

Entrées

- 19 Twin Filets**.....22.95
two 5-oz. tenderloin filets grilled to your liking and served over our roasted garlic cream sauce with asparagus and roasted red potatoes
- NEW! The 16-oz. T-Bone Steak**.....22.95
this one-pounder is seasoned and grilled over an open flame, then piled high with caramelized onions and sautéed mushrooms. Served with sautéed vegetables and mashed potatoes.
- NEW! Seafood Bouillabaisse**.....22.95
a bountiful seafood dinner—fresh shrimp, scallops, mussels, clams and cod—served in a light herb, seafood broth
- Surf and Turf**.....21.95
a grilled filet mignon with our roasted garlic cream sauce, accompanied by a Chambers Maryland-style Crab Cake topped with our homemade remoulade sauce. Served with asparagus and roasted red potatoes.
- New York Strip Steak**.....20.95
hand-cut and 12 oz. of NY Strip dusted with steak seasoning and grilled to your liking. Served with sautéed vegetables and mashed potatoes.
- 19 Grilled Boneless Breast of Duck**.....20.95
a popular dish! Drenched in an orange gastrique with sun-dried wild cherries, and served with sautéed vegetables and mashed potatoes.
- 19 Chambers Maryland-style Crab Cakes**.....19.95
another popular dish! Two crab cakes made with real lump crab and sweet claw meat and served with our homemade remoulade sauce, asparagus and roasted red potatoes.
- NEW! Shrimp and Scallop Gorgonzola**.....19.95
pan-seared shrimp and scallops baked with a light gorgonzola cream sauce and served with rice pilaf and sautéed vegetables
- Sesame-encrusted Scallops**.....19.95
scallops pan-seared golden brown and finished with an oriental glaze. Served with sautéed vegetables and rice pilaf.
- 19 Rack of Baby Back Ribs**.....18.95
some say they are the best in town! These babies fall off the bone! Served BBQ-style with fries and slaw.
- NEW! Chambers 19 Veal**.....18.95
sauteed veal medallions topped with diced tomatoes and baby spinach, then finished with a port wine and peppercorn demi-glaze and melted colby-jack cheese. Served with sautéed vegetables and mashed potatoes.
- Pan-seared Salmon**.....18.95
8 oz. of salmon topped with a tomato and heather-honey horseradish vinaigrette. Served with sautéed vegetables and rice pilaf.
- Veal Parmesan**.....18.95
Italian herb-encrusted and lightly-fried veal cutlet topped with marinara sauce and melted provolone cheese. Served with your choice of pasta.
- NEW! Pork Tenderloin au Poivre**.....17.95
peppercorn-encrusted and grilled pork served with a port wine demi-glaze, sautéed vegetables and mashed potatoes
- Grilled Flank Steak**.....17.95
juicy, char-grilled flank steak served over a bed of mashed potatoes and surrounded by sautéed vegetables
- NEW! Louisiana-style Tilapia**.....16.95
This dish has some heat! Cajun-blackened and pan-seared tilapia served over a bed of dirty rice.
- NEW! Chicken Rosa**.....16.95
grilled chicken breast topped with asparagus, roasted red pepper pesto and melted mozzarella cheese and served with sautéed vegetables and mashed potatoes
- 19 Chicken Bartlett DiSaronno**.....16.95
our wait staff's favorite dish! Breast of chicken sautéed with fresh pears and finished with an amaretto cream sauce. Served with sautéed vegetables and mashed potatoes.
- Chicken Portobello Stack**.....16.95
grilled chicken and portobello mushrooms stacked high on a bed of mashed potatoes, surrounded by sautéed vegetables, then topped with a fresh, pesto cream sauce