

LUNCH MENU - STARTERS

SOUP DU JOUR P/A

JUMBO LUMP CRAB CAKE 9

Pan fried cake / classic remoulade sauce

CALAMARI 10

Hand cut fried crisp calamari / zesty plum tomato sauce

BAKED CLAMS 10

Fresh Little Neck Clams / breadcrumb & parmesan / herb topping

POT OF MUSSELS 10

Prince Edward Island Mussels steamed in white wine, garlic, tomato, & parsley / toasted baguette

CHEESE FONDUE 12

Pecorino Romano & Gruyere / crudite of local vegetables / toasted baguette bread

FRUIT DE MER

OYSTERS ON THE HALF 12

Blue Point Oysters / mignonette sauce

CLAMS ON THE HALF 9

Littleneck Clams / lemon & cocktail Sauce

SHRIMP COCKTAIL 16

Jumbo gulf shrimp / house cocktail sauce

PETITE FRUIT DE MER 24

Local oysters / little neck clams / jumbo shrimp cocktail / jumbo lump crab salad

PLATTER FRUIT DE MER 48

Local oysters / little neck clams / jumbo shrimp cocktail / jumbo lump crab salad

SALADS

MIXED GREEN SALAD 7

with sliced steak 15

House greens / honey balsamic vinaigrette / cherry tomatoes / hot house cucumbers / julienned carrots

CHREBET'S CAESAR SALAD 8

with grilled chicken paillard 13

Chopped romaine hearts / classic caesar dressing / garlic croutons

TOMATO & MOZZARELLA 8

Sliced vine ripe beef steak tomato / grilled red onion / fresh mozzarella

CLASSIC WEDGE SALAD 8

A wedge of iceberg lettuce / stilton bleu cheese dressing / cherry tomatoes / bacon lardoons / chopped hard boiled eggs

MONTRACHET SALAD 8

Goat cheese salad / haricot verts / roasted red beets / assorted organic greens / extra virgin olive oil / aged balsamic

BOSTON BIBB SALAD 8

Boston Bibb Lettuce / spicy bacon ranch dressing / avocado / cherry tomatoes / roast corn

CHEF SALAD 14

Romaine / cherry tomatoes / prime rib / chicken paillard / hard cooked egg / haricot verts / shredded cheddar cheese / choice of dressing

SANDWICHES

GRILLED VEGGIE SANDWICH 10

Grilled zucchini / roasted red peppers / tomato / grilled red onions /
mozzarella cheese / pesto mayo / French bread

CHREBET BURGER 11

100% ground sirloin / brioche bun / lettuce / tomato / sliced pickles / red onion /
choice of American, Cheddar, Swiss, or Stilton cheese

CHICKEN BLT 11

Sliced grilled chicken / bacon / lettuce / tomato / herb mayo / brioche bun

FRENCH DIP 13

Shaved Prime Rib / toasted garlic French baguette / melted mozzarella / warm au jus

ENTREES

ORECHIETTA & CLAM SAUCE 13

Fresh Local Clams / garlic & white wine sauce / baby spinach / cherry tomatoes

SPRING PEA, PANCETTA & MOZZARELLA RAVIOLI 14

Spring vegetables / light garlic herb sauce / parmesan cheese

BABY BACK RIBS 18

Fall off the bone ribs / house special BBQ sauce

SALMON RIATA 18

Creamy cucumber salad / Mediterranean herbs & spices / saffron beurre blanc

PAN ROASTED CHICKEN 18

herbal rice pilaf / grilled asparagus / natural au jus

FILET OF SOLE OREGANATA 22

Haricot verts / parslid potatoes

PETITE FILET MIGNON 24

8 oz. prime filet / Chrebet's steak sauce

DRY AGED SIRLOIN 26

12 oz. cut of prime aged sirloin / Chrebet's steak sauce

SIDES

Rice Pilaf

Baked Potato

Creamy Whipped Potato

French Fries

Hash Browns

Parslid Fingerling Potatoes

Fried Onion Rings

5

VEGETABLES

Creamed Spinach

Sauté Broccoli

Grilled Asparagus

Sauté Button Mushrooms

Haricot Vert Almondine

5

DINNER MENU

STARTERS

SOUP DU JOUR P/A

JUMBO LUMP CRAB CAKE 9, 17

Pan fried cake / classic remoulade sauce

CALAMARI 10

Hand cut fried crisp calamari / zesty plum tomato sauce

BAKED CLAMS 10

Fresh Little Neck Clams / breadcrumb & parmesan / herb topping

POT OF MUSSELS 10

Prince Edward Island Mussels steamed in white wine, garlic, tomato, & parsley / toasted baguette

CHEESE FONDUE 12

Pecorino Romano & Gruyere / crudite of local vegetables / toasted baguette bread

FRUIT DE MER

OYSTERS ON THE HALF 12

Blue Point Oysters / mignonette

CLAMS ON THE HALF 9

Littleneck Clams / lemon & cocktail Sauce

SHRIMP COCKTAIL 16

Jumbo gulf shrimp / house cocktail sauce

PETITE FRUIT DE MER 24

Local oysters / little neck clams / jumbo shrimp cocktail / jumbo lump crab salad

PLATTER FRUIT DE MER 48

Local oysters / little neck clams / jumbo shrimp cocktail / jumbo lump crab salad

SALADS

MIXED GREEN SALAD 8

House greens / honey balsamic vinaigrette / cherry tomatoes / hot house cucumbers / julienned carrots

CHREBET'S CAESAR SALAD 9

Chopped romaine hearts / classic caesar dressing / garlic croutons

BOSTON BIBB SALAD 10

Boston Bibb Lettuce / spicy bacon ranch dressing / avocado / cherry tomatoes / roast corn

CLASSIC WEDGE SALAD 10

A wedge of iceberg lettuce / stilton bleu cheese dressing / cherry tomatoes / bacon lardoons / chopped hard boiled eggs

TOMATO & MOZZARELLA 12

Sliced vine ripe beef steak tomato / grilled red onion / fresh mozzarella

MONTRACHET SALAD 12

Goat cheese salad / haricot verts / roasted red beets / assorted organic greens / extra virgin olive oil / aged balsamic

ENTREES

CHREBET'S PRIME CUTS

Petite Filet Mignon 30

Prime Rib 30

Sirloin 34

Filet Mignon 36

Porterhouse for 1 or 2 42, 72

CHREBET BURGER 11

100% ground sirloin / brioche bun / lettuce / tomato / sliced pickles / red onion /
choice of American, Cheddar, Swiss, or Stilton cheese

CHICKEN BLT 11

Sliced grilled chicken / bacon / lettuce / tomato / herb mayo / brioche bun

ORECHIETTA IN A CLAM SAUCE 14

Fresh Local Clams / garlic & white wine sauce / baby spinach / cherry tomatoes

SPRING PEA, PANCETTA & MOZZARELLA RAVIOLI 18

Spring vegetables / light garlic herb sauce / parmesan cheese

BABY BACK RIBS 20

Fall off the bone ribs / house special BBQ sauce

SALMON RIATA 22

Creamy cucumber salad / Mediterranean herbs & spices / saffron beurre blanc

PAN ROASTED CHICKEN 24

herbal rice pilaf / grilled asparagus / natural au jus

FILET OF SOLE OREGANATA 26

Haricot verts / parslie potatoes

SIDES

Rice Pilaf

Baked Potato

Creamy Whipped Potato

French Fries

Hash Browns

Parslie Fingerling Potatoes

Fried Onion Rings

5

VEGETABLES

Creamed Spinach

Sauté Broccoli

Grilled Asparagus

Sauté Button Mushrooms

Haricot Vert Almondine

5

