

C H E S T E R S

CHOPHOUSE & WINEBAR

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

Julia Child (1912-2004)

FRESHLY SHUCKED OYSTERS ON THE HALF-SHELL*

Flown-In Daily Selection

JUMBO SHRIMP COCKTAIL

House-Made Cocktail Sauce

STARTERS

BANGKOK CALAMARI sweet chili glaze, cilantro, tomato, cucumber, basil	14
BEEF CARPACCIO* thinly sliced filet mignon, arugula, truffle oil, shaved parmesan	14
WOOD-OVEN ROASTED FETA CHEESE arugula pesto, pickled mushrooms, warm pita	12
NEW ENGLAND CLAM CHOWDER creamy east coast favorite, made to order	7 11
CHARCUTERIE BOARD Milano salami, capicola, house pate & imported cheeses	16
PHILLY CHEESESTEAK ROLLS sliced prime ribeye, mozzarella, caramelized onions	11
USDA PRIME BEEF MEATBALLS San Marzano tomato sauce, asiago cloud, garlic toast	12
KING CRAB CAKES green goddess sauce, arugula/watercress, pickled peppers, oranges	16
HOUSE BACON sweet pepper glaze, creamy maple mustard sauce	12
PRINCE EDWARD ISLAND MUSSELS white wine butter broth, tomato, sweet corn, crostini	14

FLATBREADS

HOUSE PIE Italian plum tomatoes, fresh basil, garlic, virgin olive oil	12
WHITE PIE garlic ricotta, fontina, mozzarella, parmesan & caramelized onions	13
ITALIAN PIZZA house-made meatball, salami, house-made mozzarella, fresh basil	15
BLACK & BLUE char crusted Creekstone beef, crumbled gorgonzola, virgin olive oil	15

SALADS

MIXED FIELD GREENS freshest from the farm, spiced walnuts, pear vinaigrette	7 9
CAESAR hand cut romaine, parmesan crouton, lemony garlic dressing*	7 9
CLASSIC WEDGE iceberg, shaved red onion, crumbled bleu, bleu cheese vinaigrette	7 9
OLD SCHOOL GARLIC SALAD iceberg, cucumbers, tomato, bacon, creamy garlic dressing	7 9
ITALIAN CHOPPED SALAD romaine, salami, provolone, egg, celery, peppers, chianti vinaigrette	9 11
SPINACH SALAD spinach, red onion, hard-boiled egg, crisp bacon, hot bacon vinaigrette	9 11
ROASTED HOUSE-MADE MOZZERELLA pesto, arugula, caramelized onions, balsamic jus	11

ADD Chicken | 8

ADD Steak (6oz. filet)* | 28

ADD Salmon | 16

*A 20% gratuity may be added to parties of 6 or more

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

Chophouse Favorites

USDA PRIME MEATBALL LINGUINI	San Marzano pan sauce, asiago cheese	24
SEAFOOD LINGUINI	clams, shrimp, mussels, white wine garlic broth, chili flakes	26
ALMOND CRUSTED TROUT	citrus beurre blanc, sweet potato mash , fresh citrus slaw	26
CHOPPED STEAK*	garlic toast, steak sauce glaze, pickled fennel slaw, confit tomatoes	20
DUCK CONFIT	summer squash and brussel sprouts, sweet potato puree	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
DIVER SEA SCALLOP*	fingerlings, lardons, KS corn, kale, vanilla corn sauce	36
PETITE "BISTRO" FILET*	bleu cheese crust, green bean & bacon sauté, red wine sauce	34
PRIME PORK CHOPS*	lacquer glazed, corn & bacon bread, sauteed green beans, red wine demi	28
CHESTER'S BURGER*	lettuce, tomato, onion, candied bacon, harvarti, dijonnaise, house fries	18

Oak Fired Grill

We proudly serve the finest **Creekstone Farms** USDA Prime Black Angus Beef grilled over an oak fire.

Chef's featured sauces available upon request:

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

CENTER CUT FILET MIGNON	6oz / 8oz / 12oz	28 / 36 / 48
USDA PRIME BONE-IN COWBOY RIBEYE	22oz	84
USDA PRIME NEW YORK STRIP	14oz	54
USDA PRIME BONELESS RIBEYE	16oz	65
BONE-IN VEAL CHOP	12oz	38

Make any steak a "Surf 'N Turf" by adding one of the following:

Pan Sautéed Sea Scallop* | 9 **Shrimp Scampi | 9**

Oscar Style, asparagus, king crabmeat, port wine & béarnaise sauce | 14

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	Baby Yukon Bakers w/ bacon sauce
Red Bliss Mash potatoes	Loaded Jumbo Baked Potato
White Bean & Bacon Sauté	Loaded Hashbrowns
Sweet Potato Mash	King Crab Mac 'N Cheese +6

Vegetables 8

Roasted Corn & Wild Mushrooms	Creamy Garlic Spinach
Baby Green Bean & Bacon Sauté	Roasted Asparagus