

STARTERS

BANGKOK CALAMARI ~ 20

Sweet Chili Glaze, Cilantro, Tomato,
Cucumber, Basil, Iceberg Chiffonade

PHILLY CHEESESTEAK ROLLS ~18

Sliced Prime Ribeye, Mozzarella,
Caramelized Onions, Soy Vinaigrette

WOOD-OVEN ROASTED FETA ~ 20

Arugula Pesto, Pickled Mushrooms,
Warm Pita, Topped with Fresh Oregano Olive Oil

BEEF CARPACCIO ~ 20

Thin Sliced Tenderloin, Arugula,
Crispy Potatoes, Truffle Oil, Shaved Parmesan.

HOUSE BACON ~ 20

Thick Cut Pork Belly, Sweet Pepper Glaze,
Maple Mustard Sauce

USDA PRIME MEATBALLS ~19

San Marzano Tomato Sauce,
Pecorino Romano, Toasted Focaccia

SEAFOOD BAR

SHRIMP COCKTAIL ~ MKT PRICE

House-Made Cocktail Sauce,
Chiffonade Lettuce, Lemon Wedge

OYSTER SELECTION ~ MKT PRICE

Choice of East or West Coast,
Raw on the Half Shell or Rockefeller

LOBSTER TAIL ~ 65

8 oz Tail, Drawn Butter

CHEF'S CEVICHE ~ 24

Citrus, Tomato, Cilantro, House Chips

KING CRAB LEG ~ MKT PRICE

One Pound, White Wine,
Lemon Butter

AHI TUNA POKE ~ 24

Cucumber Wakame Salad,
Sesame Ginger Vinaigrette, Gaufrettes

P.E.I. MUSSELS ~ 22

White Wine Garlic Broth,
Bacon, Corn, Tomato, Focaccia Toast

CHEF'S CRUDO ~ 24

Pickled Fresnos, Orange Supremes,
Mango Emulsion, Garlic Chips

LOBSTER MARTINI ~ 32

Lemon Aioli, House Corn Chips

SALMON TARTARE ~ 20

Avocado, Tomato, Lemon Caper Vinaigrette

OYSTERS FROM THE GRILL ~ 26

New Orleans Style,
Garlic Butter, Parmesan Cheese

CRAB COCKTAIL ~ 24

Jumbo Crab, Avocado Mousse
Meyer Lemon Vinaigrette

PREMIER SEAFOOD TOWERS

TOWER FOR 2 ~ 40

4 Oysters on the Half Shell,
4 Jumbo Shrimp,
Chef's Ceviche,
Salmon Tartar

TOWER FOR 4 ~ 90

8 Oysters on the Half Shell,
8 Jumbo Shrimp,
Chef's Ceviche,
Salmon Tartar

TOWER FOR 8 ~ 160

16 Oysters on the Half Shell,
16 Jumbo Shrimp,
Chef's Ceviche,
Salmon Tartar

SALADS

MIXED FIELD GREENS

Candied Walnuts,
Julienne Pear, Pear Vinaigrette

OLD SCHOOL GARLIC

Baby Iceberg Wedges, Cucumbers,
Tomato, Bacon, Creamy Garlic Dressing

CHESTER'S CAESAR

Romaine, Shaved Parmesan,
Croutons, Lemon-Garlic Dressing

TOMATO MOZZARELLA

Arugula, Tomato, House-Made Mozzarella,
Balsamic Shallots, Balsamic Drizzle

CLASSIC WEDGE

Pickled Red Onion, Gorgonzola Crumbled
Blue Cheese, Gorgonzola Blue Cheese Vinaigrette

CHAMPAGNE SUMMER

Fresh Field Greens, Mixed Berries, Burrata,
Macadamia Nuts, Champagne Vinaigrette

STARTER ~ 12

CHICKEN ~ 12

ENTREE ~ 16

PETITE 6 OZ FILET ~ 30

SALMON ~ 28

CHOPHOUSE FAVORITES

PRIME PORK CHOPS ~ 44

Peach Glazed, Red Bliss Mashed Potatoes,
Sautéed Broccolini

PETITE BISTRO FILET ~ 44

Port-Wine Reduction, Green Bean &
Bacon Sauté, Bleu Cheese Butter

MILLER FARMS CHICKEN ~ 34

Roasted Chicken, White Wine Lemon Broth,
Sautéed Broccolini, Fingerling Potatoes

MEATBALL LINGUINI ~ 28

San Marzano Tomato Sauce,
Asiago Cloud

MAPLE MUSTARD SALMON ~ 34

White Bean and Spinach Sauté, Bacon, Lemon
Caper Butter

SEAFOOD LINGUINI ~ 32

Clams, Shrimp, Mussels, White Wine Garlic Broth,
Chili Flake

DIVER SEA SCALLOPS ~ 52

Spanish Chorizo Potato Hash, Avocado Mousse,
Mango Sauce

LAMB LOLLIPOPS ~ 48

Fingerling Potatoes, Romesco, Fresh Mint,
Labna, Jalapeño Jelly

OAK FIRE GRILL

TEMPERATURE GUIDELINE:

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

USDA PRIME BLACK ANGUS BEEF BY CREEKSTONE FARMS

	8 OZ / 10 OZ	48/54
CENTER CUT FILET	14 OZ	56
NEW YORK STRIP	16 OZ	68
BONELESS RIBEYE	26 OZ	86
BONE-IN COWBOY RIBEYE	48 OZ	120
BONE-IN PORTERHOUSE	48 OZ	120
BONE-IN TOMAHAWK		

AMERICAN WAGYU BY CREEKSTONE FARMS

NEW YORK STRIP	14 OZ	110
BONELESS RIBEYE	16 OZ	130
BONE-IN PORTERHOUSE	48 OZ	230
BONE-IN TOMAHAWK	48 OZ	250

SHRIMP SCAMPI ~ 16

OSCAR STYLE ~ 22

SEARED SCALLOP ~ 16

KING CRAB LEG ~ MKT PRICE

LOBSTER TAIL ~ MKT PRICE

HOUSE SAUCE SELECTION
COMPLIMENTARY UPON REQUEST:

CHESTER'S STEAK SAUCE
GARLIC HERB PESTO
LEMON BÉARNAISE
COGNAC AU POIVRE

BUTTER ADD-ON OPTIONS ~ 3

BLEU CHEESE BUTTER
RED WINE SHALLOT BUTTER
GARLIC SCAMPI BUTTER

SIDE DISHES

HOUSE FRIES ~ 12

MAC N' CHEESE ~ 12

SWEET POTATO MASH ~ 12

JUMBO LOADED BAKED POTATO ~ 12

LOADED HASHBROWN ~ 12

RED BLISS MASH ~ 12

BABY BAKED YUKONS ~ 12

BRUSSELS SPROUTS ~ 12

LEMON ASPARAGUS ~ 12

GREEN BEAN & BACON SAUTÉ ~ 12

ROASTED CORN & WILD MUSHROOMS ~ 12

CREAMED CORN & BACON ~ 12

TRUFFLE MUSHROOMS ~ 12

ROASTED BROCCOLINI ~ 12

CHESTER'S BAR MENU

WAGYU STEAK & FRITES ~ 26

American Wagyu English Cut, Grilled Sourdough,
Mustard Aioli, Parfry Potatoes

BEEF SLIDERS ~ 15

Premier Beef Sliders, Bacon-Horseradish Sauce,
Cheddar Cheese

CHESTER'S BURGER ~ 26

Candied Bacon, Lettuce, Tomato, Cheddar
Bacon-Horseradish Aioli

POUTINE ~ 22

House-Made French Fries, Tenderloin, Beef Gravy,
White Cheddar Curds

CRISPY CHESTER'S TACO ~ 18

Wagyu Adobo Steak, Pickled Fresnos,
Guacamole, Cotija Cheese

SHOESTRING TRUFFLE FRIES ~ 12

Truffle Oil, Parmesan Cheese

FLATBREADS

MARGARITA PIE ~ 18

San Marzano Tomato Sauce, Heirloom Tomatoes,
Burrata Cheese, Basil

WHITE PIE ~ 18

Extra Virgin Olive Oil, Garlic Ricotta, Fontina, Mozzarella,
Asiago, Balsamic Shallot

PRIME BEEF BBQ PIE ~ 20

House Barbecue Sauce, Tenderloin Shavings,
Crispy Fried Shallots

FAMERS FLATBREAD ~ 18

Prosciutto Di Parma