

Appetizers

SOUPS OF THE NIGHT

FRIED CALAMARI

tomato marinara, fresh lemon

ARUGULA SALAD

roasted beets, orange segments, toasted almonds, house-made pomegranate vinaigrette

MOM'S MEATBALLS

marinara, crostini

CAESAR SALAD

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

SPINACH & ARTICHOKE DIP

crispy pita chips

CLAMS CASINO

THE WEDGE

iceberg lettuce, crispy bacon, radishes, cherry tomatoes, bleu cheese, house-made ranch

CRAB STUFFED MUSHROOM

SALAD & PASTA ADDITIONS

Hanger Steak | Shrimp | Salmon | Chicken
+ 7.

Grilled Vegetables | Tofu |
+ 5.

Basket of House Cut Fries
+ 6.

Gluten-Free & Vegetarian Options
Available Upon Request



Light Fare

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

11. **MOROCCAN SPICED CHICKEN**
grilled organic dark meat, tahini
yogurt sauce

14. **RICOTTA GNOCCHI**
bolognese sauce

13. **GRILLED OCTOPUS**
green olive tapenade & arugula garnish

13. **SAUTEED MUSSELS & CHORIZO**
slow cooked tomato sauce,
gemelli pasta

12. **FLATBREAD OF THE EVENING**
see server for nightly offering

15. **MARINATED PORK TACOS**
soft flour tortilla, pico de gallo

12. **CHICKEN BITES**
plain or buffalo, ranch dressing

16. **BEEF BURRITO BOWL**
cheddar cheese, chipotle lime aioli

BISTRO BURGER BAR
choice of hand-cut fries or a side salad

- **BEEF BURGER** with ketchup
- **TURKEY BURGER** with apple cranberry relish, herb mayo
- **LAMB BURGER** with mint tzatziki
- **VEGGIE BURGER** with chipotle aioli

ADD CHEESE:



Entrées

GRILLED SIRLOIN
mushroom demi sauce, garlic roasted
potatoes, roasted broccoli 39.

ORGANIC SALMON
fresh lemon salsa, grilled sweet potato,
collard greens 35.

FRENCHED ORGANIC CHICKEN
chicken breast over mushrooms and
white wine risotto 34.

ROSEMARY-GARLIC PORK CHOP
roasted bone in pork, spring vegetables 32.

SAUTEED CHICKEN FRANCAISE
white and wild rice 34.

GRILLED AHI TUNA
braised couscous, zucchini, cherry
tomatoes, wasabi-ginger aioli 36.

SEAFOOD PASTA
linguine, clams, shrimp, crab meat,
mussels, garlic and white wine sauce 40.

SAUTEED TOFU (V, GF)
cherry tomatoes, grilled baby bok choy,
garlic, extra virgin olive oil 28.

**SUN-DRIED TOMATO &
SMOKED GOUDA RAVIOLI**
chopped tomato, basil, garlic, extra
virgin olive oil 29.

CHAMBERS WALK DINNER MENU