

# CHESTER'S

kitchen & bar

## Ready, Set, Go!

**gfo** **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

**BOURSIN ARTICHOKE DIP** / 13.95  
creamy, golden brown parmesan crust, garlic spinach, lavash chips

**PULLED CHICKEN EGG ROLLS** / 12.95  
flash fried, sweet thai chili sauce, mustard sauce

**gfo** **ROTISSERIE CHICKEN WINGS** / 14.95  
marinated, hand rubbed, grilled, choice of chipotle ranch, bang bang, bbq or amablu

**gfo** **CRISPY SHRIMP DEVILED EGGS\*** / 11.25  
exactly as it sounds, five deviled eggs

**BRIE CHEESE CURDS** / 11.75  
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 6.50 / bowl 8.50**

**MON:** chicken tortilla

**TUE:** mushroom thyme

**WED/THU:** smoked gouda potato

**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

**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** / 17.50  
charred corn salsa

**CHICKEN BREAST** / 16.50  
roasted poblano salsa

**FRESH VEGGIE** / 15.50

## 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"** / 6.95  
mixed greens, tomatoes, cucumbers, bermuda onions, carrots, croutons

**gfo** **CAESAR SALAD** / 6.95  
romaine, grated parmesan, croutons, grana padana

**gfo** **ICEBERG WEDGE** / 8.95  
smokehouse bacon, tomatoes, scallions, amablu cheese dressing

**gfo** **BEET SALAD** / 8.95  
red & golden beets, mixed greens, balsamic vinaigrette, feta cheese

**GRILLED CHICKEN BREAST** / 5.95

**PULLED CHICKEN** / 4.95

**GRILLED SALMON\*** / 11.95

**GRILLED SHRIMP\*** / 7.95

**GRILLED STEAK\*** / 11.95

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

**gfo** **RASPBERRY CHICKEN** / 15.95  
pulled chicken, spicy walnuts, dried apricots, raspberry vinaigrette, amablu cheese crumbles

**BEEF & BLUE** / 19.95  
6oz grilled sirloin, house greens, tomatoes, amablu cheese crumbles, chopped egg, bermuda onion, crispy onion strings, amablu dressing, balsamic reduction

**gfo** **BEET & QUINOA** / 14.95  
shelled edamame, arugula, red bell peppers, feta cheese, toasted pepitas, balsamic vinaigrette

**gfo** **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

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

**gfo** gluten free option available.

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

# CHESTER'S

## kitchen & bar

### 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

 **WILD MUSHROOM BURGER\*** / 16.50

shiitake, cremini & oyster mushrooms, gruyere cheese, lettuce add smokehouse bacon / 1.95

**PRIME RIB FRENCH DIP** / 19.95

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

 **CHESTER'S TURKEY AVOCADO MELT** / 14.95

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

**COWBOY BURGER\*** / 15.95

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

**GRASSY GRASS FED BURGER\*** / 16.95

grass fed beef patty, baby arugula, avocado, lettuce, verde sauce add avocado / 1.95

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

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

### 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

**BABY BACK BBQ RIBS** / 15.95-26.95

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

 **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 MEATLOAF** / 23.95

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

### 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)

### By Sea

**PARMESAN CRUSTED WALLEYE** / 29.95

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

**PEPPERCORN SALMON\*** / 29.75

gochujang pepper crust, pan roasted, green cabbage, carrot, red pepper, scallion, sesame soy glaze, lemon butter sauce, herbed rice

**FISH & CHIPS** / 19.50

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

**JAMBALAYA\*** / 26.95

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

**WALLEYE TACO BOWL** / 16.95

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

**TUNA POKE BOWL\*** / 20.50

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

### Pasta

**MINUTE CHICKEN** / 21.95

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

**BEEF STROGANOFF** / 28.95

short rib meat, wild mushrooms, wide egg noodles, cream sauce

**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\* / 11.95

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