

STARTERS

BANGKOK CALAMARI ~ 20

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

WOOD-OVEN ROASTED FETA ~ 20

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

HOUSE BACON ~ 20

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

PHILLY CHEESESTEAK ROLLS ~18

Sliced Prime Ribeye, Mozzarella, Caramelized Onions, Soy Vinaigrette.

BEEF CARPACCIO ~ 24

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

USDA PRIME MEATBALLS ~20

San Marzano Tomato Sauce, Pecorino Romano, Toasted Focaccia.

SEAFOOD BAR

SHRIMP COCKTAIL ~ MARKET PRICE

House-Made Cocktail Sauce, Chiffonade Lettuce, Lemon Wedge.

LOBSTER TAIL ~ 65

8 oz Tail, Drawn Butter.

KING CRAB LEG ~ 200

One Pound, White Wine, Lemon Butter.

P.E.I. MUSSELS ~ 23

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

LOBSTER MARTINI ~ 32

Lemon Aioli, House Corn Chips.

OYSTERS FROM THE GRILL ~ 26

New Orleans Style, Garlic Butter, Parmesan Cheese.

OYSTER SELECTION ~ MARKET PRICE

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

CHEF’S CEVICHE ~ 24

Citrus, Tomato, Cilantro, House Chips.

AHI TUNA POKE ~ 24

Cucumber Wakame Salad, Sesame Ginger Vinaigrette, Gaufrettes.

CHEF’S CRUDO ~ 24

Pickled Fresnos, Orange Supremes, Mango Emulsion, Garlic Chips.

SALMON TARTARE ~ 20

Avocado, Tomato, Lemon Capers Vinaigrette.

CRAB COCKTAIL ~ 24

Jumbo Crab, Avocado Mousse Meyer Lemon Vinaigrette.

PREMIER SEAFOOD TOWERS

TOWER FOR 2 ~ 50

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

TOWER FOR 4 ~ 100

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

TOWER FOR 8 ~ 180

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

SALADS

MIXED FIELD GREENS

Candied Walnuts, Julienne Pear, Pear Vinaigrette.

CHESTER’S CAESAR

Romaine, Shaved Parmesan, Croutons, Lemon-Garlic Dressing.

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

ENTREE ~ 18

CHICKEN ~ 15

PETITE 6 OZ FILET ~ 40

SALMON ~ 30

*Consuming raw or undercooked meat, seafood, shellfish or eggs may increase your risk for foodborne illness.

CHOPHOUSE FAVORITES

PRIME PORK CHOPS ~ 48

Peach Glazed, Red Bliss Mashed Potatoes,
Sautéed Broccolini.

PETITE BISTRO FILET ~ 50

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

MILLER FARMS CHICKEN ~ 36

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

MEATBALL LINGUINI ~ 34

San Marzano Tomato Sauce,
Asiago Cloud.

CHESTER’S BURGER ~ 28

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

MAPLE MUSTARD SALMON ~ 38

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

SEAFOOD LINGUINI ~ 36

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

DIVER SEA SCALLOPS ~ 52

Spanish Chorizo Potato Hash,
Avocado Mousse, Mango Sauce.

LAMB LOLLIPOPS ~ 56

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

TENDERLOIN THREE WAYS ~ 54

Oscar Style, Cognac Au Poivre, Bleu Cheese Butter.

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	56/60
NEW YORK STRIP	14 OZ	60
BONELESS RIBEYE	16 OZ	70
BONE-IN COWBOY RIBEYE	26 OZ	89
BONE-IN PORTERHOUSE	48 OZ	125
BONE-IN TOMAHAWK	48 OZ	125

AMERICAN WAGYU BY CREEKSTONE FARMS

CENTER CUT FILET	7 OZ	80
NEW YORK STRIP	14 OZ	115
BONELESS RIBEYE	16 OZ	135
BONE-IN PORTERHOUSE	48 OZ	240
BONE-IN TOMAHAWK	48 OZ	260

SHRIMP SCAMPI ~ 16

OSCAR STYLE ~ 24

SEARED SCALLOP ~ 16

KING CRAB LEG ~ 200

LOBSTER TAIL ~ 65

HOUSE SAUCE SELECTION

COMPLIMENTARY UPON REQUEST:

Chester’s Steak Sauce
Garlic Herb Pesto
Lemon Bearnaise
Cognac Au Poivre

BUTTER ADD-ON OPTIONS ~ 3

Bleu Cheese Butter
Red Wine Shallot Butter
Garlic Scampi Butter

SIDE DISHES

HOUSE FRIES

MAC N’ CHEESE

SWEET POTATO MASH

JUMBO LOADED BAKED POTATO

LOADED HASHBROWN

RED BLISS MASH

BABY BAKED YUKONS

~ 13 ~

BRUSSELS SPROUTS

LEMON ASPARAGUS

GREEN BEAN & BACON SAUTÉ

ROASTED CORN & WILD MUSHROOMS

CREAMED CORN & BACON

TRUFFLE MUSHROOMS

ROASTED BROCCOLINI

**For Your Convenience, a 20% Gratuity will be automatically applied to parties of 6 or more.