

# CHUMLEY'S RESTAURANT

Steak & Seafood Adventure

## Appetizers

### Pan Asian Sampler

Peking Duck Roll, Pan Fried Potsticker, Steamed Shaomai, Teriyaki Dipping Sauce, Asian Slaw \$10

### North Coast Littleneck Clams

Simmered in Chardonnay Broth, Lemon Zest, Orzo Timbale, Grilled Asiago Toast \$11

### Negi Maki

Sake and Mirin Marinated Beef, Stuffed with Caramelized Onions, Roasted Peppers, Scallions Sweet Chili Sauce \$9

### Porcini Crusted Ahi Tuna

Seared Over Acini de Pepe, Sun Dried Tomato Timbale, Balsamic Syrup \$11

### Caesar Salad

Heart of Romaine Salad, Home Made Garlic Crouton, Caesar Dressing, Pecorino Romano Crisp \$8

### Baby Arugula Salad

Baby Arugula, Boursin Cheese, Mandarin Oranges, Shaved Red Onions, Spiced Walnut, Citrus Vinaigrette \$9

### Classic Wedge Salad

Iceberg, Crumble Roquefort Cheese, Crispy Bacon, Plum Tomato, Candied Pecans \$9

### Gulf Shrimp Cocktail

Frisée Salad, Lemon and Kelchners Cocktail Sauce® \$11

### Maryland Crab Soup

Roasted Corn, Sweet Peppers and Tomato Concassé Broth, Spiced with Old Bay® \$8

### Crock of Vidalia Onion Soup

Ementhaler and Asiago Crouton, Shaved Scallions \$8

## Main Courses

### Atlantic Yellow Fin Tuna

Seared with Roasted Garlic, Tomato, Shallots, Asparagus, Olives, Yukon Gold Potatoes, Natural Jus \$30

### Mid Atlantic Seafood Basket

Steamed Atlantic Tuna, Jail Island Salmon, North Coast Clams, South African Lobster Tail Served Over Baby Bok Choy, Baby Spinach, Julienne of Vegetables, Sweet Chili Sauce, Tamari Ginger Sauce, Wasabi Essence \$30

### Jail Atlantic Salmon

Vermont Maple Mustard Glazed, Cranberry Pecan Orzo, Shitake Spinach \$27

### Maryland Lump Crab Cake

Lemon Zest Mashed Potatoes, Acorn Squash Ratatouille, Ginger Remoulade \$29

### South American Lobster Tail

Pan Roasted with Lemon and Olive Oil, Young Wilted Spinach, Porcini Orzo Risotto \$30

### 22oz Angus Porterhouse Steak

Horseradish Mashed Potatoes, Garlic Spinach, Herbed Potato Crisp \$35

### Filet Mignon

Julienne of Potato Cake, Savory Balsamic Reduction 8oz \$34 12oz \$39

### New York Sirloin Steak

"Au Poivre," Yukon Gold Mashed Potatoes, Asparagus, Cabernet Glaze \$30

### Roasted Garlic Chicken

Baby Bok Choy, Julienne of Vegetables, Pineapple Sesame Coulis \$26

### Sides

\$4 each

Yukon Gold Mashed Potatoes  
Sautéed Garlic Spinach

Grilled Asparagus  
Herbed Orzo Risotto

Seasonal Vegetables  
Baked Potato