

CHAMBERLAIN'S

STEAK & FISH

Cheers to 30 Years!

Restaurant Week 2023

\$49.00 per person (wine, beverages, tax & gratuity not included)
\$10.00 donated to The North Texas Food Bank

Starters

Summer Sweet Corn & Crabmeat Bisque

Roasted Red Pepper Romesco

Bison & Prime Beef Meatballs, "Earnest" BBQ Glaze

TX Whiskey Peppercorn Sauce

Farmers Market Salad

*Chopped Lettuce, Green Beans, Carrots, Tomatoes, Walnuts,
Buttermilk Blue Cheese, Lemon Basil Dressing*

Entrée's

Herb & Sea Salt Roasted Prime Rib of Beef

Truffle Whipped Potatoes, 24 Hour Au Jus, Horseradish Cream

Citrus Pecan Crusted Idaho Rainbow Trout

Smoked Maple Butter Sauce, Roasted Asparagus

Porcini Mushroom Glazed Filet Mignon

Creamy Parmesan Polenta, Port Wine Sauce add \$10

Local Wagyu Beef Bolognese

Rigatoni Pasta, Baby Heirloom Tomatoes, Fresh Basil, Parmesan

Ginger, Garlic & Soy Glazed Pork Chops

Sweet Potato Grits, Amarena Cherry Sauce

16 oz. Prime Aged Ribeye Steak

Cognac Peppercorn Sauce, Garlic Mashed Potatoes add \$15

Add 2 Spice Seared U-8 Shrimp to any entrée \$9

Desserts

Warm Triple Chocolate Ganache Cake

Toasted Almond Limoncello Cake

Wild Blueberry Compote

Warm White Chocolate & Butterscotch Bread Pudding

Vanilla Bean Cheesecake

Fresh Berry Sauce