

Appetizers



SOUPS OF THE NIGHT

ARUGULA SALAD

pears, sun-dried figs,
toasted almonds, bleu cheese,
honey whole grain mustard vinaigrette

CAESAR SALAD

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

FIELD GREENS SALAD

roasted butternut squash,
pomegranate seeds, candied walnuts,
pecorino, citrus vinaigrette

SPICY PULLED PORK SPRING ROLL

minted plum sauce

CHICKEN MEATBALLS

tomato sauce

ASIAN SHRIMP BOWL

soy scallion

CLAMS FRA DIAVOLO

SALAD & PASTA ADDITIONS

Hanger Steak | Shrimp | Salmon | Chicken
+ 7.

Grilled Vegetables | Tofu |
+ 5.

Basket of House Cut Fries
+ 6.



Light Fare



10. **ANGEL HAIR, RIGATONI OR LINGUINI**
marinara / vodka / garlic & olive oil / cacio e pepe
11. *see pasta additions below* 17.

BUTTERMILK BRINED ROAST CHICKEN 19.
organic dark meat, fries

13. **RICOTTA GNOCCHI** 18.
pomegranate seeds, arugula

CHEDDAR BACON MAC & CHEESE 16.

10. **FRENCH ONION GRILLED CHEESE** 19.
choice of soup

FLATBREAD OF THE EVENING MP.
see server for nightly offering

CRAB CAKE SLIDERS 19.
lemon aioli, fries

CHICKEN BITES 15.
plain or buffalo, ranch

BISTRO BURGER BAR 19.
choice of hand-cut fries or a side salad

ADD CHEESE: 2.

- BEEF BURGER
- TURKEY BURGER, *apple cranberry relish, herb mayo*
- LAMB BURGER *with mint tzatziki*
- VEGGIE BURGER *with chipotle aioli* 16.

Gluten-Free & Vegetarian Options
Available Upon Request

Entrées

BLACK PEPPER CRUSTED BEEF TENDERLOIN 40.
lobster cream sauce, mashed potatoes

ORGANIC SALMON 35.
Maitre d'Hotel dill butter, roasted
cauliflower, sauteed spinach

ORGANIC CHICKEN BREAST 32.
maple dijon glaze, sweet potato, apple
and brussels sprouts hash

BERKSHIRE BONE-IN PORK CHOP 35.
sauteed green beans, lemon caper sauce

BRAISED LAMB SHANK 35.
soft polenta au jus

VEAL MARSALA 35.
angel hair

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

STUFFED EGGPLANT BOLOGNESE (V, GF) 28.

PUMPKIN RAVIOLI 30.
butternut squash, sage, garlic,
brown butter, pecorino

CHAMBERS WALK DINNER MENU

The Desserts

8.00
each

APPLE
CARAMEL
CAKE

CHEESECAKE
chef's seasonal choice

SPRING ROLL
banana and nutella with
caramel sauce

RUM FLAN

CHOCOLATE
PEANUT BUTTER
MOUSSE CAKE

GELATO OR SORBET
see server for flavors