



CHAMBERS WALK

DINNER MENU



STARTERS

SOUPS OF THE NIGHT	10.
ARANCINI ARRABIATA	13.
BAKED STUFFED CLAMS	15.
WHIPPED FETA	
Greek salad toppings, crostini	14.
ITALIAN GRILLED SAUSAGE PEPERONATA	14.
HEIRLOOM TOMATO GALETTE	12.
SPICY FRIED CALAMARI	
garlic, cherry tomatoes	15.

LITE FARE

PULLED PORK SANDWICH	19.
slow cooked pork, black coffee	
barbeque sauce, Carolina slaw, pickles	
CRAB CAKE SANDWICH	21.
chipotle lime aioli, brioche, fries	
JAMAICAN SPICED CHICKEN	17.
dark meat, fresh mango salsa	
GRILLED WHITE FISH TACOS	20.
pico de gallo, fish taco sauce, corn tortilla	
PAPPARDELLE	16.
braised pork ragu	

PASTA 18.

*garlic & olive oil ; marinara
vodka ; cacio e pepe*

ANGEL HAIR | RIGATONI | LINGUINI
PENNE | GLUTEN-FREE +3.

ADDITIONS

CHICKEN 7.5 - SHRIMP 10.
HANGER STEAK 8.5 - TOFU 7.
SALMON 9. - SAUTEED VEGGIES 7.25
HANDCUT FRIES 6.75

SALADS

CAESAR SALAD	
herbed croutons, parmesan, pecorino,	
house-made Caesar dressing	13.
PANZANELLA SALAD	
tomatoes, onions, cucumbers, basil,	
croutons, balsamic vinegar,	
extra virgin olive oil	14.
ARUGULA SALAD	
fresh roasted beets, candied walnuts,	
cherry tomatoes, balsamic vinaigrette	12.
COBB SALAD	
spinach, hard boiled egg, bacon,	
carrots, onions, crumbled blue cheese,	
honey whole grain mustard dressing	14.

ENTREES

CAST IRON-SEARED BEEF	
sirloin, grilled potato wedges,	
asparagus, chimichurri	35.
ORGANIC SALMON FILET	
miso marinated, soba noodle salad	38.
BARBECUE PORK SPARE RIBS	
black coffee marinade, grilled corn salad	35.
FRENCHED ORGANIC CHICKEN	
chicken breast, burgundy mushroom	
confit, mashed potatoes	37.
BLACKENED BERKSHIRE PORK CHOP	
grilled Summer vegetable medley,	
mango salsa	36.
PAN-SEARED SEA BASS FILET	
lemon caper butter, green beans,	
grilled sweet potato	38.

BURGERS 19.

CUT FRIES OR A SIDE SALAD | ADD CHEESE +2.

LAMB BURGER	BEEF BURGER
mint tzatziki	red onion confit
VEGGIE BURGER	SALMON BURGER
chipotle lime aioli	tartar sauce
TURKEY BURGER	
cranberry apple relish, herb mayo	



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

HALF 19.00 | FULL 35.00

CHAMBOURCIN

FULL 36.00

PINOT GRIS

HALF 25.00 | FULL 44.00

CHARDONNAY

FULL 35.00

EQUINOX ROSE

FULL 35.00

MERLOT

FULL 41.00



EXCITING DINING EXPERIENCES AWAIT
WWW.CHAMBERSWALK.COM/CAFEEVENTS