

Appetizers



Light Fare



Entrées

Soups of the Night

Baby Arugula Salad

with roasted butternut squash, apples, goat cheese & balsamic vinaigrette

Caesar Salad

with herbed croutons, parmesan, pecorino romano & house-made traditional dressing

Field Greens Salad

with sun-dried figs, candied walnuts, blue cheese and citrus vinaigrette

House-Made Braised Meatballs

with tomato marinara and garlic bread

Fried Calamari

with herbed aioli and spicy red sauce

Maryland-Style Crab Cake

with house-made tartar sauce

Creamy Lobster Risotto

with fresh herbs

8. **Angel Hair, Rigatoni or Linguini**
marinara, vodka, bolognese or cacio e pepe 15.

Bistro Beef Burger
with hand-cut fries or a side salad 16.
Add cheddar, gruyere or blue cheese +2.

Chicken & Black Bean Ravioli
with roasted shallot
and champagne sauce 14.

11. **Marinated Pork Tacos**
with cheddar cheese and avocado salsa
in flour tortillas 14.

10. **House-Made Beef Empanadas**
with chipotle-lime dipping sauce 15.

Ricotta Gnocchi
with fresh arugula, cherry tomatoes and
extra virgin olive oil 16.

Traditional Eggplant Parmesan 18.

Grilled Griggstown Farm Chicken
three, dark meat pieces
served with chef's choice of side salad 16.

13. **Mussels Fra Diavolo** 14.
with garlic bread

← **Pasta & Salad Additions** →
grilled vegetables +3 tofu +4 chicken +4
hanger steak +5 shrimp +6 salmon +7

Braised Lamb Shank

with Autumn vegetable medley
and pan jus 24.

Cumin-Roasted Organic Salmon

with sweet potato puree
and poached green beans 29.

Griggstown Farm Chicken Breast

with sautéed apples, Brussel sprouts
and whole-grain mustard au jus 26.

Marinated Bone-In Pork Chop

with roasted root vegetables
and house-made apple sauce 23.

Grilled Sword Fish

with caramelized lemon & oregano;
parsnip puree and swiss chard 32.

Pumpkin Ravioli

with roasted butternut squash, sage butter
and pecorino

half order 15. *full order* 25.

Pan-Seared Sea Scallops

with lemon beurre blanc
and wild mushroom risotto 30.

Fresh Herb Marinated Ribeye Steak

with garlic mashed potatoes
and maître d' hotel butter 35.

Chambers Walk Dinner Menu

Gluten-Free & Vegetarian Options Available Upon Request

2667 Main St. Lawrenceville, NJ 08648 • 609-896-5995 • www.chamberswalk.com

Desserts

*Chocolate Bourbon Cake
with caramel sauce*

*Pumpkin Bundt Cake
with cream cheese glaze*

*Pear and Almond Bouche
with vanilla gelato*

*Warm Apple Crisp in Puff Pastry
with vanilla gelato*

*Chai Tea Panna Cotta
*gluten-free**

*Gelato or Sorbet
(ask server for flavors)*

All Desserts 8-