

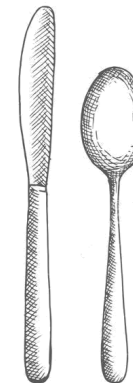
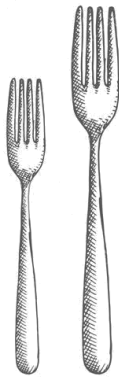
Prix Fixe Menu

choices to be made from dinner menu

2 Courses \$30

Choice of Soup or Salad

Choice of Lite Fare Entrée



3 Courses \$50

Choice of Soup, Salad **or** Appetizer

Choice of any Entree

Choice of Dessert

Limited time offer beginning April 6th / Exclusive of tax and gratuity

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

17.

19.

+4.

16.

18.

18.

19.

22.

21.

Salad & Pasta Additions

Hanger Steak | Shrimp | Salmon | Chicken

+ 7.

Grilled Vegetables | Tofu

+ 5.

Basket of House Cut Fries

+ 6.

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

Spicey Black Bean Cake

with pineapple salsa and
rainbow Swiss chard

29.

35.

31.

27.

34.

36.

39.

40.

26.

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

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-