

# DINNER MENU

## STARTERS

<b>OYSTERS ON THE HALF SHELL</b> Red Wine Minuet, House Cocktail Sauce, Horseradish, Lemon, Tabasco, Saltines.	MARKET
<b>SHRIMP COCKTAIL</b> House-Made Cocktail Sauce, Lemon.	MARKET
<b>CRAB COCKTAIL</b> Jumbo Lump Crab Meat, Meyer Lemon, Iceberg Chiffonade, Avocado Mousse.	24
<b>HOUSE BACON</b> Thick Cut Pork Belly, Sweet Pepper Glaze, Maple Mustard Sauce.	19
<b>BANGKOK CALAMARI</b> Sweet Chili Glaze, Cilantro, Tomato, Cucumber, Basil, Iceberg Chiffonade.	19
<b>TUNA POKE*</b> Ginger Vinaigrette, Avocado Mousse, Wakame, Cucumber, Gaufrettes.	24
<b>WOOD-OVEN ROASTED FETA</b> Arugula Pesto, Pickled Mushrooms, Warm Pita.	20
<b>STEAK TARTARE*</b> Hand Cut Tenderloin, Caper Vinaigrette, Pickled Onion, Cornichons, Egg Mimosa, Grilled Sourdough.	24
<b>USDA PRIME MEATBALLS</b> San Marzano Tomato Sauce, Asiago Cloud, Toasted Focaccia.	19
<b>MARYLAND CRAB CAKE</b> Jumbo Lump Crab Meat, Jicama-Mango Slaw, Mango Habanero Vinaigrette.	24
<b>PHILLY CHEESESTEAK ROLLS</b> Sliced Prime Ribeye, Mozzarella, Caramelized Onions, Soy Vinaigrette.	17
<b>NEW ENGLAND CLAM CHOWDER</b> Leeks, Onions, Potatoes, Bacon, Clams, Parsley, Sherry Cream Sauce. Made to Order.	CUP 10 / BOWL 15
<b>BEEF CARPACCIO*</b> Thin Sliced Tenderloin, Arugula, Parfry Potatoes, Truffle Oil, Shaved Parmesan.	20
<b>POUTINE</b> House-Made French Fries, Tenderloin, Beef Gravy, White Cheddar Curds.	22

## FLATBREADS

<b>CHORIZO FLATBREAD</b> San Marzano Tomato Sauce, Calabrese Peppers, Corn, Arugula, Shaved Manchego.	22
<b>WHITE PIE</b> Extra Virgin Olive Oil, Garlic Ricotta, Fontina, Mozzarella, Asiago, Balsamic Shallots.	18
<b>MARGHERITA</b> Three Cheese Blend, Marinated Vine-Ripened Tomatoes, House-Made Burrata, Basil, Extra Virgin Olive Oil.	18
<b>CHIMICHURRI STEAK FLATBREAD</b> Mozzarella, Cherub Tomatoes, Asparagus.	22

## SALADS

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

### ADD TO ANY SALAD:

CHICKEN 12

PETITE 6 OUNCE FILET 34

SALMON 28

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

# DINNER MENU

## CHOPHOUSE FAVORITES

<b>MAPLE MUSTARD SALMON*</b> White Bean and Spinach Sauté, Bacon, Lemon Caper Butter.	34
<b>PROSCIUTTO CHICKEN</b> Spinach, Prosciutto, Fontina, Mornay Sauce, Red Bliss Mashed Potato.	34
<b>SEAFOOD LINGUINI</b> Clams, Shrimp, Mussels, White Wine Garlic Broth, Chili Flakes.	28
<b>DIVER SEA SCALLOPS*</b> Spanish Chorizo Potato Hash, Avocado Mousse, Mango Sauce.	48
<b>ALMOND CRUSTED TROUT</b> Green Beans, Carrots, Toasted Almonds, Citrus Butter Sauce.	32
<b>WOOD FIRE ROASTED CHICKEN</b> Cauliflower Purée, Red Wine Demi-Glace, Root Vegetables, Fingerling Potatoes.	32
<b>PRIME PORK CHOPS*</b> Peach Glazed, Red Bliss Mashed Potatoes, Sautéed Broccolini.	38
<b>LAMB LOLLIPOPS*</b> Crispy Fingerling Potatoes, Fresh Mint, Labna, Jalapeño Jelly.	40
<b>MEATBALL LINGUINI</b> San Marzano Tomato Sauce, Asiago Cloud.	28
<b>CHESTER'S BURGER*</b> Candied Bacon, Lettuce, Tomato, Cheddar, Bacon-Horseradish Aioli.	26
<b>PETITE BISTRO FILET*</b> Port-Wine Reduction, Green Bean and Bacon Sauté, Bleu Cheese Butter.	42
<b>TENDERLOIN THREE WAYS*</b> 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

<b>USDA PRIME CENTER CUT FILET*</b>	<b>8 OZ</b>	<b>46</b>
<b>USDA PRIME CENTER CUT FILET*</b>	<b>10 OZ</b>	<b>52</b>
<b>USDA PRIME NEW YORK STRIP*</b>	<b>14 OZ</b>	<b>56</b>
<b>USDA PRIME BONELESS RIBEYE*</b>	<b>16 OZ</b>	<b>68</b>
<b>USDA PRIME BONE-IN COWBOY RIBEYE*</b>	<b>26 OZ</b>	<b>86</b>
<b>USDA PRIME BONE-IN PORTERHOUSE*</b>	<b>48 OZ</b>	<b>120</b>
<b>USDA PRIME BONE-IN TOMAHAWK*</b>	<b>48 OZ</b>	<b>120</b>

### 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
JUMBO LOADED BAKED POTATO	10	CREAMY GARLIC SPINACH	10
LOADED HASHBROWN	12	LEMON ASPARAGUS	10
MAC N' CHEESE	12	TRUFFLE MUSHROOMS	10
WHITE BEAN & BACON SAUTÉ	10	ROASTED BROCCOLINI	10