

Chophouse Favorites

Prime Meatballs & Linguini , San Marazano pan sauce, asiago	24.
Seafood Linguini , clams, shrimp, mussels, white wine garlic broth	26.
Vegan Pasta , orecchiette, Impossible Italian sausage, garlic, tomatoes	24.
Chopped Steak , garlic toast, steak sauce glaze, pickled fennel slaw with confit tomatoes	20.
Crispy Duck Leg Confit , roasted winter squash and brussel sprouts, sweet potato puree	19.
Chicken Saltimbocca , prosciutto, sage, fontina, spinach, marsala wine sauce	23.
Wood-oven Roasted Airline Chicken , potato sauté, veggies, white wine lemon	26.
Maple Mustard Salmon , spinach & white bean sauté, bacon, lemon caper butter	28.
Veal Adriana , scaloppini, capers, artichoke, mushrooms, lemon/wine sauce, spinach	26.
Almond Crusted Trout , maple sweet mashed potato, white grape butter sauce	26.
Premier Pork Chops , lacquer glaze, roasted root vegetables, sweet potatoes	26.
Diver Sea Scallop , fingerlings, bacon, KS corn, kale, vanilla corn sauce	36.
Petite “Bistro” Filet , Bleu cheese crust, green bean & bacon sauté, wine sauce	32.

Oak fired Grill

We serve the finest Midwest Black Angus Beef seasoned with our proprietary spices and cooked over an oak fire.

Served with your choice of the following sauces:

Chester’s Steak Sauce	Garlicky Herb Pesto
Lemony Béarnaise Sauce	Cognac au Poivre Sauce

Center Cut Filet Mignon	8oz / 12oz	36. / 48.
New York Strip Steak	12oz / 16oz	38. / 48.
Bone in Cowboy Rib Eye Steak	22oz	54.
Veal Chop, Single Bone Rib Eye	12oz	38.
“Natural” Strip Steak	14oz	38.
USDA Prime Bone in Cowboy Rib Eye Steak	22oz	84.
USDA Prime New York Strip Steak	14oz	54.

Any “Turf” can “Surf” by just adding one of the following:

Pan Sautéed Sea Scallop 9.	King Crab “Mac & Cheese” 14.
Oscar Style, asparagus, king crabmeat, port wine & béarnaise sauce 14.	
Shrimp Scampi Toast, tender shrimps sautéed, garlic tomato butter, ciabatta 13.	
Cold Water Lobster Tail, baked in the shell, drawn butter 36.	

Rare- cold red center	Temperature Guideline*	Mid Rare- warm red center
Medium- hot red center	Mid Well- hot pink center	Well Done- brown center

Starches 8.

Herbed House Fries
Red Bliss Mash

Baby Yukon Bakers, bacon sauce
Maple Sweet Potato Mash

White Bean & Bacon Sauté

Loaded Jumbo Baked Potato

Vegetables 8.

Roasted Corn & Wild Mushrooms

Creamy Garlic Spinach

Baby Green Bean & Bacon Sauté

Homemade Health Slaw

Glazed Baby Rainbow Carrots

Broccolini, red chili, pecorino

Asparagus, Grilled, Steamed, or roasted with our feta vinaigrette

Starters

- Flown in Fresh Oysters**, daily selection, traditional garnish, lemon, horseradish * half dozen 18.
- Bangkok Calamari**, sweet chili glaze, cilantro, tomato, cucumber 14.
- New England Clam Chowder**, creamy east coast favorite, made to order 11.
- Chilled Shrimp Cocktail**, jumbo shrimp, Chester's homemade cocktail sauce 15.
- Wood Oven Roasted Feta Cheese**, arugula pesto, pickled mushrooms, warm pita 12.
- Beef Carpaccio**, warm potato & farm arugula salad, truffle oil, parma cheese* 14.
- Meat Lovers Spring rolls**, bacon, beef, sausage, cheddar cheese, tomato fondue 10.
- Prime Beef Meatballs**, in rich tomato sauce, asiago cloud, garlic toast 15.
- King Crab Cakes**, green goddess sauce, arugula/watercress, pickled peppers, oranges 16.
- Classic Escargot**, wild mushroom puree, parsley garlic butter sauce, bread sticks 14.
- Charcuterie**, Milano salami, hot sopressata, house pate, imported cheeses 16.
- House Bacon**, sweet pepper glaze, creamy maple mustard sauce 12.
- PEI Mussels**, white wine/garlic broth, sweet corn, bacon, tomato, focaccia crouton 14.

Flatbreads

- "House Pie,"** Italian plum tomatoes, fresh basil, garlic, virgin olive oil 12.
- White Pizza**, garlic ricotta, fontina, mozzarella, Parma & caramelized onions 13.
- Italian Sweet & Hot Pepper Apizza**, pork/veal sausage, arugula, house mozzarella 15.
- Black & Blue**, char crusted Creekstone beef, crumbled Gorgonzola, virgin olive oil 15.

Greens

- Mixed Field Greens**, freshest from the farm, spiced walnuts, pear vinaigrette 7. / 9.
- Caesar Salad**, hand cut romaine, Parmesan crouton, lemony garlic dressing* 7. / 9.
- Classic Wedge**, iceberg, shaved red onion, crumbled bleu, bleu cheese vinaigrette 7. / 9.
- Warm Fresh Mozzarella & Tomato**, pesto, arugula, caramel onions, balsamic jus 11.
- Italian Chop Salad**, salami, provolone, egg, celery, peppers, romaine, chianti vinaigrette 11.

Spinach Salad , shaved red onion, egg mimosa, crisp bacon, hot bacon vinaigrette	10..
Old School Garlic Salad , iceberg, cucumbers, tomato, bacon, creamy garlic dressing	9.
Kale & Spinach , strawberries, orange supreme, ricotta salata, almonds, citrus vinaigrette	10.
Miso Glazed Salmon , mango, peppers, crunchy chick peas, shaved almonds, citrus/miso vinaigrette	23.



*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

“The only time to eat diet food is while you are waiting for the steak to cook.”

Julia Child (1912-2004)