

The
CHUMLEY
HOUSE

CHILLED SEAFOOD & GREENS

<i>Kale & Apple Salad, Horseradish, White Balsamic</i>	<i>\$18</i>
<i>Little Gem Wedges, Lardons, Bay Bleu, Buttermilk Herb Dressing</i>	<i>\$22</i>
<i>Smoked King Salmon, Cucumber, Labneh, Dill Pollen Vinagrette</i>	<i>\$22</i>
<i>Prawns Royale, Kashmiri Cocktail Sauce, Smashed Avocado.....</i>	<i>\$32</i>
<i>Prime Beef Tartare, Salsa Bianca, Calabrian Chili Dressing.....</i>	<i>\$24</i>
<i>Applewood Smoked Pork Belly, Cherry Bourbon Glaze, Kimchi</i>	<i>\$23</i>
<i>Artichoke & Caramelized Onion Dip, Malt Vinegar Chips</i>	<i>\$16</i>
<i>Add on 1 oz. Golden Ossetra Caviar</i>	<i>\$99</i>

PIES & PASTA

<i>Butter Chicken Pie, Herb Salad, Charred Spring Onion</i>	<i>\$36</i>
<i>Blue Crab Pot Pie, Creamy Bisque, Crème Fraiche</i>	<i>\$32</i>
<i>Colossal Stuffed Shells, Ricotta, Butternut Squash, Hazelnut.....</i>	<i>\$26</i>
<i>Bucatini Alla Chumley, Rock Shrimp, Smoked Shoyu, Chili</i>	<i>\$32</i>
<i>Lasagna Rotolo, Butter Poached Lobster, Crushed Tomato</i>	<i>\$49</i>
<i>Tenderloin Stroganoff, Ricotta Dumplings, Wild Mushroom.....</i>	<i>\$36</i>

MAINS

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

STEAK AND CHOPS

Choice of Au Poivre, Chimichurri, or Horseradish Cream

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

SIDES

<i>The Regal Potato, Crispy Porkbelly, Red Onion Marmalade</i>	<i>\$13</i>
<i>Charred Zucchini, Crispy Quinoa, Scallion-Serrano Vinaigrette.....</i>	<i>\$13</i>
<i>Saag Paneer, Tomato Cream Sauce, Crispy Chickpeas</i>	<i>\$13</i>
<i>Tallow Popovers, Cultured Butter</i>	<i>\$13</i>

