

# CHESTER'S

kitchen & bar

## Ready, Set, Go!

### CHICKEN LETTUCE WRAPS / 12.95

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

### CALAMARI / 14.50

light cantonese breading, sweet pepper mix, scratch cocktail sauce

### BOURSIN ARTICHOKE DIP / 13.75

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

### PULLED CHICKEN EGG ROLLS / 12.95

flash fried, sweet thai chili sauce, mustard sauce

### ROTISSERIE CHICKEN WINGS / 14.95

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

### CRISPY SHRIMP DEVEILED EGGS\* / 11.25

exactly as it sounds, five deveiled eggs

### BRIE CHEESE CURDS / 11.50

light crispy batter, lingonberry ketchup

### CRUNCHY TATER TOTS / 12.50

house made, bacon ketchup

### BEEF & AMABLU FONDUE / 16.95

seared tenderloin pieces, oven roasted tomatoes, sourdough toasts

### SPICY CHICKEN MEATBALLS / 6 ea

red or white sauces, parmesan

### AHI TUNA POKE\* / 16.95

togarashi, capers, cilantro, 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 6.50 / bowl 8.50*

**MON/TUE:** mushroom thyme

**WED:** smoked gouda potato

**THU:** chicken tortilla

**FRI:** shrimp corn chowder

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

### CORNBREAD SKILLET / 10.95

signature recipe baked fresh daily served warm with maple butter

*single wedge 3.50*

## Flatbreads


### THAI CHICKEN / 12.95

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

### CHARRED PEPPERONI / 12.95

oven dried tomatoes, sliced pepperoncini peppers, mozzarella, basil pesto, fresh basil

## 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

**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

### CAPRESE SALAD / 8.95

ripe tomatoes, fresh mozzarella, fresh basil, olive oil, shredded lettuce, balsamic vinegar

**GRILLED CHICKEN BREAST** / 5.95

**PULLED CHICKEN** / 4.95

**GRILLED SALMON\*** / 10.95

**GRILLED SHRIMP\*** / 7.95

**GRILLED STEAK\*** / 10.95

### 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, cilantro

### WALLEYE TACO BOWL / 16.95

crunchy slaw, charred corn salsa, queso fresco, avocado cream, dirty rice, avocado, tomatoes, fresh cilantro

### 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

### SANTA FE CHICKEN / 15.95

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.

 gluten free option available.

# 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

 gluten free bun available / 1.95

### BLACKBERRY JALAPENO BURGER\* / 16.50

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

### ROTISSERIE CHICKEN SANDWICH / 16.95

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

### COWBOY BURGER\* / 15.95

bbq sauce, crispy onion strings, bacon, tillamook cheddar, brioche bun

### TURKEY BURGER / 16.95

ginger, garlic, scallion patty, crunchy slaw, rice vinegar, basil mayo, shredded lettuce, soy sauce, wonton chips

### CHESTER'S TURKEY AVOCADO MELT / 14.95

wood fired rotisserie turkey, basil mayo, lettuce, tomato, monterey jack, multi-grain bread

### GRASSY GRASS FED BURGER\* / 16.95

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

### CHESTER'S BIG MAC\* / 21.95

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

### WILD MUSHROOM BURGER\* / 16.50

shiitake, cremini & oyster mushrooms, gruyere cheese, lettuce

add smokehouse bacon / 1.95

add avocado / 1.95

## 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

### ROASTED PRIME RIB\* available after 4pm

slow roasted, beef au jus, mashed potatoes

11oz cut 38.95 / 16oz cut 49.95

### RIBEYE\* / 51.95

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

GRILLED SHRIMP / 4 ea

BLUE CHEESE CRUST / 2.95

WILD MUSHROOMS / 3.95

### 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)

## 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, dirty rice

### FISH & CHIPS / 18.95

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

## Pasta

### MINUTE CHICKEN / 21.50

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

### ASIAN STIR FRY / 15.95

broccoli, red & yellow peppers, wild mushrooms, jalapenos, carrots, linguini, thai sauce, cashews

### 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

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