

**CHAMBERLAIN'S**  
**STEAK AND CHOP HOUSE**  
**RESTAURANT & CATERING**

**Restaurant Week 2017**

**August 4<sup>th</sup>-26<sup>th</sup>**

**Three Courses \$39 per person**

**Wines Paired with Each Course \$24.00 per person or \$9.00 per glass**

**Icelandic Aloha**

*Pineapple and Orange Infused Reyka Vodka, Homemade Sweet and Sour, Pineapple Juice \$9*

**Starters**

**House Smoked Wild Salmon Soup with Charred Sweet Corn and Saffron**

*Belle Provencale Rose, Provence France 2016*

**Chopped Romaine Hearts, Walnuts, Baby Spinach, Grapes,  
Manchego Cheese and Mexican Mint Marigold Vinaigrette**

*Dry Creek Fume Blanc, Sonoma 2016*

**Salad of Texas Watermelon, Basil, Peaches, Tomatoes,  
Baby Arugula, Pepitas and Aged Balsamic Syrup**

*J. Pinot Gris, California 2016*

**Prime Beef Tartare with Truffle Aioli, Baby Arugula and Pretzel Crostini**

*E. Guigal Cote du Rhone, Rhone France 2012*

**Specialty Course**

*Specialty Course \$7 per person*

**Smoked Pork Belly and Prime Beef Potstickers with Wild Blueberry Port Sauce**

**Entrées**

**40-day Aged Filet Mignon, Texas Shiitake Cabernet Sauce, and Garlic Butter Mashers**

*Milbrandt Cabernet Sauvignon, Columbia Valley Washington 2015*

**Meyer Lemon Crusted Salmon, Jerusalem Artichoke "Rissoto" and Ruby Grapefruit Sauce**

*Parducci "Small Lot Blend" Pinot Noir, Mendocino County 2014*

**Sea Salt Crusted Prime Rib, Texas Sweet Potato-Bacon Grits, Roasted Shallot Au Jus**

*Charles Smith "The Velvet Devil Merlot" Washington St. 2015*

**Seared Texas U-12 Shrimp, Asparagus, Baby Heirloom Tomatoes, Chardonnay and Basil**

*Austerity Chardonnay Arroyo Seco 2015*

**Desserts**

**Passion Fruit Crème Brûlée**

*DR Loosen Bros. Riesling, Mosel Germany 2015*

**Triple Chocolate and Amaretto Mousse with Candied Almonds**

*Fonseca Bin 27 Ruby Port, Portugal NV*

**Texas Peach and Wild Blue Berry Crisp with Lavender Ice Cream**

*Silvan Ridge Early Muscat, Willamette Valley 2015*

**White Chocolate and Banana Caramel Bread Pudding with House Made TX Whiskey Salted Caramel**

*Taylor Fine Tawny Port, Portugal NV*