

CHAMBERLAIN'S STEAK AND CHOP HOUSE

Serving the finest steaks, seafood, and prime rib since 1993.

RESTAURANT WEEK 2010

AUGUST 16TH - 29TH

\$35 per person

Wines Paired with Each Course

\$18 per person

Starters

East Texas Yellow Squash Bisque

with Local Dublin Cheddar Cheese and Basil Pesto

Bridlewood Estate Chardonnay, Monterey 2008

Baby Red Romaine Leaves

with Roasted Red Pepper Dressing and Ricotta Salata Cheese

Stellina di Notte Pinot Grigio, Italy 2008

Baby Iceberg Wedge Salad with Truffle Honey Fried Natural Chicken

with Jalapeño Blue Cheese Dressing

Angeline Sauvignon Blanc, Russian River 2008

Specialty Course

Specialty Course \$5 per person

Lamb Chop Lollipop

Local Blue Cheese Fondue, Baby Watercress and Balsamic Syrup

Entrées

Flat Iron Kobe Steak Sous Vide

with Smoked Gouda Grits and Port Wine Sauce

Dynamite Cabernet Sauvignon, Lake County 2006

Arborio Crusted King Salmon

with Truffle Pea Purée and Lobster-Carrot Nage

Castle Rock "California Cuvée" Pinot Noir, California 2009

Prosciutto and Parmesan Crusted Pork Chop

with Truffle Cremini Mac and Cheese and Marsala Wine Sauce

Rosenblum Vintners Cuvée XXXII Zinfandel, California 2008

Prime Rib of Beef

with Yukon Mashers and Horseradish Butter

Gascon Malbec, Mendoza 2009

Desserts

Warm Chocolate Pecan Tart with Godiva Chocolate Sauce

Penfolds Club Tawny Port, Australia NV

Peach Fried Pie with Peach Caramel Sauce

Beringer Vineyards Moscato, Napa 2009

Texas Blueberry and Walnut Cobbler with Cinnamon Ice Cream

Muscat de St. Jean Minervois, France NV

Chamberlain's Steak and Chop House

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