CHAMBERS WALK
DINNER MENU

STARTERS

SOUPS OF THE NIGHT 10.

MEATBALLS 14.
crostini

DEVILED EGGS 12.
with focaccia crostini

FRIED JUMBO SHRIMP 20.
over risotto

SAUSAGE STUFFED MUSHROOMS 12.

MIXED OLIVES & CHEESE 11.

WHIPPED RICOTTA 14.
crostini,honey,orange,thyme

EGGPLANT ROLLATINI 14.
traditional marinara

SALADS

CAESAR 13.
herbed croutons, parmesan, pecorino
house-made Caesar dressing

TRE CALORE 14.
radicchio, romaine, endive
extra virgin olive oil, red wine vinegar

ARUGULA 12.
blueberries, oranges, goat cheese,
candied walnuts, citrus vinaigrette

MIXED FIELD GREENS 12.
anchovie filet, tomato, onion, red pepper
sherry shallot vinaigrette

BURGERS
ADD CHEESE + 2.

BEEF red onion confit 19.
TURKEY cranberry apple relish, herb mayo 19.
LAMB mint tzatziki 20.
SALMON tartar sauce 18.
VEGGIE chipotle aioli 18.

hand-cut fries or side salad

ADDITIONS

HANGER STEAK 8.5 SAUTÉ VEGGIES 7.25
CHICKEN 7.5 TOFU 7. SHRIMP 10. SALMON 9.
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BASKET OF HANDCUT FRIES 6.75

LITE FARE

RICOTTA GNOCCHI bolognese 18.

BBQ BRISKET SANDWICH 19.
side of fries

FISH & CHIPS 21.
house-made chips, tartar sauce

CILANTRO LIME CHICKEN 22.
legs and thighs, roasted potatoes

FLATBREAD OF THE EVENING MP.
see server for nightly offering

FRIED CHICKEN SANDWICH 17.
on brioche with Carolina slaw

STEAMED CLAMS PICCATA 22.
over linguini

PENNE vegetable *or* meat bolognese 16.

PASTA FAGIOLI house-made pesto 15.

PASTAS

ANGEL HAIR | RIGATONI 18.
LINGUINI | PENNE | GLUTEN-FREE
garlic & olive oil ; marinara ; vodka ; cacio e pepe

ENTREES

RIBEYE 45.
baked scallop potatoes, green beans

ROSEMARY-LEMON MARINATED CHICKEN BREAST 37.
over cacio e pepe pasta

BONE IN PORK CHOP 36.
cherry pepper sauce, mashed potatoes

DUCK BREAST 40.
sweet potato puree, sautéed spinach
orange ginger glaze

PAELLA 39.
mixed seafood, chicken, sausage,
saffron rice

HERB CRUSTED SALMON 38.
mashed potatoes, broccoli, dill cream sauce

BRAISED SHORT RIB 40.
lemon orzo, sautéed spinach

LOIN LAMB CHOPS 41.
greek-style couscous, feta,
olives, grilled veggies,

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CHAMBERS WALK
DINNER MENU

DESSERTS

8.00

BLUEBERRY COBBLER

PEACH COBBLER

CHEF'S CHOICE CHEESECAKE

TRADITIONAL CREME BRULEE

BROWNIE A LA MODE

GELATO OR SORBET

see server for flavors

WORKING DOG WINE

CABERNET FRANC

HALF 25.00| FULL 44.00

CHAMBOURCIN

FULL 36.00

PINOT GRIS

HALF 19.00| FULL 35.00

CHARDONNAY

FULL 35.00

EQUINOX ROSE

FULL 35.00

MERLOT

FULL 41.00

EXCITING DINING EXPERIENCES AWAIT

WWW.CHAMBERSWALK.COM/CAFEEVENTS