



**OYSTERS ON THE HALF SHELL\***

Market Price

Flown-in daily

**Starters**

**CRAB COCKTAIL** 22

Jumbo Lump Maryland crab, Meyer Lemon, evoo, Iceberg chiffonade

**HOUSE BACON** 18

Thick cut pork belly, sweet pepper glaze, maple mustard sauce

**BANGKOK CALAMARI** 18

Sweet chili glaze, cilantro, tomato, cucumber, basil

**TUNA POKE\*** 24

Ginger vinaigrette, avocado mousse, wakame, cucumber, potato chips

**WOOD-OVEN ROASTED FETA** 18

Arugula pesto, pickled mushroom, warm pita

**STEAK TARTARE** 24

Hand cut tenderloin, caper vinaigrette, cornichons with grilled sourdough.

**USDA PRIME MEATBALLS** 18

San Marzano tomato sauce, Asiago cloud, toasted focaccia

**MARYLAND CRAB CAKE** 24

Jumbo lump crab meat, mango slaw with mango habanero vinaigrette.

**PHILLY CHEESESTEAK ROLLS** 16

Sliced prime ribeye, mozzarella, caramelized onions

**SHRIMP COCKTAIL** Market Price

House made cocktail sauce

**NEW ENGLAND CLAM CHOWDER** 10/15

Creamy east coast favorite, made to order

**BEEF CARPACCIO\*** 19

Thinly sliced tenderloin, arugula, truffle oil, shaved parmesan

**POUTINE** 20

House-made french fries, tenderloin, beef gravy, white cheddar curds

**Flatbreads**

**HOUSE PIE** 18

Italian plum tomatoes, fresh basil, garlic, extra virgin olive oil

**WHITE PIE** 18

Garlic ricotta, fontina, mozzarella, parmesan, caramelized onion

**MARGHERITA** 18

Marinated vine-ripe tomatoes, house-made burrata, fresh basil, extra virgin olive oil

**PEACH PIE** 22

Three cheese blend, fresh peaches, prosciutto, extra virgin olive oil

**Salads**

**MIXED FIELD GREEN** 9/14

Candied walnuts, julienne pear, pear vinaigrette

**CAESAR** 9/14

Romaine, parmesan croutons, lemon-garlic dressing\*

**CLASSIC WEDGE** 10/15

Iceberg, pickled red onion, crumbled bleu, blue cheese vinaigrette

**SPINACH** 10/15

Egg mimosa, shaved red onions, hot bacon dressing

**OLD SCHOOL GARLIC** 10/15

Iceberg, cucumbers, tomato, bacon, creamy garlic dressing

**TOMATO MOZZARELLA** 16

Pesto, tomato, caramelized onions, balsamic jus

**ADD chicken** | 12

**ADD steak (6oz filet)\*** | 32

**ADD salmon** | 26

## Chophouse Favorites

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

## 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

<b>USDA PRIME CENTER CUT FILET</b>	8 oz   10 oz	44   50
<b>USDA PRIME BONE-IN COWBOY RIBEYE</b>	26oz	86
<b>USDA PRIME NEW YORK STRIP</b>	14 oz	56
<b>USDA PRIME BONELESS RIBEYE</b>	16 oz	67
<b>BONE-IN VEAL CHOP</b>	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.