



CHAMBERS WALK

DINNER MENU



STARTERS

SOUPS OF THE NIGHT	10.
MEATBALLS crostini	14.
DEVEILED EGGS with focaccia crostini	12.
FRIED JUMBO SHRIMP over risotto	20.
SAUSAGE STUFFED MUSHROOMS	12.
MIXED OLIVES & CHEESE	11.
WHIPPED RICOTTA crostini, honey, orange, thyme	14.
EGGPLANT ROLLATINI traditional marinara	14.

SALADS

CAESAR herbed croutons, parmesan, pecorino house-made Caesar dressing	13.
TRE CALORE radicchio, romaine, endive extra virgin olive oil, red wine vinegar	14.
ARUGULA blueberries, oranges, goat cheese, candied walnuts, citrus vinaigrette	12.
MIXED FIELD GREENS anchovie filet, tomato, onion, red pepper sherry shallot vinaigrette	12.

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.
BASKET OF HANDCUT FRIES 6.75

LITE FARE

RICOTTA GNOCCHI bolognese	18.
BBQ BRISKET SANDWICH side of fries	19.
FISH & CHIPS house-made chips, tartar sauce	21.
CILANTRO LIME CHICKEN	22.
legs and thighs, roasted potatoes	
FLATBREAD OF THE EVENING <i>see server for nightly offering</i>	MP.
FRIED CHICKEN SANDWICH on brioche with Carolina slaw	17.
STEAMED CLAMS PICCATA over linguini	22.
PENNE vegetable or meat bolognese	16.
PASTA FAGIOLI house-made pesto	15.

PASTAS

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

ENTREES

RIBEYE baked scallop potatoes, green beans	45.
ROSEMARY-LEMON MARINATED CHICKEN BREAST over cacio e pepe pasta	37.
BONE IN PORK CHOP cherry pepper sauce, mashed potatoes	36.
DUCK BREAST sweet potato puree, sautéed spinach orange ginger glaze	40.
PAELLA mixed seafood, chicken, sausage, saffron rice	39.
HERB CRUSTED SALMON mashed potatoes, broccoli, dill cream sauce	38.
BRAISED SHORT RIB lemon orzo, sautéed spinach	40.
LOIN LAMB CHOPS greek-style couscous, feta, olives, grilled veggies,	41.



CHAMBERS WALK

D I N N E R M E N U



DESSERTS

8.00

CINNAMON SUGAR DOUGHNUTS

caramel and chocolate sauce

COFFEE CREME BRULEE

CARROT CAKE

TIRAMISU

RICE PUDDING

chef's choice

GELATO OR SORBET

see server for flavors

WORKING DOG WINE

CABERNET FRANC

FULL 19.00 | HALF 35.00

CHAMBOURCIN

FULL 36.00

PINOT GRIGIO

FULL 25.00 | HALF 44.00

CHARDONNAY

FULL 35.00

EQUINOX ROSE

FULL 35.00

MERLOT

FULL 41.00



EXCITING DINING EXPERIENCES AWAIT
WWW.CHAMBERSWALK.COM/CAFEEVENTS