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

Chipotle Lime Shrimp skewered and grilled jumbo shrimp with sriracha honey lime dipping sauce 12

Cheese Plate three 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

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.

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

Caprese Salad summer tomatoes, fresh basil and mozzarella drizzled with basil oil and balsamic reduction 9

Mozzarella Sticks fresh fried mozzarella cheese with marinara 8

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

Wings Buffalo, BBQ, Dry Rub plus a NEW! flavor Sriracha Honey Lime. Served with celery and blue cheese dressing 10

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

Lobster Roll house-made lobster salad with shrimp and crab rolled in thinly-sliced brioche bread, grilled and finished with basil oil 12

Crab & Lobster Mac and Cheese with cavatappi pasta and a crispy cajun crust 12

SOUPS & SALADS

French Onion Soup 5

Lobster Crab Bisque now available every day 5

Soup Du Jour cup 4 or bowl 5

One-Alarm Chili 6

Spring Harvest Salad field greens, cucumbers, carrots, watermelon radishes, toasted almonds, craisons and basil dijon vinaigrettte 8

Apple, Beet & Goat Cheese Salad field greens, baby spinach, crisp apple, roasted red and golden beets, goat cheese, toasted almonds & honey truffle vinaigrette 8

Strawberry Avocado Salad crisp romaine, avocado, strawberries, candied pecans and avocado vinaigrette 9 *Add chicken for 4*

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

BURGERS & SANDWICHES

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

Peach Bourbon Burger brûléed goat cheese and frizzled onions 12

Blue Cheese Burger Danish blue cheese, roasted red onions and balsamic reduction 12

Bacon Jam Burger aged cheddar and bacon jam 12

Mushroom Burger wild mushroom and Swiss 12

Classic Cheeseburger American cheese, lettuce, tomato and onion 12

Thai-glazed Turkey Burger Thai chili sauce, crisp lettuce and tomato 12

South-of-the-Border Black Bean Burger chili aioli, guacamole, cheddar jack cheese and pico de gallo 12

ENTRÉES

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

Seafood Pappardelle shrimp, crab and fresh chorizo with tomatoes and pine nuts in a lemon pesto sauce 24

Peach Bourbon-glazed Pork Chop mashed potatoes and wilted spinach 22

Sriracha and Honey Lime Salmon Jail Island salmon, coconut rice, sweet corn with red pepper and rainbow chard 24

Summer Mango Chicken seasoned chicken breast, sweet bell pepper, mango salsa, fresh jalapenos, cilantro and lime served on a bed of coconut rice 20

Pan-seared Branzino crispy potato cake, tomato jam, sweet corn with red pepper and rainbow chard 25

Roasted Vegetable Ravioli in a pink vodka cream sauce with locally-grown asparagus, fresh mozzarella and basil 20

Lemon Basil Chicken Pasta sautéed chicken, basil and tomatoes with a touch of arugula and spinach in a lemon white wine sauce 18

Fish Tacos three corn tortillas, seared tilapia, pico de gallo, vinaigrette slaw, chili aioli and a side salad 16

Steak & Onions eight-oz. flat iron steak piled high with frizzled onions, served with fries and our own garlic cream sauce 22

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Chambers 19 BISTRO & BAR

LIGHTER FARE

Crab Cake Sandwich hand-formed jumbo crab cake, lettuce, tomato, tartar sauce on a grilled brioche roll 14

California Turkey Club roasted turkey, avocado, bacon, lettuce and tomato on country white bread 12

Salmon BLT grilled salmon, bacon, lettuce and tomato with chipote aioli on ciabatta bread 14

Classic Reuben thinly-sliced corned beef, sauerkraut, Swiss cheese and Russian dressing on grilled rye bread 12

Fish & Chips biggest in town! golden fried haddock served with fries and and cocktail sauce 15

Cuban Sandwich thinly-sliced spicy ham and pork, Swiss cheese, dijon mustard and pickles on grilled ciabatta bread 12

Rib Eye Sandwich shaved rib eye, melted Swiss, horseradish mayo, mushrooms and caramalized onions on grilled country white bread 12

Picasso Sandwich roasted turkey, corned beef, cole slaw, melted Swiss cheese and Russian dressing on grilled rye bread 12

Cajun-blackened Tuna served over fresh, sautéed vegetables 15

JUST for the KIDDOS

Classic Cheeseburger with American cheese & fries 8
Chicken Fingers kids love these! with ketchup and fries 8
Mac & Cheese with penne 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
Family-style Fajita Night - family-style chicken and beef fajitas served with all the fixin's. A great way to have a family dinner night!

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 three 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 corn on the cob 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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215-348-1940