

# 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.

# 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

<sup>gfo</sup> sub gluten free bun / 1.95

### BLACKBERRY JALAPENO BURGER\* / 16.95

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

### CHESTER'S ROASTED CHICKEN SANDWICH / 16.95

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

### <sup>gfo</sup> WILD MUSHROOM BURGER\* / 16.50

beef patty, shiitake, cremini & oyster mushrooms, gruyere cheese, lettuce, truffle mayo, brioche bun  
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

### <sup>gfo</sup> 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

### <sup>gfo</sup> GRASSY GRASS FED BURGER\* / 16.95

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

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

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

## CHESTER'S SIGNATURE ROASTED CHICKEN

### <sup>gfo</sup> 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 Land

### <sup>gfo</sup> MINUTE CHICKEN / 21.95

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

### BABY BACK BBQ RIBS / 15.95-26.95

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

### <sup>gfo</sup> ROASTED PRIME RIB\* available after 4pm

slow roasted, beef au jus, mashed potatoes  
11oz cut 38.95 / 16oz cut 49.95

### <sup>gfo</sup> GRILLED MEATLOAF / 23.95

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

## GRILLED STEAKS

<sup>gfo</sup> our steaks are black angus, center cut and 28-day-aged for full flavor and tenderness.  
seasoned with garlic butter and served with au jus and smoked gouda hash browns

**RIBEYE\*** 14 oz cut / 51.95

**SIRLOIN\*** 12 oz cut / 35.95

**FILET MIGNON\*** 8 oz cut / 49.95

**NEW YORK STRIP\*** 14 oz cut / 49.95

## 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, walleye, andouille sausage, tomatoes, dirty rice

### FISH & CHIPS / 19.95

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

### PAN SEARED SCALLOPS / 35.95

wild mushrooms, garlic spinach, truffle oil, lemon butter sauce

## Pasta

### 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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