

The
CHUMLEY
H O U S E

CHILLED SEAFOOD & GREENS

<i>Kale and Apple Salad, White Balsamic, Horseradish</i>	\$18
<i>Little Gem Wedges, Roasted Tomatoes, Lardons, Bay Bleu</i>	\$22
<i>Prawns Royale, Kashmiri Cocktail Sauce, Smashed Avocado</i>	\$32
<i>Smoked King Salmon, Cucumber, Labneh, Dill Pollen Vinaigrette</i>	\$22
<i>Prime Beef Tartare, Calabrian Chili Dressing, Salsa Bianca</i>	\$24
<i>Artichoke and Caramelized Onion Dip, Malt Vinegar Chips</i>	\$16
<i>Add on 1 oz. Golden Ossetra Caviar</i>	\$99

PIES & PASTA

<i>Butter Chicken Pie, Herb Salad, Charred Spring Onion</i>	\$36
<i>Blue Crab Pot Pie, Creamy Bisque, Crème Fraiche</i>	\$32
<i>Tenderloin Stroganoff, Ricotta Dumplings, Wild Mushroom</i>	\$36
<i>Cacio E Pepe Mafaldine, Pecorino Crisp, Pink Peppercorn</i>	\$26
<i>Bucatini Alla Chumley, Rock Shrimp, Smoked Shoyu, Chili</i>	\$32
<i>Colossal Stuffed Shells, Ricotta, Butternut, Hazelnut</i>	\$26

MAINS

<i>Beef Wellington, Tenderloin, Duxelle, Tasso Ham</i>	\$99
<i>Long Bone Lamb Tandoori, Harissa Carrots, Yogurt</i>	\$79
<i>Chicken Schnitzel, Lemon Parmesan Cream, Butter Lettuce Salad</i>	\$36
<i>Roast Turbot, Ancient Grain and Black Currant Tabbouleh</i>	\$62
<i>Georges Bank Scallops, Golden Raisins, Roasted Cauliflower</i>	\$59
<i>Halibut “Porterhouse”, Chimichurri</i>	\$85

STEAK AND CHOPS

Choice of Au Poivre, Chimichurri, or Horseradish Cream

<i>Painted Hills Tenderloin Filet (8 oz.)</i>	\$62
<i>The Butcher’s Cut</i>	MP
<i>Akaushi New York Strip (16 oz.)</i>	\$98
<i>Dry Aged Prime Bone-In Ribeye (20 oz.)</i>	\$99
<i>“Plume de Veau” Veal Chop (16 oz.)</i>	\$79

SIDES

<i>The Regal Potato, Porkbelly, Onion Jam</i>	\$13
<i>Charred Zucchini, Scallion-Serrano Vinaigrette</i>	\$13
<i>Saag Paneer, Crispy Chickpeas</i>	\$13
<i>Tallow Popovers, Cultured Butter</i>	\$13

