

BISTRO & BAR

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

Harvest Avocado Toast lightly-grilled whole grain toast, avocado spread, roasted butternut squash, goat cheese and sundried cherries 10

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

Nachos house-made tortilla chips topped with pico de gallo, chili aioli and a three-cheese 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

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

Prince Edward Island Mussels two dozen mussels steamed to open in a spicy marinara or Chablis wine broth, served with toast points 15

Baked Goat Cheese Cana de Cabra, apple and pear chutney, local honey and fresh baguette 12

Steak Quesadilla thinly-sliced grilled flank steak, cheddar cheese, sweet corn and chipotle ranch 12

Onion Petal Basket golden fried sweet Vidalia onions and Texas Petal sauce 10

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

Bacon Jam Mac and Cheese gooey bacon jam, white cheddar cheese sauce and cavatappi pasta 14

Sweet Potato Fry Basket jalapeno syrup 6

Mini Salmon Cakes three lightly-griddled cakes, dill aioli, crisp cucumber and microgreens 12

Crab Bread toasted baguette topped with fresh crab meat in a creamy three-cheese sauce 12

SOUPS & SALADS

with Chicken add \$4--with Flank Steak add \$10--with Tuna or Salmon add \$8

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

Arugula Salad arugula, peaches, feta cheese, pecans and lemon vinaigrette 9

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

Bucks Harvest Salad mixed greens, craisins, sundried cherries, roasted butternut squash, candied pecans and apple cider vinaigrette 9

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

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

BURGERS

Fatt Matt Burger fried onion petals and Texas Petal sauce 13

English Burger bacon, fried egg & avocado spread 13

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

Mushroom Burger wild mushrooms and Swiss 13

Classic Cheeseburger American cheese, lettuce, tomato and onion 13

Wing Burger inspired by our most popular wings! Dry rub seasoned-burger; hot sauce and a side of blue cheese dressing 13

Pickleback Burger fried pickles and chipotle sauce 13

Bacon Jam Burger aged cheddar and bacon jam 13

Veggie Burger our black bean burger; roasted red pepper sauce, wilted spinach and pepper jack cheese in a warm pita 13

ENTRÉES

Grilled Flank Steak marinated and thinly-sliced steak with demi-glace, mashed potatoes and broccoli rabe 22

Maple and Miso-glazed Salmon broiled salmon with a white miso and maple glaze, wild rice and sautéed rainbow Swiss chard 24

Filet Mignon 8oz. center cut filet mignon, peppercorn demi-glace, whipped potatoes and asparagus 28

Cajun-blackened Shrimp Alfredo pan-seared blackened shrimp, three-cheese alfredo sauce over linguini and steamed broccoli 18

Flank Steak Tacos teriyaki-marinated flank steak, warm flour tortilla, crunchy rainbow matchstick vegetables, frizzled onions, pico de gallo and ginger soy drizzle 18

Sesame Tuna rare sesame-encrusted ahi tuna, ripe avocado and soba noodle salad 16

BBQ Baby Back Ribs fall-off-the-bone delicious! Three-quarter rack served with fries and slaw 24

Seafood Noodles sautéed lobster; sweet crab, colossal shrimp and linguini in a parmesan fumet broth 20

Lemon Thyme Chicken Francaise lightly egg battered chicken in a lemon, thyme and caper sauce. Served with broccoli rabe and whipped potatoes 20

Salmon Cakes lightly-griddled salmon cake, dill aioli, soba noodles and sautéed broccoli 22

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

Zinfandel Chicken Pasta sautéed chicken, truffle infused mushrooms, baby spinach, heirloom tomatoes and zinfandel cream sauce 18

Ultimate Fish Tacos warm corn tortilla, chiffonade lettuce, Cajun-blackened salmon and shrimp, pico de gallo, chipotle sour cream and guacamole 22

Spicy Peach Glazed Chicken pan-seared chicken breast, grilled peaches, spicy peach glaze, mashed potatoes and broccoli florets 21

Bronzed Sea Scallops large pan-seared sea scallops, blood orange gastrique, lemon saffron-infused risotto and shaved asparagus 25

LIGHTER FARE

Shepherd's Pie 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 14

Southwest Crispy Chicken Salad crisp romaine, crispy chicken, pico de gallo, roasted corn, black beans, golden fried tortilla strips and southwest ranch dressing 13

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

French Dip au Jus thinly-sliced oven-roasted top round, provolone cheese and au jus on a grilled brioche bun 14

Crispy Buffalo Chicken Wrap crispy buffalo chicken, chiffonade lettuce and blue cheese dressing 14

Salmon Cake Sandwich lightly-griddled salmon cake, lettuce, tomato and dill aioli on a grilled brioche 14

Classic Reuben thinly-sliced corned beef, sauerkraut, Swiss cheese and Russian dressing on grilled rye bread 14

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

Asian Soba Noodle Salad with Shrimp spicy Thai grilled shrimp, matchstick vegetables and buckwheat pasta 16

Gourmet Grilled Cheese apple and pear chutney and melted brie cheese on griddled country white 13

FOR KIDS 12 & UNDER

Chicken and Butter Noodles with cavatappi pasta 5

Cheeseburger Sliders with American cheese & fries 5

Chicken Fingers kids love these! with ketchup & fries 5

Crispy Chicken Caesar 5

Mac & Cheese with cavatappi pasta 5

Chicken & Cheese Quesadilla 5

Grilled Cheese with American cheese & fries 5

Corn Dog honey mustard & fries 5

WE'RE OPEN...EVERY DAY OF THE WEEK

FOR THE FOOD...

MONDAY NIGHT

TacoRito Night - think taco plus burrito!

TUESDAY NIGHT

Turkey Night - turkey dinner with all the fixins

WEDNESDAY NIGHT

Mussels Special - order by the 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 - Served with fries and slaw 15

FRIDAY AND SATURDAY NIGHTS

Weekend Specials - We offer dinner specials including appetizer and three unique entrées

SUNDAY

New! A la Carte Sunday Brunch

Every Sunday from 8 am - 1 pm

New! Early Bird Dinner - half off weekend specials from 4 - 7 pm

FOR THE FUN...

MONDAY NIGHT

Trivia Night on the Other Side - 8 pm

Margarita Monday at Chambers 19

TUESDAY NIGHT

Pub Poker with Patrick at Chambers 19

starting at 7 pm

WEDNESDAY NIGHT

Martini Night at Chambers 19

THURSDAY NIGHT

Acoustic Thursdays at Chambers 19 - 8 pm

FRIDAY AND SATURDAY NIGHTS

Live Entertainment - and never a cover. Call or 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 ask about joining our **LUNCH CLUB** - buy five lunches and get a lunch special free!

