

# C H E S T E R S

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## CHOPHOUSE & WINEBAR

### OYSTERS ON THE HALF-SHELL\* Flown-In Daily Selection

<b>BEEF TARTARE*</b> tenderloin, caper vinaigrette, egg mimosa, pickled red onion, grilled focaccia toast	20
<b>BANGKOK CALAMARI</b> sweet chili glaze, cilantro, tomato, cucumber, basil	15
<b>BEEF CARPACCIO*</b> thinly sliced filet mignon, arugula, truffle oil, shaved parmesan	16
<b>WOOD-OVEN ROASTED FETA CHEESE</b> arugula pesto, pickled mushrooms, warm pita	13
<b>NEW ENGLAND CLAM CHOWDER</b> creamy east coast favorite, made to order	7   12
<b>SHRIMP COCKTAIL</b> house made cocktail sauce	
<b>PHILLY CHEESESTEAK ROLLS</b> sliced prime ribeye, mozzarella, caramelized onions	12
<b>USDA PRIME BEEF MEATBALLS</b> San Marzano tomato sauce, asiago cloud, garlic toast	12
<b>HOUSE BACON</b> pork belly, sweet pepper glaze, maple mustard sauce	15
<b>PRINCE EDWARD ISLAND MUSSELS</b> white wine butter broth, tomato, sweet corn, crostini	15
<b>POUTINE</b> prime Creekstone steak, rich gravy, Wisconsin cheddar curds, hand cut fries	20
<b>TUNA POKE*</b> ginger vinaigrette, avocado mousse, wakame, cucumber, pickled fresno, corn chips	20

### FLATBREADS

<b>HOUSE PIE</b> Italian plum tomatoes, fresh basil, garlic, virgin olive oil	14
<b>WHITE PIE</b> garlic ricotta, fontina, mozzarella, parmesan & caramelized onions	14
<b>SMOKED SALMON PIE</b> avocado spread, tomato, capers, asiago, fontina, mozzarella	16
<b>PROSCIUTTO PIE</b> mission figs, balsamic shallots, local arugula, extra virgin olive oil	18

### SALADS

<b>MIXED FIELD GREENS</b> spiced walnuts, pear vinaigrette	7   11
<b>CAESAR</b> hand cut romaine, parmesan crouton, lemon garlic dressing*	7   12
<b>CLASSIC WEDGE</b> iceberg, shaved red onion, crumbled bleu, bleu cheese vinaigrette	7   12
<b>OLD SCHOOL GARLIC SALAD</b> iceberg, cucumbers, tomato, bacon, creamy garlic dressing	8   12
<b>ITALIAN CHOPPED SALAD</b> romaine, salami, provolone, egg, celery, peppers, chianti vinaigrette	9   14
<b>SPINACH SALAD</b> spinach, red onion, hard-boiled egg, crisp bacon, hot bacon vinaigrette	10   14
<b>HOUSE-MADE MOZZERELLA</b> pesto, tomato, arugula, caramelized onions, balsamic jus	12

ADD Chicken | 8

ADD Steak (6oz. filet)\* | 28

ADD Salmon | 22

\*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

<b>USDA PRIME MEATBALL LINGUINI</b>	San Marzano pan sauce, asiago cheese	24
<b>SEAFOOD LINGUINI</b>	clams, shrimp, mussels, white wine garlic broth, chili flakes	26
<b>PECAN CRUSTED TROUT</b>	butternut squash, apple, brussels sprouts, pancetta, sage butter	26
<b>CHOPPED STEAK*</b>	garlic toast, steak sauce glaze, pickled fennel slaw, confit tomatoes	21
<b>DUCK CONFIT</b>	summer squash and brussel sprouts, sweet potato purée	24
<b>WOOD-OVEN ROASTED AIRLINE CHICKEN</b>	yukons, rainbow carrots, rosemary demi-glaze	26
<b>MAPLE MUSTARD SALMON*</b>	spinach & white bean sauté, bacon, lemon caper butter	29
<b>DIVER SEA SCALLOP*</b>	fingerlings, lardons, KS corn, kale, vanilla corn sauce	44
<b>PETITE "BISTRO" FILET*</b>	bleu cheese crust, green bean & bacon sauté, red wine sauce	34
<b>PRIME PORK CHOPS*</b>	lacquer glazed, corn & bacon bread, sauteed green beans, red wine demi	28
<b>CHESTER'S BURGER*</b>	lettuce, tomato, onion, candied bacon, harvarti, dijonnaise, house fries	21
<b>ROASTED LAMB*</b>	root vegetable hash, fingerlings, English peas, wild mushroom	28

## 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  
Lemon Béarnaise

Garlic Herb Pesto  
Cognac au Poivre

<b>CENTER CUT FILET MIGNON</b>	8oz / 10oz	40 / 46
<b>USDA PRIME BONE-IN COWBOY RIBEYE</b>	22oz	84
<b>USDA PRIME NEW YORK STRIP</b>	14oz	54
<b>USDA PRIME BONELESS RIBEYE</b>	16oz	65
<b>BONE-IN VEAL CHOP</b>	12oz	42

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

**Pan Sautéed Sea Scallop\* | 12**

**Shrimp Scampi | 12**

Rare- cold red center	<b>Temperature Guideline*</b>	Mid Rare- cool red center
Medium- hot red center	Mid Well- hot pink center	Well Done- brown center

## Starches

<b>Shoestring Fries</b>	<b>10</b>	<b>Baby Yukon Bakers</b>	<b>9</b>
<b>Red Bliss Mash potatoes</b>	<b>8</b>	<b>Loaded Jumbo Baked Potato</b>	<b>9</b>
<b>White Bean &amp; Bacon Sauté</b>	<b>8</b>	<b>Loaded Hashbrowns</b>	<b>9</b>
<b>Sweet Potato Mash</b>	<b>8</b>	<b>Mac 'N Cheese</b>	<b>10</b>

## Vegetables

<b>Roasted Corn &amp; Wild Mushrooms</b>	<b>8</b>	<b>Creamy Garlic Spinach</b>	<b>8</b>
<b>Baby Green Bean &amp; Bacon Sauté</b>	<b>9</b>	<b>Roasted Asparagus</b>	<b>9</b>
<b>Brussels Sprouts</b>	<b>9</b>	<b>Truffle Mushrooms</b>	<b>9</b>