

# Entrées

- 19 Twin Filets**.....23.99  
two 5-oz. tenderloin filets grilled to your liking and served over our roasted garlic cream sauce with asparagus and roasted red potatoes
- 19 Grilled Boneless Breast of Duck**.....23.99  
a popular dish! Drenched in an orange gastrique with sun-dried wild cherries, and served with sautéed vegetables and mashed potatoes.
- Surf and Turf**.....22.99  
a grilled filet mignon with our roasted garlic cream sauce, accompanied by a Chambers Maryland-style crab cake topped with our homemade remoulade sauce. Served with asparagus and roasted red potatoes.
- NEW! Grilled Jumbo Sea Scallops**.....21.99  
grilled scallops drizzled with a citrus vinaigrette and presented on a bed of wakame seaweed salad. Served with rice pilaf and sautéed vegetables.
- Shrimp and Scallop Gorgonzola**.....21.99  
pan-seared shrimp and scallops baked in a light gorgonzola cream sauce, then baked with a three-cheese crumb topping. Served with sautéed vegetables and rice pilaf.
- Sesame-encrusted Scallops**.....21.99  
another staff pick! Pan-seared scallops with an oriental glaze, served with sautéed vegetables and rice pilaf.
- New York Strip Steak**.....20.99  
hand-cut and 12 oz. of NY Strip dusted with steak seasoning and grilled to your liking. Served with sautéed vegetables and mashed potatoes.
- 19 Chambers Maryland-style Crab Cakes**.....19.99  
another 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.
- 19 Rack of Baby Back Ribs**.....19.99  
some say they are the best in town! These babies fall off the bone! Served BBQ-style with fries and slaw.
- NEW! Swordfish with Pineapple Salsa**.....18.99  
a beautiful grilled swordfish filet served over rice pilaf and surrounded by sautéed vegetables
- Chambers 19 Veal**.....18.99  
sauteed 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.
- NEW! Asian-glazed Salmon**.....18.99  
pan-seared Scottish king salmon glazed with a sweet, terriyaki glaze. Served over a bed of mashed potatoes and surrounded by sautéed vegetables.
- Veal Parmesan**.....18.99  
Italian herb-encrusted and lightly-fried veal cutlet topped with marinara sauce and melted provolone cheese. Served with your choice of pasta.
- NEW! Barbeque Bourbon Flat Iron Steak**.....17.99  
pan-seared steak with a homemade honey barbeque, bourbon sauce and caramelized onions. Served with mashed potatoes and sautéed vegetables.
- NEW! Strawberry Brie Chicken**.....17.99  
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.
- Grilled Flank Steak**.....17.99  
juicy, char-grilled flank steak served over a bed of mashed potatoes and surrounded by sautéed vegetables
- NEW! Fresh Herb-encrusted Cod**.....16.99  
cod filet baked with a light herb crust and drizzled with brown butter. Served with rice and sautéed vegetables.
- NEW! Tilapia Bruschetta**.....16.99  
lightly-breaded then pan-seared tilapia topped with balsamic, tomato, onion, pepper, garlic and basil. Served with rice and sauteed vegetables.
- 19 Chicken Rosa**.....16.99  
grilled chicken breast topped with asparagus, roasted red pepper pesto and melted mozzarella cheese. Served with sautéed vegetables and mashed potatoes
- 19 Chicken Bartlett DiSaronno**.....16.99  
breast of chicken sautéed with fresh pears and finished with an amaretto cream sauce. Served with sautéed vegetables and mashed potatoes.
- Chicken Portobello Stack**.....16.99  
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