

Guests must notify
service staff of any allergies.

Gluten Free

If menu item “can be made gluten
free” with any modifications, alert
staff to order the Gluten Free version.

STARTERS

BANGKOK CALAMARI ~ 20

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

BEEF CARPACCIO ~ 24

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

WOOD-OVEN ROASTED FETA ~ 20

Arugula Pesto, Pickled Mushrooms, Warm Pita,
Topped with Fresh Oregano Olive Oil.
*GLUTEN FREE WITHOUT PITA.

HOUSE BACON ~ 20

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

SEAFOOD BAR

SHRIMP COCKTAIL ~ MKT PRICE

House-Made Cocktail Sauce,
Chiffonade Lettuce, Lemon Wedge.
*GLUTEN FREE WITHOUT SALTINES.

LOBSTER TAIL ~ 65

8 OZ Tail, Drawn Butter.

KING CRAB LEG ~ MKT PRICE

One Pound, White Wine,
Lemon Butter.

CRAB COCKTAIL ~ 24

Jumbo Crab, Avocado Mousse
Meyer Lemon Vinaigrette.
*GLUTEN FREE WITHOUT SALTINES.

LOBSTER MARTINI ~ 32

Lemon Aioli, House Corn Chips.

P.E.I MUSSELS ~ 23

White Wine Garlic Broth, Bacon, Corn, Tomato.
*GLUTEN FREE WITHOUT THE FOCCACIA TOAST.

OYSTER SELECTION ~ MKT PRICE

Choice of East or West Coast,
Raw on the Half Shell or Rockefeller.
*GLUTEN FREE WITHOUT SALTINES.

OYSTERS FROM THE GRILL ~ 26

New Orleans Style.
Garlic Butter, Parmesan Cheese.

CHEF’S CEVICHE ~ 24

Citrus, Tomato, Cilantro, House Chips.

AHI TUNA POKE ~ 24

Cucumber Wakame Salad,
Sesame Ginger Vinaigrette, Gaufrettes.
*CAN BE MADE GLUTEN FREE WITH MODIFICATIONS.

SALMON TARTARE ~ 20

Avocado, Tomato, Lemon Caper Vinaigrette.

PREMIER SEAFOOD TOWERS

TOWER FOR 2 ~ 50

4 Oysters on the Half Shell,
4 Jumbo Shrimp,
Chef’s Ceviche,
Salmon Tartar.
*CAN BE MADE GLUTEN FREE
WITH MODIFICATIONS.

TOWER FOR 4 ~ 100

8 Oysters on the Half Shell,
8 Jumbo Shrimp,
Chef’s Ceviche,
Salmon Tartar.
*CAN BE MADE GLUTEN FREE
WITH MODIFICATIONS.

TOWER FOR 8 ~ 180

16 Oysters on the Half Shell,
16 Jumbo Shrimp,
Chef’s Ceviche,
Salmon Tartar.
*CAN BE MADE GLUTEN FREE
WITH MODIFICATIONS.

SALADS

MIXED FIELD GREENS

Candied Walnuts,
Julienne Pear, Pear Vinaigrette.

CHESTER’S CAESAR

Romaine, Shaved Parmesan,
Croutons, Lemon-Garlic Dressing.
*GLUTEN FREE WITHOUT CROUTONS.

CLASSIC WEDGE

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

OLD SCHOOL GARLIC

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

TOMATO MOZZARELLA

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

CHAMPAGNE SUMMER

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

STARTER ~ 14

CHICKEN ~ 15

ENTREE ~ 18

PETITE 6 OZ FILET ~ 38

SALMON ~ 30

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CHOPHOUSE FAVORITES

PETITE BISTRO FILET ~ 48

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

*GLUTEN FREE WITHOUT PORT WINE REDUCTION.

MILLER FARMS CHICKEN ~ 34

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

DIVER SEA SCALLOPS ~ 52

Spanish Chorizo Potato Hash,
Avocado Mousse, Mango Sauce.

MAPLE MUSTARD SALMON ~ 36

White Bean and Spinach Sauté,
Bacon, Lemon Capers Butter.

CHESTER’S BURGER ~ 28

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

*GLUTEN FREE WITHOUT THE BUN.

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

CENTER CUT FILET	8 OZ / 10 OZ	52/58
NEW YORK STRIP	14 OZ	58
BONELESS RIBEYE	16 OZ	68
BONE-IN COWBOY RIBEYE	26 OZ	86
BONE-IN PORTERHOUSE	48 OZ	120
BONE-IN TOMAHAWK	48 OZ	120

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

SEARED SCALLOP ~ 16

KING CRAB LEG ~ MKT PRICE

LOBSTER TAIL ~ MKT PRICE

HOUSE SAUCE SELECTION
COMPLIMENTARY UPON REQUEST:

Garlic Herb Pesto
Lemon Bearnaise

BUTTER ADD-ON OPTIONS ~ 3

Red Wine Shallot Butter
Garlic Scampi Butter

SIDE DISHES

HOUSE FRIES

~ 13~

BRUSSELS SPROUTS

SWEET POTATO MASH

LEMON ASPARAGUS

JUMBO LOADED BAKED POTATO

GREEN BEAN & BACON SAUTÉ

LOADED HASHBROWN

ROASTED CORN & WILD MUSHROOMS

RED BLISS MASH

TRUFFLE MUSHROOMS

BABY BAKED YUKONS

ROASTED BROCCOLINI

CREAMED CORN & BACON