# kitchen & bar

CHESTER'S

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

Flathreads

**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.

# Two Hands

kitchen & ba

served with choice of fries, cole slaw, cottage cheese, campfire beans, or fruit sub tater tots or soup of the day / 2.50

#### 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

## 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

CHESTER'S TURKEY AVOCADO MELT / 15.95 sliced roast turkey, basil mayo, lettuce, tomato, monterey jack, avocado, multi-grain bread

60 sub gluten free bun / 1.95

## COWBOY BURGER\* / 16.50

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, 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 =

#### 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

#### 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

ROASTED PRIME RIB\* available after 4pm slow roasted, beef au jus, mashed potatoes 11oz cut 38.95 / 16oz cut 49.95

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

# GRILLED STEAKS =

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

Bu 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

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 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



## 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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