

# Pastas

your choice of angel hair, penne or linguini

- Steak Alfredo**.....9.99  
pan-seared tenderloin tips smothered in a rich and creamy homemade garlic, parmesan cream sauce
- 19 Chambers Crabby Pasta**.....9.99  
sautéed asparagus, juicy tomatoes and fresh spinach tossed in a crab and white-wine parmesan cream sauce
- 19 Zinfandel Chicken**.....8.99  
our most popular pasta dish! Tender chicken strips sautéed with mushrooms, spinach, tomatoes and a touch of rosemary, then finished with a pink Zinfandel cream sauce
- 19 Pasta Sophia**.....8.99  
a perfect blend of baby spinach, diced tomatoes and mushrooms sautéed in fresh basil and a touch of olive oil
- NEW! Chesapeake Bay Pasta**.....8.99  
sautéed shrimp and jumbo lump crab tossed with tomatoes and asparagus in a light, yet bold, white wine and parmesan broth
- NEW! Chicken Carbonarra**.....8.99  
sautéed chicken, bacon, julienned ham and spinach tossed in the classic egg, parmesan cream sauce
- Pesto Pasta**.....8.99  
sautéed zucchini, carrots, broccoli, red onion, yellow squash and red and green peppers tossed in a homemade pesto cream sauce. Choose a roasted red pepper pesto OR traditional basil pesto.
- Red or White Mussels**.....8.99  
two dozen mussels steamed-to-open then served in our own white-wine marinara OR garlic, herb broth

# Entrées

- 19 Half-Rack of Baby Back Ribs**.....14.99  
some say they are the best in town! These babies fall off the bone! Served BBQ-style with fries and slaw.
- NEW! Grilled Jumbo Sea Scallops**.....14.99  
grilled scallops drizzled with a citrus vinaigrette and presented on a bed of wakame seaweed salad.  
Served with rice pilaf and sautéed vegetables.
- 19 Chambers Maryland-style Crab Cakes**.....13.99  
a popular dish! Two crab cakes made with real lump crab and sweet claw meat and served with our homemade remoulade sauce, asparagus and roasted red potatoes.
- NEW! Asian-glazed Salmon**.....13.99  
pan-seared Scottish king salmon marinated with a sweet, teriyaki glaze. Served over a bed of mashed potatoes and surrounded by sautéed vegetables.
- NEW! Swordfish with Pineapple Salsa**.....13.99  
a beautiful grilled swordfish filet served over rice pilaf and surrounded by sautéed vegetables
- NEW! Tilapia Bruschetta**.....13.99  
lightly-breaded then pan-seared tilapia topped with balsamic, tomato, onion, pepper, garlic and basil.  
Served with rice and sauteed vegetables.
- Chambers 19 Veal**.....13.99  
sautéed veal medallions topped with diced tomatoes and baby spinach, then finished with a port wine and peppercorn demi-glace and melted colby-jack cheese. Served with sautéed vegetables and mashed potatoes.
- Grilled Flank Steak**.....12.99  
juicy, char-grilled flank steak served over a bed of mashed potatoes and surrounded by sautéed vegetables
- Chicken Rosa**.....11.99  
grilled chicken breast topped with asparagus, roasted red pepper pesto and melted mozzarella cheese and served with sautéed vegetables and mashed potatoes
- 19 Chicken Bartlett DiSaronno**.....11.99  
breast of chicken sautéed with fresh pears and finished with an amaretto cream sauce. Served with sautéed vegetables and mashed potatoes.
- Chicken Portobello Stack**.....11.99  
grilled chicken and portobello mushrooms stacked high on a bed of mashed potatoes, surrounded by sautéed vegetables, then topped with a fresh, pesto cream sauce
- NEW! Strawberry Brie Chicken**.....11.99  
pan-seared chicken breast topped with melted brie cheese and a touch of our own fresh strawberry coulis.  
Served with sautéed vegetables and mashed potatoes.
- 19 Petit Filet**.....10.99  
served open-faced on crustini and topped with sautéed onions, peppers and our famous roasted garlic cream sauce