

CHESTER'S

CHOPHOUSE & WINE BAR

OYSTERS ON THE HALF SHELL* flown-in daily selection

STARTERS

HOUSE BACON	thick cut pork belly, sweet pepper glaze, maple mustard sauce	16
BANGKOK CALIMARI	sweet chili glaze, cilantro, tomato, cucumber, basil	16
TUNA POKE*	ginger vinaigrette, avocado mousse, wakame, cucumber, corn chips	20
WOOD-OVEN ROASTED FETA	arugula pesto, pickled mushroom, warm pita	14
USDA PRIME MEATBALLS	San Marzano tomato sauce, asiago cloud, toasted focaccia	13
PRINCE EDWARD ISLAND MUSSELS	white wine broth, tomato, bacon, corn, focaccia	16
PHILLY CHEESESTEAK ROLLS	sliced prime ribeye, mozzarella, caramelized onions	14
SHRIMP COCKTAIL	house made cocktail sauce	MKT
NEW ENGLAND CLAM CHOWDER	creamy east coast favorite, made to order	8/13
BEEF CARPACCIO*	thinly sliced tenderloin, arugula, truffle oil, shaved parmesan	16
CEVICHE*	sliced avocado, tomato, lime juice, cilantro, red onions, corn chips	16

FLATBREADS

HOUSE PIE	Italian plum tomatoes, fresh basil, garlic, extra virgin olive oil	15
WHITE PIE	garlic ricotta, fontina, mozzarella, parmesan, caramelized onion	16
CHEESEBURGER PIE	San Marzano tomato sauce, ground beef, bacon, cheddar, mozzarella	17
PEACH PIE	gorgonzola, asiago, mozzarella, apricot-agrodolce, local arugula, truffle oil	17

SALADS

MIXED FIELD GREEN	candied walnuts, pear vinaigrette	7/12
CAESAR	romaine, parmesan croutons, lemon-garlic dressing*	8/13
CLASSIC WEDGE	iceberg, pickled red onion, crumbled bleu, blue cheese vinaigrette	8/13
KALE & SPINACH	strawberries, almonds, goat cheese, strawberry-rhubarb vinaigrette	9/14
OLD SCHOOL GARLIC	iceberg, cucumbers, tomato, bacon, creamy garlic dressing	9/14
TOMATO MOZZARELLA	pesto, tomato, caramelized onions, balsamic jus	14
GARDEN	field greens, tomato, cucumber, cheddar, red onion, creamy buttermilk dressing	8/13

ADD chicken | 9

ADD steak (6oz filet)* | 30

ADD salmon | 26

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

*Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk for food borne illness

CHOPHOUSE FAVORITES

MAPLE MUSTARD SALMON*	white bean & spinach sauté, bacon, lemon caper butter	31
SEAFOOD LINGUINI	clams, shrimp, mussels, white wine garlic broth, chili flakes	28
DIVER SEA SCALLOPS*	brussels, bacon, apple, stone ground mustard gastrique	46
ALMOND CRUSTED TROUT	green beans, toasted almonds, citrus butter sauce	27
DUCK CONFIT	barley & quinoa salad, sour cherry, pickled peppers, cherry-port wine jus	25
CHICKEN CAPRESE	mozzarella, fire roasted tomato, basil-balsamic butter, arugula slaw	26
PRIME PORK CHOPS*	peach glazed, red bliss, sautéed broccolini	29
ROASTED LAMB*	couscous, mint, tomato, country olives, sun dried tomato puree	29
CHOPPED STEAK*	French onion jus, grilled onion, Swiss cheese, sourdough toast	22
MEATBALL LINGUINI	San Marzano tomato sauce, asiago cloud	26
CHESTER'S BURGER*	candied bacon, lettuce, tomato, bacon-horseradish aioli, cheddar	22
PETITE "BISTRO" FILET*	port wine reduction, green bean & bacon sauté, bleu cheese butter	38

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 Bearnaise | Cognac au Poivre

CENTER CUT FILET MIGNON	8 oz 10 oz	44 50
USDA PRIME BONE-IN COWBOY RIBEYE	22 oz	86
USDA PRIME NEW YORK STRIP	14 oz	56
USDA PRIME BONELESS RIBEYE	16 oz	66
BONE-IN VEAL CHOP	12 oz	44

MAKE ANY STEAK A "SURF & TURF" BY ADDING ONE OF THE FOLLOWING:

Pan seared Scallop* | 14 Shrimp Scampi | 14

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

shoestring fries	10	roasted corn & wild mushroom	10
red bliss mash	9	green bean & bacon sauté	10
white bean & bacon	9	brussels sprouts	10
baby yukon potatoes	9	creamy garlic spinach	10
jumbo baked potato	9	lemon asparagus	10
loaded hashbrown	10	truffle mushrooms	10
mac n' cheese	12	roasted broccolini	10