

CHESTER'S

kitchen & bar

Ready, Set, Go!

CHICKEN LETTUCE WRAPS / 12.95

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

BRIE CHEESE CURDS / 11.50

light crispy batter, lingonberry ketchup

BOURSIN ARTICHOKE DIP / 13.50

creamy, golden brown parmesan crust, garlic spinach, pita bread

BACON MAC N CHEESE BALLS / 10.95

smoked gouda, tillamook cheddar, pecorino, lightly fried, chipotle ranch

ROTISSERIE CHICKEN WINGS / 14.95

marinated, hand rubbed, grilled — choice of chipotle ranch, bang bang, bbq or amablu

CRISPY SHRIMP DEVILED EGGS* / 11.25

exactly as it sounds, five deviled eggs

CALAMARI / 14.50

light cantonese breading, sweet pepper mix, scratch cocktail sauce

CRUNCHY TATER TOTS / 12.50

house made, bacon ketchup

SALMON CAKES / 15.95

pan seared, lemon garlic aioli

SPICY CHICKEN MEATBALLS / 6 ea

red or white sauces, parmesan

AHI TUNA POKE* / 16.50

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 6.25 / bowl 8.25*

MON/TUE: mushroom thyme

WED: smoked gouda potato

THU: chicken tortilla

FRI: shrimp corn chowder

SAT/SUN: lobster bisque *cup 7.25 / bowl 9.25*

CORNBREAD SKILLET / 10.95

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* / 20.50

charred corn salsa

SHRIMP / 16.95

charred corn salsa

CHICKEN BREAST / 15.95

roasted poblano salsa

STEAK* / 19.95

roasted poblano salsa

FRESH VEGGIE / 14.95

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

"I JUST WANT A SMALL SALAD" / 6.95

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

CAESAR SALAD / 6.95

romaine, grated parmesan, croutons, grana padana

ICEBERG WEDGE / 8.95

smokehouse bacon, tomatoes, scallions, amablu cheese dressing

BEET SALAD / 7.95

golden beets, red beets, spring mix, feta cheese, intensity greens, balsamic vinaigrette

GRILLED CHICKEN BREAST / 5.95

PULLED CHICKEN / 4.95

GRILLED SALMON* / 10.95

GRILLED SHRIMP* / 7.95

GRILLED STEAK* / 10.95

SANTA FE CHICKEN / 15.95

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

HARVEST / 15.95

roasted sweet potato, figs, sliced apple, beets, baby kale, toasted almond, goat cheese, maple vinaigrette

CRANBERRY WALNUT *get started 7.95 / 12.95*

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

RASPBERRY CHICKEN / 15.95

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

TUNA POKE BOWL* / 20.50

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

BEEF & BLUE / 19.95

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

CHESTER'S CHICKEN CHOPPED / 15.95

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

Two Hands

our signature burgers & sandwiches served with choice of fries, cole slaw, cottage cheese, campfire beans, or fruit sub tater tots or soup of the day / 2.50

gluten free bun available / 1.95

BLACKBERRY JALAPENO BURGER* / 16.50

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

GRASSY GRASS FED BURGER* / 16.95

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

WILD MUSHROOM BURGER* / 16.50

shiitake, cremini & oyster mushrooms, gruyere cheese, lettuce

CHESTER'S BIG MAC* / 21.95

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

COWBOY BURGER* / 15.95

bbq sauce, crispy onion strings, smokehouse bacon, tillamook cheddar

ROTISSERIE CHICKEN SANDWICH / 16.95

toasted french roll, monterey jack, arugula, lemon garlic oil, basil mayo, chicken jus
add smokehouse bacon / 1.95

CHESTER'S TURKEY AVOCADO MELT / 14.95

wood fired rotisserie turkey, basil mayo, lettuce, tomato, monterey jack, multi-grain bread
add smokehouse bacon / 1.95

FIG JAM BURGER* / 16.50

herbed goat cheese, baby arugula, basil mayo, roasted red peppers

IMPOSSIBLE BURGER / 18.95

plant based patty, avocado, lettuce, baby kale, lime vinaigrette

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

FILET MIGNON* / 48.95

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

NEW YORK STRIP* / 48.95

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

RIBEYE* / 51.95

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

ROASTED PRIME RIB* available after 4pm

slow roasted, beef au jus, mashed potatoes
11oz cut **38.95** / 16oz cut **49.95**

GRILLED SHRIMP / 4 ea

BLUE CHEESE CRUST / 2.95

WILD MUSHROOMS / 3.95

SMOKED DUROC PORK CHOP* / 31.95

double bone rotisserie smoked chop, smoked gouda hash browns

BABY BACK BBQ RIBS / 15.95-26.95

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

GRILLED MEATLOAF / 23.95

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

ROTISSERIE

WOOD FIRED HALF CHICKEN / 23.95

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 / 1.95

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



Pasta

SHORT RIB LINGUINI / 28.95

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

MINUTE CHICKEN / 21.50

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

POT ROAST STROGANOFF / 28.95

tender braised short rib, rich cream sauce, wide egg noodles, portabella mushrooms

MEDITERRANEAN ANGEL HAIR / 16.95

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

add pulled chicken / 4.95

add grilled shrimp / 7.95

add grilled salmon / 10.95*

By Sea

PARMESAN CRUSTED WALLEYE / 28.50

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

GRILLED SALMON* / 28.95

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

JAMBALAYA* / 26.95

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

FISH & CHIPS / 18.95

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

SHRIMP & SCALLOP CLAY POT* / 32.95

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

Decadent Desserts

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

BANANA CREAM PIE / 9.95

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

BREAD PUDDING / 8.95

whipped cream, praline sauce

CHOCOLATE CAKE / 9.95

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

SEASONAL CHEF'S CHOICE

ask your server what the chef has prepared for dessert this evening.

DESSERT FLIGHT / 17.95

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

SIDES

MASHED POTATOES / 7.50

GARLIC TOAST / 4.95

PARMESAN BROCCOLI / 7.50

GRILLED ASPARAGUS / 8.50

GOUDA HASH BROWNS / 8.50

WILD MUSHROOMS / 11.95

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