

APPETIZERS

Tuna Tataki rare seared ahi tuna, Asian micro salad, ginger soy vinaigrette and wasabi aioli 11

Hummus Plate roasted red pepper hummus and traditional citrus hummus, fried artichoke hearts, Kalamata olives, cucumbers, celery and soft grilled pita 10

Fall Avocado Toast lightly-grilled whole grain toast, butternut squash, dried cranberries and goat cheese 10

Pickles and Pub Pretzels fried pickles and soft pretzels served with two dipping sauces: smoked gouda cheese sauce and spicy ranch 10

Nachos house made tortilla chips topped with pico de gallo, chili aioli and a three-cheese blended sauce 10
Add Guacamole for 1.50 or Chicken or Chili for 2

Wings Buffalo, BBQ, Spicy Asian or Dry Rub. Served with celery and blue cheese dressing 10

Mozzarella Sticks fried mozzarella with marinara 9

Bronzed Scallops topped with caramelized bourbon and bacon glaze and spicy pecans 15

Baked Goat Cheese Cana de Cabra, roasted pears, spicy pecans, local organic honey and fresh baguette 12

Shrimp & Chorizo Quesadilla chorizo sausage, shrimp, chili aioli, cheddar jack, pico de gallo & sour cream 12

Chicken Quesadilla cheddar jack cheese, salsa verde-braised chicken, pico de gallo and sour cream 10
Add Guacamole for 1.50

Cheese Plate three chef-selected cheese pairings 14 or five chef-selected cheese pairings 18
See server for details. Add shaved prosciutto for 1.50

Truffle, Bacon Mac and Cheese crispy bacon, white truffle cheddar cheese sauce, cavatappi pasta, truffle breadcrumb crust 12

Sweet Potato Fry Basket jalapeno syrup 6

SOUPS & SALADS

French Onion Soup 6

Lobster Crab Bisque cup 5 or bowl 8

Soup Du Jour cup 4 or bowl 5

One-Alarm Chili cup 6 or bowl 8

Apple, Beet & Goat Cheese Salad field greens, baby spinach, crisp apple, roasted red and golden beets, goat cheese, toasted almonds & honey truffle vinaigrette 9

Spinach and Gorgonzola Salad crisp apple, dried cranberries, blue cheese crumbles, warm bacon bits and cranberry vinaigrette 9

Roasted Pear Salad field greens, goat cheese, spicy pecans, roasted pears and honey thyme vinaigrette 9

Fall Harvest Salad cherries, candied walnuts, arugula, spinach, butternut squash and apple cider vinaigrette 9

Caesar Salad crisp romaine, croutons, parmesan and house Caesar dressing 8

House Salad field greens, tomatoes, cucumbers, croutons and house dijon vinaigrette 7

BURGERS

Substitute sautéed vegetables for bun - Substitute chicken breast for beef

Fried Green Tomato Burger fried green tomato, pepper jack cheese and zesty sauce 13

Blue Cheese Burger Danish bleu cheese, caramelized onions and balsamic reduction 13

Bacon Jam Burger aged cheddar and bacon jam 13

Mushroom Burger wild mushrooms and Swiss 13

Pickleback Burger fried pickles and chipotle sauce 13

Classic Cheeseburger American cheese, lettuce, tomato and onion 13

Holland Gouda Burger smoked gouda cheese sauce 13

Truffle, Bacon Mac and Cheese Burger our new mac and cheese recipe on a seasoned burger 13

Veggie Burger our black bean burger served open-faced, roasted red pepper sauce, wilted spinach, pepper jack cheese and warm pita 13

ENTRÉES

Steak Frites 8-oz. jalapeno and honey-glazed flat iron steak and sweet potato fries 22

Bourbon Pecan Salmon pan-seared Jail Island salmon, sweet bourbon glaze, spiced candied pecans, whipped potatoes and broccoli florets 24

Surf and Turf hand-cut 8oz. filet mignon, colossal shrimp, lump crab, parmesan butter garlic sauce, whipped potatoes and asparagus 32

Maryland Crab-stuffed Ravioli sautéed in a Newburg cream sauce with sweet lump crab, colossal shrimp, grape tomatoes and arugula 24

Duck Breast pan-seared duck breast, cherry gastrique, quinoa and butternut squash sauté 24

Sea Scallops with Red Pepper Risotto seared scallops, Thai peanut sauce, roasted red pepper risotto and broccoli rabe 25

Sesame Tuna sesame-encrusted ahi tuna, teriyaki glaze, quinoa and broccoli florets 20

Lemon Thyme Chicken sautéed chicken breast, fresh lemon, capers, fresh thyme, broccoli rabe and whipped potatoes 20

Black and Blue New York Strip Steak 12. oz. grilled and cajun-blackened strip, melted bleu cheese, mashed potatoes and parmesan-dusted asparagus 28

Capricciosa Pasta chicken, prosciutto, Kalamata olives, artichokes hearts, white wine cream sauce & farfalle pasta 20

Ultimate Fish Tacos warm corn tortilla, chiffonade lettuce, Cajun-blackened salmon and shrimp, pico de gallo, chipotle sour cream and fresh avocado 20

Short Rib Gnocchi braised short rib ragout, wild mushrooms and fresh parmesan cheese 20

BBQ Baby Back Ribs fall-off-the-bone delicious! Three-quarter rack served with fries and slaw 23

Cajun-blackened Shrimp Alfredo pan-seared blackened shrimp, three-cheese alfredo sauce over linguini and steamed broccoli 15

LIGHTER FARE

Shepherd's Pie a house specialty! Seasoned ground beef, mixed vegetables, mashed potatoes and melted cheddar jack cheese 16

Junior Turkey Club roasted turkey, bacon, lettuce, tomato and mayo on toasted country white bread 13

Short Rib Tacos slow-roasted braised short rib, corn tortilla, pico de gallo and avocado fresca crema 16

Chambers Cheesesteak shaved rib eye, mushrooms, caramelized onions and smoked gouda cheese sauce on a grilled hoagie roll 14

Crispy Buffalo Chicken Wrap crispy buffalo chicken, chiffonade lettuce and blue cheese dressing 13

Bangers and Mash beer-braised sausage, spicy chorizo, green peppers, onions and whipped potatoes 16

Chicken Avocado Sandwich grilled chicken breast, avocado, arugula and citrus aioli on toasted whole-grain wheat bread 14

Classic Reuben thinly-sliced corned beef, sauerkraut, Swiss cheese and Russian dressing on grilled rye bread 13

Fish & Chips biggest in town! Golden fried haddock served with fries and cocktail sauce 16

Foxbrier Chicken Sandwich sherry wine-sautéed chicken breast, melted cheddar cheese, roasted red pepper sauce and field greens on warm ciabatta bread 14

JUST for the KIDDOS

Chicken and Butter Noodles with farfalle pasta 10

Classic Cheeseburger with American cheese & fries 12

Chicken Fingers kids love these! with ketchup and fries 9

Mac & Cheese with cavatappi pasta 8

Chicken & Cheese Quesadilla 8

Grilled Cheese with American cheese and fries 8

COME SEE US...ANY DAY OF THE WEEK!

FOR THE FOOD...

MONDAY NIGHT

Feature 19 - a three-course tasting menu 19

TUESDAY NIGHT

IT'S BACK! - Burgers and Brews - featuring the chef's unique burger creations paired with one of our draft beers

WEDNESDAY NIGHT

Steamers Special - classic steamed clams in butter and wine. Choose one, two or three dozen

Steak Special - choose one of our specially-created steak specials cooked over the open-flamed grill

PLUS...Kiddos Eat Free! - for kids ages 12 and under when they order from the kids menu

THURSDAY NIGHT

BBQ Baby Back Rib Night - Back by popular demand and still fall off the bone delicious! Served with fries and slaw 15

FRIDAY, SATURDAY and SUNDAY NIGHTS

Weekend Specials - looking for something different? We offer weekend specials including special appetizer and three unique entrées

FOR THE FUN...

MONDAY NIGHT

Trivia Night on the Other Side - test your knowledge with Trivia Tim. Tournaments and weekly prizes 8 pm

Margarita Monday at Chambers 19 - check out Patrick's unique creations, including the Blood Orange, Strawberry and Ginger Margaritas!

TUESDAY NIGHT

Pub Poker with Patrick - join us on the restaurant side for our Poker night. It's free to join and Patrick features weekly specials, drawings and prizes.

WEDNESDAY NIGHT

Martini Night at Chambers 19 - check out our new Martini list

THURSDAY NIGHT

DJ Thursday is back - 9 pm on the Other Side

FRIDAY AND SATURDAY NIGHTS

Live Entertainment - and never a cover. Check out our Facebook page for an up-to-date schedule

SUNDAY NIGHT

Service Industry Night - Special pricing for the hard working people in the restaurant biz 10 pm - close

LOOKING FOR BREAKFAST?

Join us **SUNDAY MORNINGS**
9 am - 1 pm

Still home of the \$8.95 LUNCH SPECIALS.

And when you're in, pick up a card to join the **LUNCH CLUB** - buy five lunches and get a lunch special free!

