

CHESTER'S

kitchen & bar

Ready, Set, Go!

CHICKEN LETTUCE WRAPS / 13
shittake mushrooms, water chestnuts, peanut sauce, plum sauce, bibb lettuce

BRIE CHEESE CURDS / 11
light crispy batter, lingonberry ketchup

BOURSIN ARTICHOKE DIP / 12
creamy, golden brown parmesan crust, garlic spinach, tortilla chips

BACON MAC N CHEESE BALLS / 11
smoked gouda, tillamook cheddar, pecorino, lightly fried, chipotle ranch

ROTISSERIE CHICKEN WINGS / 12
marinated, hand rubbed, grilled — choice of chipotle ranch, bang bang, bbq or amablu

CRISPY SHRIMP DEVILED EGGS* / 11
exactly as it sounds, five deviled eggs

CALAMARI / 14
light cantonese breading, sweet pepper mix, scratch cocktail sauce

CRUNCHY TATER TOTS / 11
house made, bacon ketchup

SZECHUAN GREEN BEANS / 11
bacon, cashews, sesame seeds

SPICY CHICKEN MEATBALLS / 5 ea
red or white sauces, parmesan

AHI TUNA POKE* / 16
togarashi, wonton crisps, wasabi mayo

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 6 / bowl 8*

MON: chicken wild rice

TUE: mushroom thyme

WED: beer cheese

THU: tomato basil

FRI: shrimp corn chowder

SAT/SUN: lobster bisque *cup 7 / bowl 9*

CORNBREAD SKILLET / 11
signature recipe baked fresh daily
served warm with maple butter
single wedge 3.50

HEALTHY BOWLS

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

SALMON* / 18
charred corn salsa

SHRIMP / 18
charred corn salsa

CHICKEN BREAST / 16
roasted poblano salsa

STEAK* / 18
roasted poblano salsa

FRESH VEGGIE / 15

Lettuce & Stuff

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

"I JUST WANT A SMALL SALAD" / 7
mixed greens, tomatoes, cucumbers, bermuda onions, carrots, croutons

ICEBERG WEDGE / 8
smokehouse bacon, tomatoes, scallions, amablu chese dressing

CAESAR SALAD / 7
romaine, grated parmesan, croutons, grana padana

GRILLED CHICKEN BREAST / 6

PULLED CHICKEN / 5

GRILLED SALMON* / 11

GRILLED SHRIMP* / 8

CRANBERRY WALNUT *get started 8 / entrée 13*
mixed greens, dried cranberries, amablu cheese crumbles, spicy walnuts, balsamic vinaigrette

SANTA FE CHICKEN / 15
pulled chicken, tomatoes, grilled onion, cilantro, sweet corn, avocado, toasted pepitas, chipotle ranch, tortilla strips

CHESTER'S CHICKEN CHOPPED / 16
pulled chicken, granny smith apples, tomatoes, sweet corn, amablu cheese crumbles, egg, smokehouse bacon, croutons, herb vinaigrette

TUNA POKE BOWL* / 18
baby kale, creamy wasabi dressing, carrots, cucumbers, wontons, avocado, quinoa, tomatoes, pea tendrils

BEEF & BLUE / 18
6 oz grilled sirloin, house greens, tomatoes, amablu cheese crumbles, chopped egg, bermuda onion, crispy onion strings, amablu dressing, balsamic reduction

RASPBERRY CHICKEN / 16
pulled chicken, spicy walnuts, dried apricots, raspberry vinaigrette, amablu cheese crumbles

Two Hands

our signature burgers, tacos, & sandwiches

BLACKBERRY JALAPENO BURGER* / 15
brie cheese curds, blackberry jam, roasted jalapeños, candied bacon

WILD MUSHROOM BURGER* / 15
shiitake, cremini & oyster mushrooms, gruyere cheese, lettuce

COWBOY BURGER* / 15
bbq sauce, crispy onion strings, smokehouse bacon, tillamook cheddar

SURF & TURF BURGER* / 18
choice of: bang bang sauce or buffalo sauce, flash fried shrimp, basil mayo, lettuce, tomato

SIDES

choice of fries, cole slaw, cottage cheese, campfire beans, or fruit
sub tater tots or soup of the day / 2
gluten free bun available / 2

GRASSY GRASS FED BURGER* / 16
grass fed beef patty, baby arugula, avocado, lettuce, verde sauce

CHESTER'S BIG MAC* / 21
two all beef patties, thousand island dressing, lettuce, american cheese, house pickles, grilled onion

ROTISSERIE CHICKEN SANDWICH / 17
toasted french roll, monterey jack, arugula, lemon garlic oil, basil mayo, chicken jus
add smokehouse bacon / 2

CHESTER'S TURKEY AVOCADO MELT / 14
wood fired rotisserie turkey, basil mayo, lettuce, tomato, monterey jack, multi-grain
add smokehouse bacon / 2

WALLEYE TACOS / 17
cabbage, charred corn salsa, queso fresco, cilantro, avocado cream, lime vinaigrette

IMPOSSIBLE BURGER / 16
plant based patty, avocado, lettuce, baby kale, lime vinaigrette

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

gluten free option available.

gratuity of 18% may be added to parties of 8 or more.

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By Land

we use black angus 28-day-aged beef, center-cut and naturally aged for full flavor and tenderness

GF FILET MIGNON* / 44

8 oz center-cut grilled, garlic butter glaze, beef au jus, smoked gouda hash browns

GF NEW YORK STRIP* / 42

14 oz grilled, garlic butter glaze, beef au jus, smoked gouda hash browns

GF RIBEYE* / 44

14 oz grilled, garlic butter glaze, beef au jus, smoked gouda hash browns

GF ROASTED PRIME RIB* available after 4pm

slow roasted, beef au jus, mashed potato
11oz cut **34** / 16oz cut **40** / 20oz cut **48**

GRILLED SHRIMP / 4 ea

BLUE CHEESE CRUST / 3

WILD MUSHROOMS / 3

GRILLED IOWA PORK CHOPS* / 26

two 7 oz chops, maple syrup and toasted fennel brine, smoked gouda hash browns, beef au jus, fire roasted fuji apples

BABY BACK BBQ RIBS / 16-27

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

GRILLED MEATLOAF / 22

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

ROTISSERIE

WOOD FIRED HALF CHICKEN / 22

we spin hand-rubbed, farm-raised, antibiotic-free birds all day on our Texas-made J & R Ranch rotisserie served with hand mashed potatoes, grilled asparagus, chicken jus

all white meat / 2

(rotisserie cooking may impart a slight pink color due to the spices and smoke. rest assured we check each bird for a safe temperature)

By Sea

fish is flown in six days a week and rigorously inspected

PARMESAN CRUSTED WALLEYE / 28

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

GF GRILLED SALMON* / 28

warm wild mushrooms, asparagus, arugula, roasted red peppers, lemon garlic oil

JAMBALAYA* / 26

shrimp, scallops, fresh fish, andouille sausage, tomatoes, trinity vegetables, dirty rice

GF SHRIMP & SCALLOP CLAY POT* / 28

artichoke hearts, kalamata olives, oven roasted tomatoes, white wine, fresh herbs

FISH & CHIPS / 18

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

PEPPERCORN CRUSTED SALMON* / 28

gochujang pepper crust, dirty rice, carrot, green cabbage, red pepper, scallions, sesame soy glaze, lemon butter sauce

LOBSTER MAC & CHEESE / 24

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

GF SALMON & ASPARAGUS* / 24

grilled salmon, mixed greens, herb vinaigrette, grilled asparagus, tomatoes, kalamata olives

Pasta

MINUTE CHICKEN / 20

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

SHORT RIB LINGUINI / 24

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

MEDITERRANEAN ANGEL HAIR / 16

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

add pulled chicken / 5

add grilled shrimp / 8

add grilled salmon / 11*

Decadent Desserts

hope you save some room for something sweet. big enough to share, but only if you want to.

GF BANANA CREAM PIE / 10

banana custard, toasted walnut-almond crust, whipped cream, kahlua chocolate & caramel sauce, caramelized banana

BREAD PUDDING / 9

whipped cream, praline sauce

DESSERT FLIGHT / 15

half portion sizes of the banana cream pie, chocolate cake & bread pudding

CHOCOLATE CAKE / 10

cocoa cream frosting, callebaut-kahlua chocolate sauce, vanilla bean ice cream

GF KEY LIME PIE / 9

nellie and joe's real key lime juice, walnut-almond crust, whipped cream

SIDES

GF MASHED POTATOES / 7

GF ROASTED FUJI APPLES / 7

GF PARMESAN BROCCOLI / 7

GF GRILLED ASPARAGUS / 8

GF GOUDA HASH BROWNS / 8

GF PORTABELLA MUSHROOMS / 9

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