The

CHUMLEY

HOUSE

INTRODUCTIONS

Kale & Apple Salad, Horseradish, White Balsamic *$18*

Little Gem Wedges, Lardons, Bay Blue, Buttermilk Herb Dressing *$22*

*Smoked King Salmon, Cucumber, Labneh, Dill Pollen Vinaigrette** *$24*

*Oysters on the Half Shell, Spanish Mignonette, Kashmiri Cocktail Sauce** *$27*

Prawns Royale, Kashmiri Cocktail Sauce, Smashed Avocado *$34*

*Prime Beef Tartare, Salsa Bianca, Calabrian Chili Dressing** *$25*

Applewood-Smoked Pork Belly, Cherry Bourbon Glaze, Kimchi *$26*

Maple-Glazed Quail, Sweet Potato & Goat Cheese Salad *$27*

Artichoke & Caramelized Onion Dip, Malt Vinegar Chips *$16*

Add on 1 oz. Golden Ossetra Caviar *$99*

PIES & PASTA

Butter Chicken Pie, Herb Salad, Charred Spring Onion *$38*

Blue Crab Pot Pie, Creamy Bisque, Crème Fraîche *$34*

Cappelletti Bolognese, Parmesan Cream, Cherry Tomato, Basil *$29*

Bucatini Alla Chumley, Rock Shrimp, Smoked Shoyu, Chili *$32*

Tenderloin Stroganoff, Ricotta Dumplings, Wild Mushroom *$37*

King Crab Pappardelle, Preserved Lemon, Harissa Bomba Sauce *$34*

MAINS

Beef Wellington, Tenderloin, Duxelle, Tasso Ham, Au Poivre *$115*

Long Bone Lamb Tandoori, Harissa Carrots, Yogurt *$79*

Chicken Schnitzel, Butter Lettuce Salad, Lemon Parmesan Cream *$38*

Georges Bank Scallops, Ancient Grain & Black Currant Tabbouleh *$59*

Chilean Sea Bass, Smoked Almond Crust, Samke Harra, Zucchini *$69*

STEAK AND CHOPS

Choice of Au Poivre, Chimichurri, or Horseradish Cream

Tenderloin Filet (8 oz.) *$64*

The Butcher's Cut ..... *MP*

Akaushi New York Strip (16 oz.) *$98*

Dry Aged Prime Bone-In Ribeye (20 oz.) *$99*

"Plume de Veau" Veal Chop (16 oz.) *$79*

SIDES

The Regal Potato, Crispy Pork Belly, Red Onion Marmalade *$15*

Charred Broccoli, Shallots, Dashi, Duck Fat, Chili Flakes *$14*

Miso Glazed Acron Squash, Pepitas, Goat Cheese, Chili Oil *$14*

Saag Paneer, Spicy Tomato Cream Sauce, Crispy Chickpeas *$14*

Tallow Popovers, Cultured Butter *$14*

**consuming raw or undercooked meats,* *crease your risk of foodborne illness.*