

CHESTER'S

kitchen & bar

SUNDAY BRUNCH | 10 AM-2 PM

We use Grade A large farm fresh eggs, real unsalted butter, old smokehouse bacon & hickory smoked ham from Austin, Minnesota, country link sausages from Jones Farm, Wisconsin, and fresh orange juice from Florida. Smoked gouda hash browns are our signature baked-style hash brown potatoes and with roasted garlic. Enjoy and have a great day!

Eye Openers

BOTTOMLESS MIMOSA / 12
champagne, orange juice

CRANAPPLE MIMOSA / 13
apple cranberry juice, cinnamon simple syrup, champagne, cranberry skewer

HUMMINGBIRD / 11
st. germain, champagne, club soda

BRANDY 76 / 11
california crest brandy, clove simple syrup, orange juice, champagne

CHESTER'S BLOODY MARY / 11
house bloody mary mix, vodka, fresh garnish

CHAMPAGNE COCKTAIL / 8
champagne, sugar cube, bitters

MONKEY BREAD / 9.50
croissant dough pull-apart, pecan praline sauce
perfect start to your day with friends and family

Breakfast Classics & Eggs

efo THE ALL AMERICAN* / 13.95
three eggs any style, your choice of smokehouse bacon or country sausage links, smoked gouda hash browns, toast

ROASTED VEGETABLE OMELET / 13.95
oven roasted tomatoes, asparagus, roasted mushrooms, mozzarella cheese, garlic spinach, smoked gouda hash browns, toast
(no additions or deletions please)

efo TILLAMOOK CHEDDAR OMELET / 13.95
hickory smoked ham, smoked gouda hash browns, toast

REUBEN BENEDICT* / 14.95
braised corned beef, gruyere, caraway rye, poached eggs, hollandaise, chopped pickles, smoked gouda hash browns

CLASSIC BENEDICT* / 14.95
toasted english muffin, hickory smoked ham, poached eggs, hollandaise, smoked gouda hash browns

GREEK AVOCADO TOAST* / 11.95
toasted multi-grain bread, grape tomatoes, diced cucumber, feta cheese, red onion, two poached eggs

efo STEAK & EGGS* / 20.95
6oz grilled sirloin, two eggs any style, smoked gouda hash browns, toast

efo PROTEIN SCRAMBLE / 12.95
four eggs, cheddar cheese, choice of smokehouse bacon, hickory smoked ham, or country sausage with fruit

PRIME RIB HASH* / 14.95
tender beef, potato, bell pepper, red onion, poached eggs, hollandaise, toast
(no additions or deletions please)

BREAKFAST BURRITO / 14.95
choice of rotisserie chicken or sausage, scrambled eggs, charred corn salsa, queso fresco, roasted poblano salsa, lime sour cream, tomatoes, smoked gouda hash browns, tortilla chips

CHICKEN BISCUITS & GRAVY* / 15.50
sunny side egg, crispy fried chicken breast, fresh biscuit, country sausage gravy, tillamook cheddar, candied bacon

efo SUNRISE BURGER* / 16.50
black angus patty, smoked gouda hash browns, sunny side egg, smokehouse bacon, tillamook cheddar with fruit
add avocado / 2

HUEVOS RANCHEROS* / 13.95
two eggs, roasted poblano salsa, drunken pinto beans, queso fresco, avocado, cilantro, crispy tortilla strips, flour tortillas

BANANA CREAM PIE WAFFLE / 12.95
belgian waffle, banana custard, caramelized banana, whipped cream, chocolate sauce

BUTTERMILK PANCAKES OR FRENCH TOAST / 12.95
classic griddled cakes or french toast, maple syrup, country sausage link, candied bacon, powdered sugar

STRAWBERRIES & CREAM WAFFLE / 12.95
belgian waffle, macerated strawberries, whipped cream

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

efo gluten free option available.

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

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

SPICY CHICKEN MEATBALL / 6 ea
red or white sauces, parmesan

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

BRIE CHEESE CURDS / 11.75
light crispy batter, lingonberry ketchup



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*

LOBSTER BISQUE
scratch made creamy lobster bisque warm enough to fill your longing for all things decadent
served saturday & sunday *cup 7.50 / bowl 9.50*

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, edamame, toasted pepitas, cucumbers, plum sauce, grape tomatoes, quinoa

SALMON* / 21.95
charred corn salsa

SHRIMP / 17.50
charred corn salsa

CHICKEN BREAST / 16.50
roasted poblano salsa

FRESH VEGGIE / 15.50

Lettuce & Stuff

CRANBERRY WALNUT *get started 7.95 / 12.95*
mixed greens, dried cranberries, amablu cheese crumbles, spicy walnuts, balsamic vinaigrette

CHESTER'S CHICKEN CHOPPED / 15.95
pulled chicken, granny smith apples, tomatoes, sweet corn, amablu cheese crumbles, egg, smokehouse bacon, herb vinaigrette

SANTA FE CHICKEN / 15.95
pulled chicken, tomatoes, grilled onion, cilantro, sweet corn, avocado, toasted pepitas, chipotle ranch, tortilla strips

TUNA POKE BOWL* / 20.50
baby kale, creamy wasabi dressing, carrots, cucumbers, wontons, avocado, quinoa, tomatoes, cilantro

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

GRASSY GRASS FED BURGER* / 16.95
grass fed beef patty, baby arugula, avocado, lettuce, salsa verde sauce

COWBOY BURGER* / 15.95
bbq sauce, crispy onion strings, bacon, tillamook cheddar, brioche bun

ROTISSERIE

WOOD FIRED HALF CHICKEN / 24.95

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)

Chester's Classics

GRILLED MEATLOAF / 23.95
scratch made traditional meatloaf, mashed potatoes, parmesan broccoli, marsala mushroom sauce

FISH & CHIPS / 19.50
canadian walleye, craft beer batter, fries, scratch tartar sauce

FILET MIGNON* / 48.95
8oz center-cut 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

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