

CHILLINGHAM'S

A STEAK & WHISKEY HOUSE

STARTERS

FRENCH ONION SOUP 12
topped with crusty bread and melted swiss cheese

CHILLED COLOSSAL SHRIMP COCKTAIL 16
4 pieces served with our housemade cocktail sauce with extra horseradish.

OYSTERS CHILLINGHAM'S 20/38
Local Watch Hill oysters grilled over open flame with signature Cowboy Cajun Butter, Romano cheese and fresh herbs.
Served with grilled bread. Available by the half dozen or dozen.

LONESTAR MUSSELS 16
PEI mussels - rotating seasonal recipes from the trail.
Served with grilled bread.

BLESS YOUR HEART DEVEILED EGGS 15
Classic steakhouse deviled eggs garnished with Nueske bacon.

TRIPLE THICK BUTCHER CUT HANGING BACON 24
4 slices of Nueske applewood smoked bacon with bourbon dipping sauce

STEAKHOUSE WINGS 18
10 Jumbo crispy wings. Buffalo, Buffalo 2.0 • Bourbon BBQ • Ol' Bessie's Sweet Heat • Garlic Parmesan • Honey Old Bay • House Steakhouse Dry Rub

STEAKHOUSE ONION RINGS 10
Served with a sweet & spicy dipping sauce

STOCKYARD LOADED STEAKHOUSE FRIES 18
Hand-cut fries topped with cheddar cheese, Nueske applewood smoked bacon, scallions, and roasted garlic aioli.

OUTLAW POUTINE 18
Hand-cut fries piled with cheese curds and smothered with rich house turkey gravy.

THE COWGIRL DINNER 18
Mac & Cheese, Caesar Salad and hand cut double fried fries
Pairs suspiciously well with an espresso martini.

THE SALOON BOARD 22
Warm soft pretzel bites and andouille sausage with beer cheese, whole-grain mustard and bourbon mustard.
Basically everything you want with a cold beer

SALADS

HOUSE SALAD 12 full 6 side
Mixed greens, tomato, cucumber, red onion and house-made garlic croutons and house vinaigrette.

CAESAR SALAD 12 full 6 side
Romaine lettuce, shaved Parmesan, garlic croutons and house Caesar dressing.

CLASSIC WEDGE 14
Iceberg with Nueske bacon crumbles, tomatoes, red onion, house- made blue cheese dressing and crumbled croutons.

MAKE IT SUPPER...PROTEIN ADD ON'S
Add Salmon +16• Add Strip Steak +18•
Add 3 Grilled Colossal Shrimp +15

*CRAFT STEAK BURGERS

Signature 10 oz steak-blend burgers served on toasted potato roll with hand-cut fries or onion rings

THE CHILLINGHAM 22
10 oz burger with cheddar, Nueske applewood smoked bacon, lettuce, tomato, onion, house pickles.

THE BLACKSMITH BURGER 25
10 oz burger with cowboy blackening spice , gorgonzola crumbles, Nueske applewood smoked bacon and roasted garlic aioli.

PROPER WHISKEY BACON BURGER 25
10 oz burger with cheddar, Nueske applewood smoked bacon, whiskey glaze and crispy onions.

DAS BURGER - OCTOBERFEST 25
10 oz burger topped with Nueske applewood smoked bacon, swiss cheese on a pretzel bun served in a puddle of Shiner Bock Octoberfest beer cheese.

FRENCH ONION BURGER 25
10 oz burger with swiss & gruyère, slow caramelized onions, crispy onions straws and au jus for dipping.

THE BUNKHOUSE 25
10 oz burger with Black & Gold BBQ, blackening seasoning, bacon, smoked Gouda, and caramelized onions.

THE CATTLE HAULER 30
Two 10 oz burgers with cheddar, shredded lettuce, pickles, onions, and house sauce on three buns.

THE STELLA STACK 30
Two 10 oz burger patties, sauteed mushrooms, bacon and cheddar cheese...no bun, no side, no apologies.. Built for carnivores.

OTHER ENTREES FROM THE KITCHEN

Entrees include choice of a house or caesar salad

***THE WESTERLY CHOP 38**
14 oz bone-in pork chop with Calabrian chili butter and sautéed cherry peppers, served over slow-braised greens and parmesan potatoes

***ATLANTIC SALMON 34**
Fresh Atlantic Salmon blackened and finished with cowboy cajun butter and choice of potato and vegetable

SOON TO BE FAMOUS FRIED CHICKEN 34
Crispy, golden fried chicken with creamy mashed potatoes and house gravy if you like. It ain't famous yet—but give it a minute.

BAYOU JAMBALAYA PASTA 32
Fettuccine with blackened chicken, seared andouille sausage and colossal shrimp, peppers and onions in a smoky Creole tomato cream. Finished with scallions and fresh parsley.

*FROM THE FIRE

Every steak includes a house or caesar salad, choice of one Steakhouse Classic Finish and choice of one Classic Side

8 oz FILET MIGNON - CENTER CUT 58

The tender one. Lean, buttery and fork-tender with almost no chew.

14 oz NEW YORK STRIP 40

The steak lover’s steak. Big beef flavor, tender with a little chew and a flavorful fat edge.

7 oz AUSTRALIAN WAGYU STEAK FRITES 48

The rich one. Highly marbled Australian Wagyu sirloin.

Juicy, tender and loaded with beef flavor.

Served over hand-cut fries and topped with Au Poivre.

16 oz RIBEYE 48

The juicy one. Heavy marbling, rich beef flavor and plenty of fat.

The reason ribeye people order ribeye.

22 oz THE TOMMY JR 70

The big one. A thick, bone-in ribeye with serious marbling, big beef flavor and a rich, juicy bite. Finished with crispy onion straws.

16 oz PRIME RIB 48 24 oz PRIME RIB 68

The slow-roasted one. Tender, juicy and richly marbled.

Served with au jus and horseradish cream.

(Available Thursday–Saturday until we run out. And we do.)

*FOR THE TABLE

THE TOMMY 155

48oz Tomahawk ribeye for two. A dramatic bone-in ribeye with abundant marbling, exceptional richness and bold steakhouse flavor. Served with salads, two classic sides plus Béarnaise, Chimichurri and Horseradish Cream

THE BUTCHER’S BOARD 185

8 oz. Filet, 16 oz ribeye and 14 oz NY strip, and a link of sausage.

Served with salads and 3 classic sides, Béarnaise and Chimichurri and Horseradish Cream.

THE CATTLE BARON BOARD 485

48oz Tomahawk, 7 oz Center-cut Wagyu sirloin, 8 oz. Filet, 16 oz ribeye, 22oz bone in ribeye, 14 oz NY strip, 2 Craft Burgers and 4 links of sausage. Served with salad and 3 classic sides plus Béarnaise, Chimichurri and Horseradish Cream.

“OFF THE MENU”

ASK ABOUT TODAY’S SELECTIONS

Limited Dry Aged Cuts • Prime Rib French Dip • Game Meats & Featured Farms When they’re gone, they’re gone.

HOW WOULD YOU LIKE THAT PREPARED?

Black & Blue (Hard sear with char and cool, very red rare center)
Pittsburgh (Hard sear with char and med rare center)
Rare (Cool, Red Center)
Medium Rare (Warm Red Center)
Medium (Warm Pink Center)
Medium Well (Some Pink in Center)

*We do not support cooking our steaks beyond Medium Well - that would be sacrilegious.
All temperatures are approximate and may vary slightly.
If in doubt please order under to avoid disappointment
...we can always put that cow back on the flame.*

CONSUMER ADVISORY

This item is raw or partially cooked and can increase your risk of food borne illness. Guests who are especially vulnerable to food borne illness should only eat seafood and other food from animals thoroughly cooked.

STEAKHOUSE FINISHES

*Your steak includes ONE Classic Finish on us..
Want more? Go for it.*

CLASSICS

ONE INCLUDED | EXTRA 2 EACH

Béarnaise • Chimichurri • Horseradish Cream •
Cowboy Cajun Butter

SIGNATURE FINISHES

UPGRADE 3| ADD AN EXTRA 5

Gorgonzola Crumbles • Whiskey Mushroom Sauce • Au Poivre •
Sautéed Mushrooms • Caramelized Onions •

SIDES MATTER — CHOOSE WISELY

*Your steak includes ONE Classic Side.
Upgrade it, add another, or order enough sides to cover the table.
We’re not here to judge.*

CLASSIC SIDES

ONE INCLUDED | EXTRA 6 EACH

Hand-Cut Fries • Baked Potato • Sweet Potato •
Garlic Mashed Potatoes • Potato Salad •
Grilled Asparagus • Onion Rings

SIGNATURE SIDES — UPGRADE | ADD AN EXTRA

Loaded Baked Potato +2 | 8
Mac & Cheese +4 | 10
Creamed Spinach +6 | 12
Brussels with Bacon +6 | 12

FUTURE RANCH HANDS

Real Food for Little People - For our guests 12 & under.
All meals include your choice of hand-cut fries or a kids’ salad,
plus a fountain drink in a fun take home kid’s cup

JUNIOR RANCH STEAK 20

5 oz hand-cut sirloin

LITTLE CHILLINGHAM 15

House burger topped with just cheddar cheese.

COWBOY MAC 15

Creamy house mac & cheese.

LITTLE WRANGLER PASTA 15

Pasta tossed with your choice of butter or parmesan.

LITTLE PRIME 20

A kid-sized cut of our slow-roasted Prime Rib, served with au jus. Available Thursday to Saturday only while supplies last.

Please inform your server of any allergies.
20% gratuity may be added to parties of 6 or more

AVAILABLE FOR PRIVATE EVENTS

For more information please email us at
chillinghamswesterlyevents@gmail.com

