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Chambers 19
BISTRO & BAR

# APPETIZERS

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

**Hummus Plate** black bean hummus and traditional hummus with fried artichoke hearts, carrots, cucumbers, celery and soft grilled pita 9

**Catalonian Chipotle Shrimp** four jumbo shrimp with garlic, lemon, chipotle pepper, crushed red pepper and a crispy baguette 12

**Cheese Plate** 3 chef-selected cheese pairings 13
or five chef-selected cheese pairings 18
*See server for details*

**Nachos** black bean refritos, roasted corn, pico de gallo, chili aioli and a three-cheese blended sauce 10
*Add Guacamole for 1.50 or Chicken, Chili or Pulled Pork for 2*

**Pickles and Pub Pretzels** fried pickles and soft pretzels served with two dipping sauces: smoked gouda cheese and Hefeweizen beer cheese 10

**Shrimp & Chorizo Quesadilla** chorizo sausage, shrimp, chipotle pepper aioli, cheddar jack, pico de gallo and sour cream 12

**Baked Goat Cheese** Cana de Cabra, pine nuts and local organic honey with a fresh baguette 11

**Mozzarella Sticks** fried mozzarella with marinara 8

**Spinach Artichoke Dip** spinach and artichokes in a creamy three-cheese blend served with warm pita 10

**Chicken Quesadilla** cheddar jack cheese, salsa verde-braised chicken, pico de gallo and sour cream 10
*Add Guacamole for 1.50. Substitute pulled pork at no cost.*

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

**Louisiana Mac and Cheese** cajun-blackened chicken, cavatappi pasta, white cheddar sauce and a crispy cajun crust 12

# SOUPS & SALADS

**French Onion Soup** 6
**Lobster Crab Bisque** a house specialty 6
**Soup Du Jour** cup 4 or bowl 5
**One-Alarm Chili** cup 6 or bowl 8

**Fall Harvest Salad** field greens, roasted butternut squash, craisins, candied pecans and apple cidar vinaigrette 9

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

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

**Winter Arugula Salad** fresh arugula, sundried pomegranate seeds, walnuts and butternut squash tossed with pomegranate vinaigrette 9

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

# BURGERS

*Substitute sautéed vegetables for bun. Substitute chicken breast for beef.*

**Spiced Rum and Apple Chutney Burger**
creamy brie cheese and rum apple chutney 12.5

**Blue Cheese Burger** Danish blue cheese, roasted red onions and balsamic reduction 12.5

**Bacon Jam Burger** aged cheddar and bacon jam 12.5

**Mushroom Burger** wild mushrooms and Swiss 12.5

**Classic Cheeseburger** American cheese, lettuce, tomato and onion 12.5

**South-of-the-Border Black Bean Burger** chili aioli, guacamole, cheddar jack cheese and pico de gallo 12.5

**Holland Gouda Burger** gouda cheese sauce 12.5

**Pickleback Burger** fried pickles and Hefeweizen beer cheese sauce 12.5

# ENTRÉES

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

**Seafood Pappardelle** jumbo lump crab, colossal shrimp and lobster sautéed with grape tomatoes and arugula over pappardelle pasta in a delicate tarragon, sherry cream sauce 28

**Tomahawk Pork Chop** 14-oz. center cut pork chop cooked on the open flame with a spiced rum and apple chutney, mashed potaotes and wilted spinach 22

**Salmon with Blood Orange Salsa** blackened Jail Island salmon, ginger basmati rice and grilled asparagus 24

**Pomegranate Chicken** sautéed chicken breast with a fresh rosemary and pomegranate glaze, basmati rice and broccoli florets 20

**Hungarian Ghoulash** with ox tail and filet mignon, caraway, Hungarian paprika and pappardelle pasta 22

**Bronzed Sea Scallops** on a truffled creamed corn purée with broccoli florets, fig butter & candied pecans 25

**Roasted Vegetable Ravioli** in a pink vodka cream sauce with shaved asparagus and fresh mozzarella 20

**Chicken Puttanesca Pasta** sautéed julienned chicken, green and black olives, capers and artichokes tossed with linguine in a pomodoro sauce 19

**Fish Tacos** three corn tortillas, cumin-spiced salmon, guacamole, fresh jalapenos and pomegranate slaw 18

**Steak Forestiere** 8-oz. flat iron with roasted garlic, wild mushroom demi-glace and truffle parmesan fries 22

**BBQ Baby Back Ribs** fall-off-the-bone delicious! Three-quarter rack served with fries and slaw 22

**Dijon Chicken** sautéed chicken breast with white wine, shallots, dijon and fresh thyme, served with mashed potatoes and parmesan-dusted asparagus 19

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# LIGHTER FARE

**Shepherd's Pie** a house specialty! Seasoned ground beef, mixed vegetables topped with mashed potatoes and melted cheddar jack cheese 15

**Junior Turkey Club** roasted turkey, bacon, lettuce, tomato and mayo on country white bread 12.5

**Open-faced Salmon BLT** grilled salmon, bacon, lettuce, tomato and chipote aioli served open-faced on warm country white bread 16

**Rib Eye Sandwich** shaved rib eye, melted Swiss, horseradish mayo, mushrooms and caramelized onions on grilled country white bread 13

**South Philly Spicy Pork Sandwich** juicy pulled pork, wilted baby spinach, sharp cheddar cheese, fresh jalapenos and smokey chipotle sauce on a toasted baguette 13

**Chicken Avocado Sandwich** grilled chicken breast, avocado, arugula & citrus aioli on whole-grain wheat bread 12.5

**Classic Reuben** thinly-sliced corned beef, sauerkraut, Swiss cheese & Russian dressing on grilled rye bread 12.5

**Picasso Sandwich** roasted turkey, corned beef, cole slaw, melted Swiss cheese and Russian dressing on grilled rye bread 13

**Cajun-blackened Tuna** served over fresh, sautéed vegetables 15

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

**Southwest Crispy Chicken Wrap** crispy chicken, fresh romaine, pico de gallo and chipotle ranch 14

# JUST for the KIDDOS

**Classic Cheeseburger** with American cheese & fries 8
**Chicken Fingers** kids love these! with ketchup and fries 8
**Mac & Cheese** with cavatappi pasta 7

**Chicken & Cheese Quesadilla** chicken and cheddar cooked golden brown in a flour tortilla 8
**Grilled Cheese** with American cheese and fries 7

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

## FOR THE FOOD...

MONDAY NIGHT
**Feature 19** - a three-course tasting menu 19

TUESDAY NIGHT
**Cheesesteak Night** - shaved rib-eye steak with melted American cheese on a hoagie roll 8

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

**LOOKING FOR BREAKFAST?**
Join us SUNDAY MORNINGS
9 am - 1 pm

## 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 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

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!

the Other Side

Chambers 19 Bistro & Bar and the Other Side
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