

Appetizers

SOUPS OF THE NIGHT

B.L.T ARUGULA SALAD

bacon, arugula, tomato, croutons and house-made ranch dressing

CAESAR SALAD

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

FIELD GREENS SALAD

roasted beets, New Jersey corn, feta, cherry tomatoes, and house-made basil peppercorn vinaigrette

TOMATO AND FRESH MOZZARELLA

sprinkled with fresh herbs, black pepper and extra virgin olive oil

CHICKEN QUESADILLA

tomato salsa, sour cream

SHRIMP TOSTADA BITES

STEAMED CLAMS

garlic, white wine, red pepper flakes, fresh herbs and garlic bread

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
see additions available below 17.

11. **BISTRO BURGER BAR** 19.
choice of beef burger, turkey burger with apple cranberry relish & herb mayo or lamb burger with mint tzatziki

13. served with hand-cut fries or a side salad
add cheddar, gruyere or blue cheese +2.

10. **GRIGGSTOWN FARM CHICKEN TERYIAKI** 18.
braised bone-in chicken with scallion rice

12. **ITALIAN SAUSAGE SUB** 16.
peppers, onions, mozzarella

22. **CW LOBSTER SALAD SANDWICH**
house-made potato chips

14. **MEDIUM PASTA SHELLS** 19.
eggplant, anchovies, capers, cherry tomatoes, garlic and extra virgin olive oil

15. **FLATBREAD OF THE EVENING** MP.
see server for nightly offering

10. **MARINATED (BRUSCHETTA) CHERRY TOMATO TOAST**



Entrées

GRILLED GRASS FED RIBEYE 32.
chimichurri, house-cut fries

ORGANIC SALMON FILLET 33.
black coffee bbq sauce, fresh pineapple and broccoli

GRIGGSTOWN CHICKEN 30.
fresh herb marinated chicken breast, New Jersey corn and basil risotto

BERKSHIRE BONE-IN PORK CHOP 29.
fresh nectarines, summer vegetables

PAN SEARED MARYLAND STYLE CRAB CAKES 35.
chipotle aioli, New Jersey corn salad

GRILLED SWORDFISH FILLET 31.
asian slaw, mango salsa

BBQ PORK SPARE RIBS 26.
cole slaw

VEGAN VEGETABLE RISOTTO 25.
grilled tofu

COD, CLAM AND CORN CHOWDER 30.
over linguini

Chambers Walk Dinner Menu

*Gluten-Free & Vegetarian Options
Available Upon Request*



Desserts

-8.00

Almond Cake
with layers of mint ganache

Millionaires Shortbread
with caramel and chocolate ganache

Summer Fruit Crisp
with vanilla gelato

Traditional Crème Brulee

Coconut Panna Cotta
with pineapple and mango compote

Gelato or Sorbet
(ask server for flavors)