

CHESTER'S

kitchen & bar

Ready, Set, Go!

CHICKEN LETTUCE WRAPS / 13.50

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

CALAMARI / 14.95

light cantonese breading, sweet pepper mix, scratch cocktail sauce

CRISPY BRUSSELS SPROUTS / 10.95

ginger wasabi dressing, crunchy slaw, togarashi

BOURSIN ARTICHOKE DIP / 13.95

creamy, golden brown parmesan crust, garlic spinach, lavash chips

BUFFALO SHRIMP / 16.95

flash fried, amablu cheese dressing

CHICKEN WINGS / 14.95

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

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: new england clam 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

SHORT RIB FLATBREAD / 13.50

korean bbq marinated short rib meat, garlic butter, wild mushrooms, oven dried tomatoes, mozzarella, fresh basil

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 / 17.95

charred corn salsa

CHICKEN BREAST / 16.95

roasted poblano salsa

FRESH VEGGIE / 15.95

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 *get started 6.95 / 11.95*

romaine, grated parmesan, croutons, grana padano

ICEBERG WEDGE / 9.95

smokehouse bacon, tomatoes, scallions, amablu cheese dressing

CRANBERRY WALNUT *get started 7.95 / 13.95*

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

GRILLED CHICKEN BREAST / 5.95

PULLED CHICKEN / 5.95

GRILLED SALMON* / 12.95

GRILLED SHRIMP* / 7.95

GRILLED STEAK* / 12.95

STEAK & POTATO SALAD* / 19.95

grilled 6oz sirloin, fingerling potatoes, oven dried tomatoes, crispy wild mushrooms, grilled onion, baby arugula, amablu cheese crumbles, balsamic vinaigrette

RASPBERRY CHICKEN / 16.50

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

HARVEST BEET SALAD / 12.95

roasted red & yellow beets, slivered granny smith apples, sliced onions, baby arugula, spring mix, goat cheese, balsamic vinaigrette

TUNA POKE BOWL* / 21.95

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

CHESTER'S CHICKEN CHOPPED / 16.50

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

SANTA FE CHICKEN / 16.50

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.

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

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Lunch is Served

WALLEYE TACOS / 15.50

cajun seasoned, crunchy slaw, charred corn salsa, queso fresco, wonton strips, avocado cream, lime vinaigrette, dirty rice

BAJA CHICKEN TACOS / 13.50

crunchy slaw, poblano salsa, queso fresco, avocado cream, lime vinaigrette, dirty rice

HOT HONEY CHICKEN SANDWICH / 15.95

flash fried chicken breast, hot honey sauce, brioche bun, lettuce, tomato, basil mayo

RUEBEN SANDWICH / 14.95

house braised corned beef, sauerkraut, gruyere cheese, russian dressing, caraway rye

OPEN FACE MEATLOAF / 12.95

grilled meatloaf, sourdough toast, mashed potatoes, marsala mushroom sauce, crispy onion strings

gfo WALLEYE TACO BOWL / 16.95

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

OPEN FACE HOT TURKEY / 12.95

sliced turkey, sourdough bread, mashed potatoes, chicken au jus

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* / 16.95

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

gfo WILD MUSHROOM BURGER* / 16.50

beef patty, shiitake, cremini & oyster mushrooms, gruyere cheese, lettuce, truffle mayo, brioche bun
add smokehouse bacon / 1.95

GRASSY GRASS FED BURGER* / 16.95

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

gfo CHESTER'S ROASTED CHICKEN SANDWICH / 16.95

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

gfo CHESTER'S TURKEY AVOCADO MELT / 15.95

sliced roast turkey, basil mayo, lettuce, tomato, monterey jack, avocado, multi-grain bread

COWBOY BURGER* / 16.50

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

CHESTER'S BIG MAC* / 21.95

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

PRIME RIB FRENCH DIP / 19.95

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

CHESTER'S SIGNATURE ROASTED CHICKEN

gfo OVEN ROASTED HALF CHICKEN / 25.95

special dry rub, antibiotic-free, farm raised in st. cloud, mn
served with hand mashed potatoes, grilled asparagus, chicken jus
all white meat / 1.95

By Sea

PARMESAN CRUSTED WALLEYE / 29.95

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

60 SOUTH GRILLED SALMON* / 29.75

7oz antarctic water salmon fillet, rice pilaf, grilled asparagus, capers, lemon butter sauce

JAMBALAYA* / 27.95

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

FISH & CHIPS / 19.95

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

Pasta

MINUTE CHICKEN / 21.95

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

LOBSTER MAC & CHEESE / 28.95

maine lobster claw meat, heavy cream, cheddar cheese, shallots, toasted breading crust

BUTTERNUT SQUASH RAVIOLI / 21.50

roasted ham, cranberries, garlic butter, chicken jus, toasted pecans, grana padana, fresh basil

MEDITERRANEAN ANGEL HAIR / 16.95

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

add pulled chicken / 5.95

add grilled shrimp / 7.95

add grilled salmon* / 12.95

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