
DINNER MENU

STARTERS

OYSTERS ON THE HALF SHELL Red Wine Minuet, House Cocktail Sauce, Horseradish, Lemon, Tabasco, Saltines.	MARKET
SHRIMP COCKTAIL House-Made Cocktail Sauce, Lemon.	MARKET
CRAB COCKTAIL Jumbo Lump Maryland Crab, Meyer Lemon, Iceberg Chiffonade, Avocado Mousse.	22
HOUSE BACON Thick Cut Pork Belly, Sweet Pepper Glaze, Maple Mustard Sauce.	18
BANGKOK CALAMARI Sweet Chili Glaze, Cilantro, Tomato, Cucumber, Basil, Iceberg Chiffonade.	18
TUNA POKE* Ginger Vinaigrette, Avocado Mousse, Wakame, Cucumber, Gaufrettes.	24
WOOD-OVEN ROASTED FETA Arugula Pesto, Pickled Mushrooms, Warm Pita.	18
STEAK TARTARE* Hand Cut Tenderloin, Caper Vinaigrette, Pickled Onion, Cornichons, Egg Mimosa, Grilled Sourdough.	24
USDA PRIME MEATBALLS San Marzano Tomato Sauce, Asiago Cloud, Toasted Focaccia.	18
MARYLAND CRAB CAKE Jumbo Lump Crab Meat, Mango Slaw, Mango Habanero Vinaigrette.	24
PHILLY CHEESESTEAK ROLLS Sliced Prime Ribeye, Mozzarella, Caramelized Onions, Soy Vinaigrette.	16
NEW ENGLAND CLAM CHOWDER Leeks, Onions, Potatoes, Bacon, Clams, Parsley, Sherry Cream Sauce. Made to Order.	CUP 10 / BOWL 15
BEEF CARPACCIO* Thin Sliced Tenderloin, Arugula, Parfry Potatoes, Truffle Oil, Shaved Parmesan.	19
POUTINE House-Made French Fries, Tenderloin, Beef Gravy, White Cheddar Curds.	20

FLATBREADS

HOUSE PIE Mozzarella, Asiago, Fontina, Parmesan, Julienned Basil.	18
WHITE PIE Extra Virgin Olive Oil, Garlic Ricotta, Fontina, Mozzarella, Asiago, Balsamic Shallots.	18
MARGHERITA Three Cheese Blend, Marinated Vine-Ripened Tomatoes, House-Made Burrata, Basil, Extra Virgin Olive Oil.	18
PEACH PIE Three Cheese Blend, Fresh Peaches, Prosciutto, Arugula, Extra Virgin Olive Oil.	22

SALADS

MIXED FIELD GREEN Candied Walnuts, Julienne Pear, Pear Vinaigrette.	SMALL 9 / LARGE 14
CAESAR Romaine, Shaved Parmesan, Parmesan Croutons, Lemon-Garlic Dressing.	SMALL 9 / LARGE 14
CLASSIC WEDGE Iceberg Wedge, Pickled Red Onion, Crumbled Bleu Cheese, Bleu Cheese Vinaigrette.	SMALL 10 / LARGE 15
SPINACH Bacon, Egg Mimosa, Shaved Red Onion, Warm Bacon Dressing.	SMALL 10 / LARGE 15
OLD SCHOOL GARLIC Baby Iceberg Wedges, Cucumbers, Tomato, Bacon, Creamy Garlic Dressing.	SMALL 10 / LARGE 15
TOMATO MOZZARELLA Arugula, Tomato, House-Made Mozzarella, Balsamic Shallots, Balsamic Jus.	16

ADD TO ANY SALAD:

CHICKEN 12

PETITE 6 OUNCE FILET 32

SALMON 26

*CONSUMING RAW OR UNDERCOOKED MEAT, SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE YOUR RISK FOR FOODBORNE ILLNESS.

DINNER MENU

CHOPHOUSE FAVORITES

MAPLE MUSTARD SALMON* White Bean and Spinach Sauté, Bacon, Lemon Caper Butter.	34
CHICKEN CAPRESE House Mozzarella, Fire Roasted Tomato, Basil Chiffonade, Balsamic Butter, Arugula Tomato Slaw.	26
SEAFOOD LINGUINI Clams, Shrimp, Mussels, White Wine Garlic Broth, Chili Flakes.	28
DIVER SEA SCALLOPS* Spanish Chorizo Potato Hash, Avocado Mousse, Mango Sauce.	48
ALMOND CRUSTED TROUT Green Beans, Carrots, Toasted Almonds, Citrus Butter Sauce.	32
DUCK CONFIT Lentil and Bacon Sauté, Arugula, Peas, Parsnip Puree, Port-Wine.	30
SAUTÉED CHICKEN AND CRAB Roasted Fingerling Potatoes, Local Arugula, Orange Segments, Shaved Fennel, Toasted Pine Nuts, Citrus Vinaigrette, Pistachios.	28
PRIME PORK CHOPS* Peach Glazed, Red Bliss Mashed Potatoes, Sautéed Broccolini.	32
LAMB LOLLIPOPS* Crispy Fingerling Potatoes, Fresh Mint, Labna, Jalapeño Jelly.	36
MEATBALL LINGUINI San Marzano Tomato Sauce, Asiago Cloud.	28
CHESTER'S BURGER* Candied Bacon, Lettuce, Tomato, Cheddar, Bacon-Horseradish Aioli.	24
PETITE BISTRO FILET* Port-Wine Reduction, Green Bean and Bacon Sauté, Bleu Cheese Butter.	40
TENDERLOIN THREE WAYS* Oscar Style, Cognac Au Poivre, Bleu Cheese Butter.	52

OAK FIRE GRILL

WE PROUDLY SERVE THE FINEST
CREEKSTONE FARMS USDA PRIME BLACK ANGUS BEEF.

House Sauce Selection Complimentary Upon Request.

Chester's Steak Sauce Garlic Herb Pesto Lemon Béarnaise Cognac Au Poivre

USDA PRIME CENTER CUT FILET*	8 OZ	44
USDA PRIME CENTER CUT FILET*	10 OZ	50
USDA PRIME NEW YORK STRIP*	14 OZ	56
USDA PRIME BONELESS RIBEYE*	16 OZ	67
USDA PRIME BONE-IN COWBOY RIBEYE*	26 OZ	86

ADD TO ANY STEAK:

BLEU CHEESE BUTTER	3
RED WINE SHALLOT BUTTER	3
GARLIC SCAMPI BUTTER	3
PAN SEARED SCALLOP	16
OSCAR STYLE	22
SHRIMP SCAMPI	16

TEMPERATURE GUIDELINE:

RARE - COLD, RED CENTER.
MEDIUM RARE - COOL, RED CENTER.
MEDIUM - HOT, RED CENTER.
MEDIUM WELL - HOT, PINK CENTER.
WELL - HOT, BROWN CENTER.

SIDE DISHES

HOUSE FRIES	10	ROASTED CORN & WILD MUSHROOMS	10
SWEET POTATO MASH	10	GREEN BEAN & BACON SAUTÉ	10
RED BLISS MASH	10	BRUSSELS SPROUTS	10
WHITE BEAN & BACON SAUTÉ	10	CREAMY GARLIC SPINACH	10
BABY YUKON POTATOES	10	LEMON ASPARAGUS	10
JUMBO LOADED BAKED POTATO	10	TRUFFLE MUSHROOMS	10
LOADED HASHBROWN	12	ROASTED BROCCOLINI	10
MAC N' CHEESE	12		