

APPETIZERS

Tuna Tataki rare seared ahi tuna, arugula salad, ginger soy vinaigrette and wasabi aioli 10

Hummus Plate roasted butternut squash hummus and traditional citrus hummus, kalamata olives, celery, fried artichoke hearts, sliced cucumbers, soft grilled pita 10

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

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

Sweet Potato Fry Basket with jalapeno syrup 6

Nachos house-made tortilla chips topped with a three cheese sauce, pico de gallo, jalapenos and sour cream 10
Add Chicken or Chili for 2. Add Guacamole for 1.50

Angry Goat goat cheese mousse, cranberry chutney, grilled baguette, candied walnuts and honey drizzle 12

Cheese Plate four chef-selected artisan cheese pairings, bacon rasher, seasonal fruit, nuts and homemade chutney 18. *See server for details*

Boneless Wings tossed in your choice of Buffalo, BBQ, Spicy Asian or Dry Rub. Served with a side of celery and blue cheese dressing 10

Mozzarella Sticks fried mozzarella and marinara 9

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

Chicken Finger Basket crispy chicken tenders and fries served with a side of smoked honey mustard 12

SOUPS & SALADS

with Chicken add \$4--with Tuna, Salmon or Crab Cake add \$8

Lobster Crab Bisque cup 5 or bowl 8

French Onion Soup 5

Soup Du Jour cup 4 or bowl 6

Chambers 19 Chili cup 5 or bowl 7

Cobb Salad finely-chopped lettuce, grilled chicken, blue cheese crumbles, avocado, tomatoes, cucumbers, bacon and house dijon vinaigrette dressing 12.5

Waldorf Chicken Salad field greens, diced chicken salad, crisp apple, craisins, candied walnuts and apple cider vinaigrette dressing 12.5

Harvest Salad mixed field greens, roasted butternut squash, candied pecans, sundried craisins and apple cider vinaigrette dressing 12

Apple, Beet & Goat Cheese Salad field greens, crisp apple, roasted red and golden beets, goat cheese, toasted almonds and honey truffle vinaigrette dressing 12

Caesar Salad a customer favorite! crisp romaine, croutons, parmesan cheese & house Caesar dressing 11

Salmon Spinach Salad pan-seared salmon served on baby spinach with cherry tomatoes, bacon crumbles and cool tomato ranch dressing 17

BURGERS

*Served with taro chips and pickle - Add cole slaw or fries for \$2.50
 Substitute sautéed vegetables for bun - Substitute chicken breast for beef*

Taylor Burger Taylor Pork Roll, fried egg and American cheese 13

Pickleback Burger fried pickles and chipotle sauce 13

Bacon Jam Burger bacon jam and aged cheddar 13

Classic Cheeseburger American cheese, lettuce, tomato and onion 13

Mushroom Burger au Poivre sautéed mushrooms, cracked black pepper, Swiss cheese & peppercorn gravy 13

Brûléed Goat Cheese Burger brûléed goat cheese mousse, cranberry chutney & honey drizzle 13

Ultimate Burger caramelized onion and roasted garlic cream sauce 13

Blue Cheese Burger blue cheese, caramelized onions and balsamic reduction 13

Veggie Burger our black bean burger; smoked honey mustard sauce, wilted spinach and provolone cheese in a warm pita 13

SANDWICHES

Crispy Honey Mustard Chicken Sandwich deep fried crispy chicken breast, smoked honey mustard and dill pickle slaw on a brioche bun 12.5

California Wrap roasted turkey, avocado, bacon, tomato, romaine lettuce and chipotle ranch dressing in a flour tortilla 12.5

Ultimate Filet Cheesesteak chef cut prime filet, American cheese, bacon and roasted garlic demi cream sauce in a hearth baked steak roll 15

Veggie Wrap sautéed broccoli, bell peppers, carrots, onions and parmesan cheese in a flour tortilla 12.5

Chicken Avocado Sandwich grilled chicken breast, avocado, arugula and citrus aioli on toasted whole-grain wheat 12.5

Gourmet Grilled Cheese cranberry chutney and melted brie cheese on griddled country white 12.5

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

French Dip chef cut prime filet, caramelized onions and provolone cheese in a hearth-baked steak roll. Served with a homemade demi-glace dipping sauce and horseradish 15

Crispy Buffalo Chicken Wrap crispy buffalo chicken, chiffonade lettuce and blue cheese dressing in a flour tortilla 12.5

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

Chicken Bacon Ranch Wrap grilled chicken breast, crispy bacon, lettuce, tomato and cool tomato ranch dressing in a flour tortilla 12.5

Porky Pig Sandwich oven-roasted pulled pork, our spicy BBQ sauce, warm bacon jam and melted aged cheddar cheese on a griddled brioche bun 12.5

Crab Cake Sandwich lightly-griddled crab cake, lettuce and tomato served on a toasted brioche bun with a side of tartar sauce 12.5

ENTRÉES

Steak Frites flame-grilled 8 oz. hand cut black angus filet, fries and roasted garlic demi cream sauce 22

Salmon Piccata pan-seared Norwegian salmon, lemon caper sauce, wild rice pilaf & grilled asparagus 18

Ultimate Fish Tacos warm corn tortilla, chiffonade lettuce, Cajun-blackened salmon and shrimp, pico de gallo, chipotle aioli and fresh avocado 18

BBQ Baby Back Ribs fall-off-the-bone delicious! half rack served with fries and slaw 16

Seafood Pappardelle sautéed lobster, colossal shrimp, sweet crab and pappardelle pasta in a parmesan fumet 18

Chicken Marsala sautéed chicken breast flambéed with mixed mushrooms and marsala gravy, whipped potatoes and mixed vegetables 16

Strawberry Hibiscus Salmon pan-seared salmon splashed with champagne, fruity hibiscus reduction, wild rice and seasonal mixed vegetables 18

Filet Tip Gorgonzola cajun-dusted filet tips, mixed wild mushrooms, arugula and port wine demi glace over pappardelle pasta 18

Chicken Amaretto sautéed chicken medallions, local apples, savory amaretto sauce, whipped potatoes and steamed broccoli 16

Crab Cakes lightly-griddled lump crab cakes, dill aioli, grilled asparagus and wild rice 22

Land and Sea lump crab meat served on a pan seared and butter-basted filet mignon, whipped potatoes and steamed broccoli 26

Sesame Tuna Stir Fry sesame-encrusted ahi tuna, mixed vegetables, sweet Asian sauce and wild rice 16

Chicken a la Vodka sautéed chicken, baby spinach, tomatoes, parmesan cheese and penne pasta in our house vodka cream sauce 16

Seafood Newburgh sautéed crab, shrimp, lobster & penne pasta in a Newburgh parmesan cream sauce 18

Fish and Chips deep-fried haddock and fries served with tartar sauce 15

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

FOR KIDS 12 & UNDER

Chicken and Butter Noodles with elbow pasta 5

Chicken Nuggets kids love these! with ketchup & fries 5

Mac & Cheese with elbow pasta 5

Chicken & Cheese Quesadilla 5

Grilled Cheese with American cheese & fries 5

Corn Dog Bites with fries & honey mustard 5

MENU • MENU • MENU • MENU • MENU • MENU • MENU • MENU • MENU •
 MENU • MENU • MENU • MENU • MENU • MENU • MENU • MENU • MENU •
 MENU • MENU • MENU • MENU • MENU • MENU • MENU • MENU • MENU •

Sunday Breakfast

It's our all-new a la carte Sunday Breakfast
9 am - 1 pm

Catering

We are still booking catering events—choose
curbside pick up or delivery!

Early-bird Sunday

Half off weekend specials
from 4 - 7 pm

New drink menu

Check out our new seasonal drink menu, including
our Pumpkin Martini and Fireside Old Fashioned!

Take Out

We're still welcoming your take out orders!

Plus...

Beer and Wine to-go!

