Seafood Pasta & Chicken Marsala*

## Chambers Walk Dinner Menu

Gluten-Free & Vegetarian Options Available Upon Request

2667 Main St. Lawrenceville, NJ 08648 • 609-896-5995 • [www.chamberswalk.com](http://www.chamberswalk.com)

*Desserts*

*Lemon Tres Leches Cake*  
*with fruit compote*

*Traditional Opera Torte*  
*layers of espresso soaked almond cake*  
*with buttercream and chocolate ganache*

*New York Style Vanilla Bean Cheesecake*

*Vanilla Crème Brûlée*

*Banana and Nutella Spring Rolls*  
*with caramel sauce and vanilla gelato*

*Gelato or Sorbet*  
*(ask server for flavors)*

*All Desserts 8-*