

CHESTER'S

kitchen & bar

Ready, Set, Go!

CHICKEN LETTUCE WRAPS / 14.25

shiitake mushrooms, water chestnuts, peanut sauce, plum sauce, bibb lettuce

CALAMARI / 15.95

light cantonese breading, sweet pepper mix, scratch cocktail sauce

gfo TUNA POKE / 16.95

ahi tuna, avocado, capers, ahi dressing, wonton chips, wasabi aioli, togarashi, cilantro, sesame seeds

SZECHUAN GREEN BEANS / 12.95

flash fried green beans, szechuan sauce, bacon, cashews, slaw, sesame seeds

BUFFALO SHRIMP / 16.95

flash fried, amablu cheese dressing

gfo CHICKEN WINGS / 15.95

marinated, hand rubbed, grilled, choice of two sauces: chipotle ranch, bang bang, bbq or amablu

BRIE CHEESE CURDS / 12.50

light crispy batter, lingonberry ketchup

BEEF & AMABLU FONDUE* / 18.95

seared tenderloin pieces, oven roasted tomatoes, sourdough toasts

Cauldron of Love

SIGNATURE VEGETARIAN CHILI

all but the kitchen sink in here! the flavor and the healthfulness will warm your soul! served daily *cup 7 / bowl 9*

MON: chicken tortilla

TUE: mushroom thyme

WED: smoked gouda potato

THU: tomato basil

FRI: chicken wild rice

SAT/SUN: lobster bisque *cup 7.50 / bowl 9.50*

CORNBREAD SKILLET / 11.95

signature recipe, baked fresh daily, served warm with maple butter
single wedge 4.50

Flatbreads

THAI CHICKEN / 13.95

pulled chicken, oven dried tomatoes, mozzarella, pineapple salsa, basil pesto, peanut sauce, fresh cilantro

SHORT RIB FLATBREAD / 14.95

korean bbq marinated short rib meat, garlic butter, wild mushrooms, oven dried tomatoes, mozzarella, fresh basil

HEALTHY BOWLS

gfo steamed fresh chef's vegetable, lemongrass sauce, baby kale, edamame, toasted pepitas, cucumbers, plum sauce, grape tomatoes, quinoa

SALMON* / 21.95

charred corn salsa

SHRIMP / 17.95

charred corn salsa

CHICKEN BREAST / 16.95

roasted poblano salsa

TOFU / 16.95

roasted poblano salsa

Lettuce & Stuff

scratch made salad dressings: ranch, chipotle ranch, french, caesar, plum, balsamic vinaigrette, herb vinaigrette, raspberry vinaigrette, creamy wasabi, and a simple olive oil + balsamic vinegar

gfo "I JUST WANT A SMALL SALAD" / 7.75

mixed greens, tomatoes, cucumbers, bermuda onions, carrots, croutons

gfo CAESAR SALAD *get started 7.75 / 12.75*

romaine, grated parmesan, croutons, grana padano

gfo GUS'S GREEK SALAD *get started 7.95 / 12.95*

romaine, grape tomatoes, cucumbers, feta cheese, kalamata olives, pepperoncini, bermuda onion, herb vinaigrette

gfo ICEBERG WEDGE / 9.95

smokehouse bacon, tomatoes, scallions, amablu cheese dressing

gfo CRANBERRY WALNUT *get started 7.95 / 13.95*

mixed greens, dried cranberries, amablu cheese crumbles, spicy walnuts, balsamic vinaigrette

GRILLED CHICKEN BREAST / 5.95

PULLED CHICKEN / 5.95

GRILLED SALMON* / 12.95

GRILLED SHRIMP* / 7.95

GRILLED STEAK* / 14.95

gfo STEAK & POTATO SALAD* / 21.95

grilled 6oz sirloin, fingerling potatoes, oven dried tomatoes, crispy wild mushrooms, grilled onion, baby arugula, amablu cheese crumbles, balsamic vinaigrette

gfo RASPBERRY CHICKEN / 16.95

pulled chicken, spicy walnuts, dried apricots, raspberry vinaigrette, amablu cheese crumbles

GOAT CHEESE & BERRIES / 15.95

baby spring greens, strawberries, blueberries, raspberries, crisp goat cheese, almonds, crushed croutons, raspberry vinaigrette

gfo TUNA POKE BOWL* / 21.95

baby kale, creamy wasabi dressing, carrots, cucumbers, wontons, avocado, quinoa, tomatoes, cilantro

gfo CHESTER'S CHICKEN CHOPPED / 16.95

pulled chicken, granny smith apples, tomatoes, sweet corn, amablu cheese crumbles, egg, smokehouse bacon, herb vinaigrette

SANTA FE CHICKEN / 16.95

pulled chicken, tomatoes, grilled onion, cilantro, sweet corn, avocado, toasted pepitas, chipotle ranch, tortilla strips

*consuming raw or undercooked meats, poultry, seafood, fish, shellfish or eggs may increase risk of foodborne illness.

gfo gluten free option available. additional sauces \$.50

gratuity of 20% may be added to parties of 8 or more.

CHESTER'S

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Two Hands

served with choice of fries, cole slaw, cottage cheese, campfire beans, or fruit sub tater tots or soup of the day / **2.50**

 sub gluten free bun / **1.95**

BLACKBERRY JALAPENO BURGER* / 16.95

brie cheese curds, blackberry jam, roasted jalapeños, candied bacon, brioche bun

CHESTER'S ROASTED CHICKEN SANDWICH / 16.95

monterey jack, arugula, lemon garlic oil, basil mayo, chicken jus, toasted french roll

WILD MUSHROOM BURGER* / 16.95

beef patty, shiitake, cremini & oyster mushrooms, gruyere cheese, lettuce, truffle mayo, brioche bun
add smokehouse bacon / 1.95

ZEN IMPOSSIBLE BURGER / 15.95

impossible patty, asian marinated slaw, crispy wonton strips, basil mayo, scallions, brioche bun

CHESTER'S TURKEY AVOCADO MELT / 15.95

sliced roast turkey, basil mayo, lettuce, tomato, monterey jack, avocado, multi-grain bread

RODEO BURGER* / 16.95

beef patty, american & habanero cheese, braised short rib, bbq sauce, fried jalapenos, brioche bun

GRASSY GRASS FED BURGER* / 16.95

grass fed beef patty, baby arugula, avocado, lettuce, verde sauce, brioche bun

CHESTER'S BIG MAC* / 22.95

two all beef patties, american cheese, thousand island dressing, grilled onion, lettuce, house pickles

By Land

OVEN ROASTED HALF CHICKEN / 25.95

special dry rub, antibiotic-free, farm raised in st. cloud, mn served with hand mashed potatoes, grilled asparagus, chicken jus
all white meat / 1.95

DOUBLE CUT DUROC PORK CHOP / 27.95

maple & toasted fennel brine, au jus, smoke gouda hash browns, fire roasted fuji apples

BABY BACK BBQ RIBS / 15.95-26.95

half rack or full rack available, house made bbq sauce, campfire beans, coleslaw, fries

GRILLED MEATLOAF / 24.95

scratch made traditional meatloaf, mashed potatoes, parmesan broccoli, marsala mushroom sauce


PRIME RIB FRENCH DIP / 21.95

slow roasted in house, french onion sauce, au jus, gruyere cheese, toasted french baguette

ROASTED PRIME RIB* available after 4pm

slow roasted, beef au jus, mashed potatoes
11oz cut **39.95** / 16oz cut **51.95**

GRILLED STEAKS

 our steaks are black angus, center cut and 28-day-aged for full flavor and tenderness. seasoned with garlic butter and served with au jus and smoked gouda hash browns

SIRLOIN* 12 oz cut / **36.95**

FILET MIGNON* 8 oz cut / **51.95**

RIBEYE* 14 oz cut / **56.95**

By Sea

60 SOUTH GRILLED SALMON* / 29.75

7oz antarctic water salmon fillet, rice pilaf, grilled asparagus, capers, lemon butter sauce

JAMBALAYA* / 28.95

shrimp, scallops, walleye, andouille sausage, tomatoes, dirty rice

FISH & CHIPS / 20.95

canadian walleye, craft beer batter, fries, coleslaw, scratch tartar sauce

CIOPPINO / 31.95

saffron, tomato, herb base, white fish, salmon, mussels, clams, scallops, garlic butter, ciabatta bread

WALLEYE

PARMESAN CRUSTED WALLEYE / 29.95

canadian walleye, panko, parmesan crusted, rice pilaf, parmesan broccoli

Pasta

LOBSTER MAC & CHEESE / 28.95

maine lobster claw meat, heavy cream, cheddar cheese, shallots, toasted breading crust

SHRIMP AND SCALLOP SCAMPI / 26.95

pan-seared, shallots, garlic butter, white wine, broccoli, parmesan, lemon, angel hair pasta

SHORT RIB LINGUINI / 28.95

braised short rib, wild mushrooms, oven dried tomatoes, asparagus, demi cream sauce

MEDITERRANEAN ANGEL HAIR / 16.95

roasted red peppers, garlic butter, spinach, kalamata olives, oven roasted tomatoes, shallots, oregano, white wine, feta cheese

add pulled chicken / 5.95


add grilled shrimp / 7.95

add grilled salmon* / 12.95

MINUTE CHICKEN / 22.95

panko, parmesan cheese breaded chicken breast, angel hair pasta, wild mushrooms, capers, fresh herbs, lemon butter sauce

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