

CHESTERS
CHOPHOUSE & WINE BAR

OYSTERS ON THE HALF SHELL*
Flown-in daily selection

Market Price

- Starters -

CRAB COCKTAIL Jumbo Lump Maryland crab, Meyer Lemon, evoo, Iceberg chiffonade	22
HOUSE BACON Thick cut pork belly, sweet pepper glaze, maple mustard sauce	18
BANGKOK CALAMARI Sweet chili glaze, cilantro, tomato, cucumber, basil	18
TUNA POKE* Ginger vinaigrette, avocado mousse, wakame, cucumber, potato chips	24
WOOD-OVEN ROASTED FETA Arugula pesto, pickled mushroom, warm pita	18
STEAK TARTARE Hand cut tenderloin, caper vinaigrette, cornichons with grilled sourdough.	24
USDA PRIME MEATBALLS San Marzano tomato sauce, Asiago cloud, toasted focaccia	18
MARYLAND CRAB CAKE Jumbo lump crab meat, mango slaw with mango habanero vinaigrette.	24
PHILLY CHEESESTEAK ROLLS Sliced prime ribeye, mozzarella, caramelized onions	16

SHRIMP COCKTAIL House made cocktail sauce	Market Price
NEW ENGLAND CLAM CHOWDER Creamy east coast favorite, made to order	10/15
BEEF CARPACCIO* Thinly sliced tenderloin, arugula, truffle oil, shaved parmesan	19
POUTINE House-made french fries, tenderloin, beef gravy, white cheddar curds	20

- Flatbreads -

HOUSE PIE Italian plum tomatoes, fresh basil, garlic, extra virgin olive oil	18
WHITE PIE Garlic ricotta, fontina, mozzarella, parmesan, caramelized onion	18
MARGHERITA Marinated vine-ripe tomatoes, house-made burrata, fresh basil, extra virgin olive oil	18
PEACH PIE Three cheese blend, fresh peaches, prosciutto, extra virgin olive oil	22

- Salads -

MIXED FIELD GREEN Candied walnuts, julienne pear, pear vinaigrette	9/14
CAESAR Romaine, parmesan croutons, lemon-garlic dressing*	9/14
CLASSIC WEDGE Iceberg, pickled red onion, crumbled bleu, blue cheese vinaigrette	10/15
SPINACH Egg mimosa, shaved red onions, hot bacon dressing	10/15
OLD SCHOOL GARLIC Iceberg, cucumbers, tomato, bacon, creamy garlic dressing	10/15
TOMATO MOZZARELLA Pesto, tomato, caramelized onions, balsamic jus	16

ADD chicken | 12

ADD steak (6oz filet)* | 32

ADD salmon | 26

- Chophouse Favorites -

MAPLE MUSTARD SALMON* White bean & spinach sauté, bacon, lemon caper butter	34
CHICKEN CAPRASSE House mozzarella, fire roasted tomatoes, basil chiffonade, balsamic butter, arugula & tomato slaw	26
SEAFOOD LINGUINE Clams, shrimp, mussels, white wine garlic broth, chili flakes	28
DIVER SEA SCALLOPS* Spanish chorizo & potato hash with avocado mousse and mango sauce	48
ALMOND CRUSTED TROUT Green beans, carrots, toasted almonds, citrus butter sauce	32
DUCK CONFIT Lentil & bacon sauté with arugula, peas, parsnip puree, port-wine	30
SAUTÉED CHICKEN & CRAB Roasted fingerling potatoes, local arugula, orange segments, shaved fennel, toasted pine nuts, citrus vinaigrette and topped with pistachios	28
PRIME PORK CHOPS* Peach glazed, red bliss, sautéed broccolini	32
LAMB LOLLIPOPS* Crispy fried fingerling potatoes, fresh mint, labna with a jalapeno Jelly	36
MEATBALL LINGUINI San Marzano tomato sauce, asiago cloud	28
CHESTER'S BURGER* Candied bacon, lettuce, tomato, bacon-horseradish aioli, cheddar	24
PETITE "BISTRO" FILET* Port wine reduction, green bean & bacon sauté, bleu cheese butter	40
TENDERLOIN* (three ways) Shrimp oscar style, Cognac au poivre, blue cheese butter	52

- Oak Fired Grill -

We proudly serve the finest Creekstone Farms USDA Prime black angus beef

Featured sauces available upon request:

Chester's Steak Sauce | Garlic Herb Pesto | Lemon Béarnaise | Cognac Au Poivre

USDA PRIME CENTER CUT FILET	8 oz 10 oz	44 50
USDA PRIME BONE-IN COWBOY RIBEYE	26oz	86
USDA PRIME NEW YORK STRIP	14 oz	56
USDA PRIME BONELESS RIBEYE	16 oz	67
BONE-IN VEAL CHOP	12 oz	48

Make every steak unique by adding one of the following:

Blue Cheese butter | 3 Red Wine Shallot Butter | 3 Garlic-Scampi Butter | 3
Pan Seared Scallop* | 16 Shrimp Oscar | 18 Shrimp Scampi | 16

TEMPERATURE GUIDELINE*

RARE - cold red center | **MEDIUM RARE** - cool red center | **MEDIUM** - hot red center
MEDIUM WELL - hot pink center | **WELL DONE** - hot brown center

- Starches | Vegetables -

House fries	10	Roasted corn & wild mushroom	10
Red bliss mash	10	Green bean & bacon sauté	10
White bean & bacon	10	Brussels sprouts	10
Baby Yukon potatoes	10	Creamy garlic spinach	10
Jumbo baked potato	10	Lemon asparagus	10
Loaded hashbrown	12	Truffle mushrooms	10
Mac n' cheese	12	Roasted broccolini	10

*A 20% gratuity will be applied to parties of 6 or more.

*Consuming raw or undercooked meat, Seafood, Shellfish or eggs may increase your risk for food borne illness.