

## Appetizers

### SOUPS OF THE NIGHT

#### BABY ARUGULA SALAD

asparagus, radishes, shaved carrots, orange segments  
citrus vinaigrette

#### CAESAR SALAD

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

#### FIELD GREENS SALAD

fresh mozzarella, strawberries, toasted almonds and balsamic vinaigrette

#### CAPRESSE STUFFED PORTABELLA

with balsamic reduction

#### CRUSTLESS PIZZA

fondue style dish of house-made marinara sauce, melted cheese, fresh bread and condiments

#### FRIED SALT & PEPPER SHRIMP

#### MUSSELS & CRUMBLER CHORIZO

tomatoes, garlic, white wine and garlic bread

### SALAD & PASTA ADDITIONS

*Hanger Steak | Shrimp | Salmon | Chicken*  
+ 7.

*Grilled Vegetables | Tofu*  
+ 5.

*Basket of House Cut Fries*  
+ 6.



## Light Fare

10. **ANGEL HAIR, RIGATONI OR LINGUINI**  
marinara / vodka / garlic & olive oil / cacio e pepe  
see additions available below 17.

12. **BISTRO BURGER BAR** 19.  
choice of beef burger, turkey burger with apple cranberry relish & herb mayo or lamb burger with mint tzatziki

12. served with hand-cut fries or a side salad  
add cheddar, gruyere or blue cheese +2.

12. **BRAISED BONE~IN CHICKEN ALA GRAPPA** 20.  
Griggstown Farm chicken over soft polenta, grapes and pan jus

15. **GRILLED SAUSAGE, ONIONS AND PEPPERS** 18.

14. **CHICKEN TAQUITOS** 16.  
with avocado aioli

19. **PAPPARDELLE** 19.  
with pulled duck and tomato ragu

15. **BBQ OR BUFFALO BITES** 17.  
boneless chicken served with celery and house-made ranch

# Chambers Walk Dinner Menu

*Additional Gluten-Free & Vegetarian Options  
Available Upon Request*



## Entrées

35. **12 OZ BEEF SIRLOIN**  
over cannellini beans, wild mushroom and tomato ragu, topped with scallion coulis

36. **ORGANIC SALMON**  
pistachio crusted salmon over sautéed carrots and asparagus, topped with soy scallion sauce

32. **GRIGGSTOWN CHICKEN BREAST**  
lemon-rosemary chicken with spring peas, carrots and broccoli served over wild rice

30. **GRILLED PORK CHOP**  
over roasted Brussel sprouts, turnips, and cipolini onions, drizzled with a pomegranate glaze

33. **SESAME CRUSTED AHI TUNA**  
over sautéed fennel and radicchio, topped with wasabi aioli

34. **SHRIMP PESTO PASTA**  
choice of pasta with asparagus & basil pesto

35. **BRAISED SHORT RIBS**  
with grilled zucchini and soft polenta

35./30. **VEAL OR CHICKEN PICATTA**  
artichoke hearts, capers, fresh lemon and a white wine butter sauce, served over capellini

27. **CHICKPEA AND QUINOA CAKES**  
with roasted beets, sauteed collard greens and a citrus drizzle—vegan and gluten free

26. **SUN~DRIED TOMATO & FONTINA RAVIOLI**  
with fresh basil, tomatoes and garlic topped with parmesan cheese



# *Desserts*

-8.

*Chocolate Frangipane Tarte  
with mint ganache*

*Peanut Butter and Jelly Bouche  
with gelato and caramel drizzle*

*Chef's Choice Cheesecake*

*Warm Blueberry Buckle Cake  
with gelato*

*Vanilla Crème Brulee  
gluten free*

*Keylime Bar  
served caramel sauce*

*Gelato or Sorbet  
(ask server for flavors)*