

CHAMBERLAIN'S
STEAK AND CHOP HOUSE
RESTAURANT & CATERING

MENU D - STEAKHOUSE
(\$89.99 PER PERSON)

APPETIZER TOWER

, COLOSSAL SHRIMP COCKTAIL,
KOBE BEEF POT STICKER AND SPICED SEARED AHI TUNA

A CHOICE OF
LOBSTER & SHRIMP BISQUE
HOUSE INFUSED SHERRY

CAESAR SALAD

HOUSE MADE CAESAR DRESSING, CROUTONS AND AGED PARMESAN

BABY SPINACH SALAD

FETA CHEESE, CANDIED ALMONDS &
SHERRY WINE VINAIGRETTE

FRESH MOZZARELLA AND BABY HEIRLOOM TOMATOES
BASIL & AGED BALSAMIC

BLT WEDGE

BACON, LETTUCE, TOMATOES & ONIONS
BUTTERMILK BLUE CHEESE DRESSING

A CHOICE OF ENTRÉE

SEA SALT AND HERB ROASTED PRIME RIB OF BEEF 12 OZ
HOMEMADE AU JUS & HORSERADISH CREAM

FILET MIGNON 8 OZ. WITH TWO U-12 GULF SHRIMP
PORT WINE SAUCE

14OZ PEPPERED NEW YORK STRIP
TEXAS WHISKEY PEPPERCORN SAUCE

CHILEAN SEA BASS
CHARDONNAY SAUCE

PAN SEARED SCOTTISH SALMON
JUMBO LUMP CRAB MEAT BEURRE BLANC

40 DAY DRY AGED PRIME RIBEYE 16 OZ
FARMSTEAD BLUE CHEESE BUTTER

ENTRÉES ARE SERVED WITH GARLIC MASHED POTATOES, GRILLED ASPARAGUS
& FRESH OFF THE COB CREAMED CORN

A CHOICE OF DESSERT

TRIPLE CHOCOLATE LAVA CAKE
GODIVA CHOCOLATE SAUCE

CRÈME BRÛLÉE

RICH VANILLA BEAN CUSTARD WITH FRESH BERRIES

CHAMBERLAIN'S CHEESECAKE
NY STYLE WITH FRESH STRAWBERRIES

BEVERAGES AND TAXES ADDITIONAL