CHAMBERS
RESTAURANT AND BAR

Dinner

SALADS

CAESAR SALAD
SMALL $12 LARGE $16

The king of salads! Romaine lettuce, bacon, croutons, Parmesan cheese, lemon, and our housemade dressing. Served with garlic bread.

GREEK SALAD
SMALL $12 LARGE $16

Roma tomatoes, peppers, red onion, cucumbers, Kalamata olives, and feta cheese, with oregano vinaigrette, fresh lemon and chopped parsley over mixed salad greens.

COBB SALAD
SMALL $12 LARGE $16

Romaine, roasted chicken, tomato, egg, bacon, avocado, scallions, blue cheese, and green goddess dressing.

WARM BEET SALAD NEW!
SMALL $12 LARGE $16

Seasoned baked beets, red onions, goat cheese, and candied pecans, served over fresh greens with balsamic vinaigrette.

SALAD ADD-ONS

ADD MARINATED & ROASTED CHICKEN BREAST **+$12**

ADD BACON-WRAPPED SCALLOPS (4 PIECES) **+$14**

ADD BLACKENED HADDOCK FILLET **+$15**

SOUPS & CHOWDERS

SOUP OF THE MOMENT
CUP $8 BOWL $12

Freshly made daily, served with a fresh roll and saltines.

FRENCH ONION SOUP $15 NEW!

Baked caramelized onions and rich bouillon, reduced white wine, port and tarragon, and served with baked croutons and house blend of cheeses.

ATLANTIC SEAFOOD CHOWDER
CUP $12 BOWL $16

Creamy fish velouté, Atlantic finfish, bay scallops, cold water shrimp, aromatic vegetables, double cream, a hint of tarragon, and parsley.

CLAM CHOWDER
CUP $10 BOWL $16

Creamy velouté, bar clams, field potatoes, sweet butter, and parsley.

APPETIZERS

MUSSELS PROVINCIAL $20

Island blue mussels with fresh herbs, garlic, and white wine, served with fresh lemon and sourdough baguette.

HOUSE WINGS 1 POUND $22

Marinated, lightly-dusted and deep-fried wings served with vegetables and dip.

BACON-WRAPPED SCALLOPS $20

Sweet tender bay scallops wrapped in double-smoked bacon and served with fresh lemon.

POTATO NACHOS $25 NEW!

Deep-fried lattice potato nachos with tomato, green onion, black olives, jalapeño, peppers, and blended cheese, served with salsa & sour cream.

SHEPHERD'S PIE POTATO SKINS $16 NEW!

Deep-fried potato skins, classic seasoned ground chuck, aromatic vegetables, with oven-baked corn & potato topping.

HANDHELDS

CHAMBERS BEEF BURGER $20

A 7 oz. charbroiled Island beef patty seasoned and topped with aged ADL cheddar, sweet pickle, house BBQ drizzle, shaved red onions, beefsteak tomato, double-smoked bacon, & dill pickle spear. Served on a cheese-buttered brioche bun with fries.

GLUTEN-FREE BUN AVAILABLE

CHICKEN BURGER $18

Seasoned, breaded, deep-fried chicken breast with honey garlic aioli, lettuce, bacon, and Swiss cheese on a buttered brioche bun. Served with fries.

VEGGIE BURGER $18

Our impossible offering on a grilled cheese-buttered brioche bun. Topped with red onion, lettuce, tomato, avocado, mayo, dill spear, and garnished with cherry tomato. Served with fries.

GLUTEN-FREE BUN AVAILABLE

CLUB SANDWICH $20

Chambers triple-decker sandwich with bacon, lettuce, tomato, marinated chicken, and dill spear. Served with coleslaw and fries.

FISH TACOS $23

Three marinated, battered, deep-fried fillets in soft-shell tacos, with mango salsa, red cabbage slaw, jalapeño crema, and fresh lime.

VEGETARIAN SEAFOOD GLUTEN FREE

All prices are subject to applicable taxes

Signature HOUSE SPECIALS

FISH & CHIPS 1 PIECE $19 | 2 PIECES $26

House-battered Atlantic haddock, fries, coleslaw,
house tartar sauce, and fresh lemon.

ADD EXTRA HADDOCK FILLET +$7

CHICKEN CRÊPE DIVINE $23

Two French crêpes wrapped around chicken breast and broccoli in a creamy velouté, and topped with hollandaise sauce.
Served with Caesar salad & garlic bread.

SIZZLERS $23

CHOICE OF CHICKEN OR VEGETARIAN

Chicken breast and aromatic sautéed vegetables, finished with house sauce, and served with house rice blend.

BAKED BREADED HADDOCK $26

Baked Atlantic haddock with fresh breadcrumbs, sea salt, and lemon pepper, served with Acadian boiled mayonnaise twice-baked PEI potato and fresh gourmet vegetables.

CHICKEN PARMESAN $30

Seasoned breaded chicken breast with house marinara sauce and topped with mozzarella, oven-baked and served with Caesar salad, garlic bread, and linguine bolognese.

SEAFOOD LINGUINE $38

Sautéed aromatic vegetables with scallops & shrimp in a creamy Alfredo sauce over linguine, topped with fresh parsley.

PORK TENDERLOIN $32

Seasoned sautéed cutlets with baked brie, and house cranberry marmalade, finished with a demi-glace. Served with creamy garlic potatoes & gourmet vegetables.

BRAISED ISLAND BEEF $28 NEW!

Slow-braised beef flats in a rich red wine sauce with pearl onions.
Served over garlic mashed potatoes and topped with onion rings.

BLACK ANGUS STRIPLOIN $45

AAA Certified Black Angus striploin cooked to order. Served with a green peppercorn sauce, twice-baked PEI potato and gourmet vegetables.

VEGETARIAN SEAFOOD GLUTEN FREE

FIND US ON
Social Media

/ChambersRestaurant @ChambersRestaurantAndBar

Visit our website for hours, menus and more! **ChambersRestaurant.ca**

All prices are subject to applicable taxes