

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.

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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

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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