

APPETIZERS

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

Hummus Plate avocado hummus, lemon hummus, fried artichoke hearts, carrots, cucumbers, celery and soft grilled pita 10

Caprese Avocado Toast lightly-grilled baguette, tomato, fresh basil, mozzarella and balsamic glaze 10

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

Nachos house made tortilla chips topped with 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

Wings Buffalo, spicy Memphis BBQ or Dry Rub Served with celery and blue cheese dressing 10

Mozzarella Sticks fried mozzarella with marinara 9

Maine Lobster Roll all lobster meat, light mayo and celery on a butter-griddled New England roll 20

Baked Goat Cheese Cana de Cabra, fresh strawberries, candied pistachios, local organic honey and fresh baguette 11

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

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.

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

Memphis Mac and Cheese Memphis BBQ pulled pork, cavatappi pasta, creamy white cheddar sauce and crispy cajun crust 12

Sweet Potato Fry Basket salty and delicious! 5

SOUPS & SALADS

French Onion Soup 6

Gazpacho with watermelon cup 5 or bowl 8
Add lump crab meat for 4

Soup Du Jour cup 4 or bowl 5

One-Alarm Chili cup 6 or bowl 8

Summer Arugula Salad fresh arugula, shaved fennel, mandarin oranges pickled red onion, candied pistachios and citrus olive oil 9

Strawberry Avocado Salad crisp romaine, avocado strawberries, candied pecans and avocado vinaigrette 9

Spinach & Watermelon Salad baby spinach, feta, watermelon, cucumber, toasted almonds & citrus 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

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

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

BURGERS

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

Summer Mango Burger feta cheese and mango salsa 12.5

Blue Cheese Burger Danish bleu cheese, caramelized onions and balsamic reduction 12.5

Bacon Jam Burger aged cheddar and bacon jam 12.5

Mushroom Burger wild mushrooms and Swiss 12.5

Pickleback Burger fried pickles and chipotle sauce 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 smoked gouda cheese sauce 12.5

Blazing BBQ Burger chipotle BBQ pulled pork, sharp cheddar and frizzled onions 12.5

ENTRÉES

Steak Frites 8-oz. jalapeno and honey-glazed flat iron, sweet potato fries and slaw 22

Strawberry Saffron Poached Salmon Jail Island salmon poached in champagne, cilantro lime basmati rice and baby carrots 24

Filet & Figs hand-cut 8oz. filet mignon, Mission Fig glaze, fingerling potatoes and baby carrots 32

Tomahawk Pork Chop 14-oz. center cut pork chop, summer apple and pear chutney, sautéed arugula, artichokes and fingerling potatoes 22

Jumbo Crab Sauté jumbo lump crab, lemon butter, cilantro lime rice and baby carrots 29

Caribbean Chicken jalapeno and honey-glazed chicken breast, mango salsa, cilantro lime rice and broccoli florets 20

Bellini Ravioli roasted vegetable ravioli, peach champagne cream sauce, baby spinach and feta 20

Sea Scallops with Pablano Risotto seared scallops, roasted cashews, beet and cranberry puree 25

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

Mahi Tacos butter lettuce, grilled Mahi, Asian slaw, mango salsa and citrus aioli 20

Braised Short Ribs with crispy bacon brussel sprouts, lemon ricotta and frizzled onions 22

Seafood Gnocchi jumbo lump crab, colossal shrimp, scallops, baby heirloom tomatoes, arugula and fresh basil over butter-sautéed gnocchi 28

BBQ Baby Back Ribs fall-off-the-bone delicious! Three-quarter rack served with fries and slaw 23

Dijon Chicken Pasta linguini with sautéed chicken breast, white wine, shallots, dijon, fresh herbs and asparagus 20

LIGHTER FARE

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

Junior Turkey Club roasted turkey, bacon, lettuce, tomato and mayo on toasted country white bread 13

Open-faced Salmon BLT grilled salmon, bacon crumbles, tomato and chipote aioli served open-faced on field greens 16

Chambers Cheesesteak shaved rib eye, mushrooms, caramelized onions and smoked gouda cheese sauce on grilled hoagie roll 14

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

Chicken Avocado Sandwich grilled chicken breast, avocado, arugula and citrus aioli on toasted whole-grain wheat bread 13

Classic Reuben thinly-sliced corned beef, sauerkraut, Swiss cheese and Russian dressing on grilled rye bread 13

Cajun-blackened Mahi with mango salsa and pablano risotto 18

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

Memphis BBQ Sandwich juicy pulled pork, Memphis BBQ sauce, coleslaw, sharp cheddar cheese and fresh jalapenos on a griddled hoagie roll 13

JUST for the KIDDOS

Classic Cheeseburger with American cheese & fries 10

Chicken Fingers kids love these! with ketchup and fries 9

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

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, Strawberry 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

LOOKING FOR BREAKFAST?

Join us **SUNDAY MORNINGS**
9 am - 1 pm

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!

