



CHAMBER

APPETIZERS

SHRIMP COCKTAIL TOSTADA \$12

Shrimp | Guacamole | Cocktail Sauce | Tostadas | Micro Green

COQUILLES ST. JACQUES \$15

Scallops | Wild Mushrooms | Cream | Parsnip Puree

FRIED PIMENTO CHEESE \$10

Jalapeno Pepper Jelly

CHARCUTERIE \$19

Assorted Meats | Regional & Imported Cheese | Apple Butter | Pickled Mustard Seed | Crostini | Candied Walnut

CHEESE FONDUE \$11

Comte' Cheese | House-made Breads | Pears | Apples

HARVEST BRUSCHETTA \$10

Candied Butternut Squash | Apples | Boursin Cheese | Balsamic | Sourdough Crostini | Candied Pecans

SOUP & SALAD

SMOKED TOMATO BASIL SOUP \$7

Crostini | Truffle Oil

SOUP OF THE DAY \$7

Ask your server about our daily special

CHAMBER HOUSE SALAD \$7

Mixed Green | Champagne Vinaigrette | Olive Oil Blistered Tomatoes | Pickled Shallots | Croutons

GRILLED CAESAR SALAD \$10

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

ROASTED BEET SALAD \$10

Maldon Salt Roasted Beets | Fried Goat Cheese | Candied Walnut | Prosecco Tarragon Vinaigrette

ENTRÉE

SEARED FILET MIGNON \$38

Wild Mushrooms | Seasonal Vegetables | Roasted Garlic Parsnip Puree | Mustard Demi

LOBSTER THERMIDOR \$46

Lobster | Gruyere Cheese | Cognac Mustard Cream | Seasonal Vegetables | Celery Root Puree | Pastry Basket

BRAISED SHORT RIB \$28

Certified Angus Beef Short Rib | Sweet Potato & Root Vegetable Hash | Pancetta | Bordelaise Sauce

SEARED AHI TUNA NICOISE SALAD \$26

Kalmata Olives | Haricot Vert | New Potatoes | Egg | Pickled Onion | Mixed Greens | Whole Grain Mustard Vinaigrette

SEARED SCOTTISH SALMON \$28

Roasted Cauliflower | Acorn Squash | Maple Pecan Glaze

COFFEE CRUSTED TOMAHAWK PORK CHOP \$28

White Cheddar Grits | Seasonal Vegetables | Blueberry Horseradish Jam

BUTTERNUT SQUASH RAVIOLI \$24

Ricotta | Pinenuts | Brown Butter | Fried Sage | Warm Arugula Salad

HERB ROASTED CHICKEN \$24

Cranberry & Goat Cheese Risotto | Seasonal Vegetables | Boujee Beurre Blanc

NY STRIP STEAK FRITES \$34

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

SIDES

CARAMALIZED CAULIFLOWER \$6

WHITE CHEDDAR MAC & CHEESE \$6

PARMESAN TRUFFLE FRIES \$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.