

CHAMBERLAIN'S STEAK AND CHOP HOUSE

Easter Brunch Sunday March 31, 2024

10:30 am – 4 pm

Choice of Starter

Shrimp & Lobster Bisque

Truffle Cauliflower Soup, Vermont White Cheddar, Chives

Texas Caesar *Chopped Romaine, Charred Corn, Bacon, Spiced Croutons, Cotija Cheese*

Coconut Almond Crusted Shrimp (2) *Baby Greens, Napa Cabbage, Baby Tomatoes, Honey Dijon Vinaigrette*

Warm Almond Crusted Goat Cheese *Baby Spinach, Candied Almonds, Aged Sherry Vinaigrette*

Wagyu Beef Potstickers (4), *Sesame Soy Glaze, Asian Slaw*

Choice of Entrée

Filet Mignon *Roasted Onion Mashers, Asparagus, Cognac Peppercorn Sauce*

Jumbo Lump Crabcakes *Citrus Mustard Sauce, Roasted Asparagus*

Texas Pecan Crusted Rainbow Trout *Wild Rice Risotto, Citrus Mustard Sauce*

Sea Salt and Herb Roasted Prime Rib *Roasted Onion Mashers, Asparagus, Horseradish Cream, 48-Hour Au Jus*

Spice Seared Bay of Fundy Salmon *Crispy Brussel Sprouts, Lemon Basil Sauce*

Wagyu Beef Bolognese Rigatoni Pasta *Baby Heirloom Tomatoes, Fresh Basil, Aged Parmesan*

Manchego Crusted Chicken Breast *Baby Heirloom Tomato, Lemon, Capers & Chardonnay*

Choice of Dessert

Classic Crème Brûlée *Fresh Berries*

Warm Flourless Chocolate Cake *Godiva Chocolate Sauce*

New York Style Cheesecake *Strawberry Compote*

Warm Butterscotch & White Chocolate Bread Pudding *Salted Caramel Sauce*

Reservations Recommended

\$75 per person plus tax and gratuity

\$35 children age 10 & under

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