



CHAMBER

APPETIZERS

SHRIMP COCKTAIL TOSTADA \$12

Shrimp | Guacamole | Cocktail Sauce | Tostadas | Micro Green

SEARED SCALLOPS \$15

Citrus Vanilla Sauce | Citrus Supreme | Micro Salad

FRIED PIMENTO CHEESE \$10

Jalapeno Pepper Jelly

CHARCUTERIE \$19

Assorted Meats | Regional & Imported Cheese | Fig Jam | Pickled Mustard Seed | Lavosh | Candied Walnut

CHAMBER HUMMUS \$12

Grilled Naan | Traditional Hummus | Roasted Red Pepper Hummus | Celery | Carrot | Cucumber | Grape

SOUP & SALAD

SMOKED TOMATO BASIL SOUP \$7

Crostini | Truffle Oil

CHAMBER HOUSE SALAD \$9

Mixed Green | Champagne Vinaigrette | Olive Oil Blistered Tomatoes | Pickled Shallots | Blue Thunder Cheddar

GRILLED CAESAR SALAD \$10

Pesto Grilled Romaine | Caesar Dressing | Grilled Crostini | Balsamic | Parmesan Cheese

AVOCADO CAPRESE \$12

Mozzarella | Red Onion | Sun-Dried Tomato | Avocado | Tortilla Strips | Pumpkin Seed Cilantro Pesto | Feta | Cherry Balsamic Gastrique

ENTRÉE

SEARED LOCAL FILET MIGNON \$38

Certified Prime Angus Filet | Wild Mushrooms | Asparagus | Roasted Garlic Parsnip Puree | Mustard Demi Cream

GRILLED LOBSTER TAIL \$49

Coconut Milk Risotto | Mango Ginger Stilton | Seasonal Vegetables | Lemon Air | Drawn Butter | Pineapple Relish

GRILLED LOCAL RIBEYE \$48

Certified Prime Angus Ribeye | Pomme Puree | Seasonal Vegetables | Fried Onions | Tarragon Pesto | Black Garlic Demi Glace

PEPPER LAVENDAR SEARED AHI TUNA SALAD \$26

Edible Flowers | Mixed Greens | Red Onions | Berries | Cucumbers | Maracón Almonds | Whole Grain Mustard Dressing

SEARED SCOTTISH SALMON \$28

Warm Spinach | Roasted Cauliflower | Fennel Apple Relish | Blistered Tomatoes | Pomegranate Balsamic

COFFEE CRUSTED TOMOHAWK PORK CHOP \$28

White Cheddar Grits | Seasonal Vegetables | Blueberry Horseradish Jam

SEARED CHICKEN BREAST \$24

Seasonal Vegetables | Pomme Puree | Olive Oil Blistered Tomatoes | Bearnaise Sauce

ROASTED AUBERGINE \$24

Goat Cheese | Carrots | Parsnip | Onion | Garlic | Toasted Walnut | Pomegranate Balsamic

LOCAL NY STRIP STEAK FRITES \$34

Certified Prime Angus Strip Steak | Parmesan Truffle Fries | Roasted Garlic Herb Butter

SIDES

CARAMALIZED CAULIFLOWER \$6

WHITE CHEDDAR MAC & CHEESE \$6

PARMESAN TRUFFLE FRITES \$6

POMME PUREE \$5

WILTED SPINACH & GARLIC \$5

SEASONAL VEGETABLES \$5

MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. 18% GRATUITY ON PARTIES
LARGER THAN 8 PEOPLE.