

## Appetizers



### SOUPS OF THE NIGHT

#### BABY ARUGULA SALAD

with sliced apples, dried cranberries, feta and toasted almonds, dressed with honey whole grain mustard vinaigrette

#### CAESAR SALAD

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

#### FIELD GREENS SALAD

with roasted beets, blood oranges, pickled red onions and toasted pecans, dressed with apple cider vinaigrette

#### CHICKEN MEATBALLS

house-made with roasted shallots, champagne sauce and garlic bread

#### CHARRED EGGPLANT

with burrata and pomegranate walnut relish house made crostini

#### SHRIMP MAC & CHEESE BITES

with smoked paprika aioli

#### GRILLED SMOKED KIELBASA

with sauteed cabbage and whole grain mustard

#### 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. **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.

**HONEY SIRACHA GLAZED**  
**ROASTED CHICKEN** 20.  
Griggstown Farm four piece grilled dark  
meat (leg and thigh) with choice of  
Caesar salad or local mixed greens

15. **RICOTTA GNOCCHI** 16.  
with pesto cream sauce and roasted  
tomatoes

14. **CHORIZO FILLED TACOS** 16.  
with fresh cabbage salad

16. **PAPADELLE** 19.  
with pulled pork ragu

12. **CHARCUTERIE BOARD** 21.  
with prosciutto, olive tapenade, cubed  
pecorino soppressata, and crostini

## Chambers Walk Dinner Menu

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

## Entrées

**GRILLED RIBEYE STEAK** 35.  
with a brown sugar rub and herb butter  
boursin mashed potatoes, and string beans

**BLACKENED ORGANIC SALMON** 36.  
with mashed sweet potatoes and sauteed  
collard greens

**GRIGGSTOWN CHICKEN MARBELLA** 32.  
capers, olives, plums, and herbs baked with  
brown sugar and white wine, served with  
white & wild rice

**BERKSHIRE KUROBUTA PORK CHOP** 30.  
bone in pork chop with bacon braised  
brussels sprouts and an pear-apple sauce

**SESAME CRUSTED AHI TUNA** 33.  
with Swiss chard, potato turnip hash and  
pickled ginger wasabi aioli

**MIXED SEAFOOD PASTA** 34.  
with clams, shrimp, squid, and crab  
served over angel hair with choice  
of white or red sauce

**BRAISED BONE IN SHORT RIBS** 35.  
served with broccoli and mashed potatoes

**SHRIMP & SWEET POTATO CAKES** 32.  
with sauteed spinach and saffron cream

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

**PUMPKIN RAVIOLI** 26.  
with roasted butternut squash in a garlic  
and sage brown butter sauce



# *Desserts*

-8.

*Warm Roasted Apple and Pear Crisp  
with vanilla gelato and a caramel sauce*

*Chef's Choice Cheesecake*

*Warm Pumpkín Bouche  
with vanilla gelato and a caramel sauce*

*Toasted Coconut and Chocolate Panna Cotta  
gluten free*

*Pineapple Upside Down Cake  
served caramel sauce*

*Gelato or Sorbet  
(ask server for flavors)*