

## APPETIZERS

**Beef and Blue Fondue 15**  
Pan seared tenderloin pieces, oven roasted tomatoes and sourdough bread. Served with creamy Amablu cheese

**Walleye Cakes 9**  
Roasted walleye fillets blended with herbs and spices, pan fried, served with 'made from scratch' tartar sauce and lemon

**Vegetarian Chili Signature Soup** Cup 4 Bowl 6  
All but the kitchen sink in here! The flavor will warm your soul

**Mushroom Thyme & Brandy Soup** Cup 4 Bowl 6  
Fresh mushrooms and thyme

**Calamari 11**  
Light Cantonese breading, sweet pepper mix and 'made from scratch' cocktail sauce

**Pan Seared Ahi Tuna 13**  
Sushi grade, seared rare with a pepper-sesame crust, pickled ginger, wasabi and Asian vinaigrette

**Chester's Lavash Pizza**  
Fresh flatbread brushed with basil pesto topped with oven roasted tomatoes, mozzarella and basil chiffonade  
*Margherita 8.75 Chicken 9.75*  
*Portabella 9.75 Chicken & Portabella 10.25*

**Thai Lavash 11**  
Our signature Margherita pizza topped with grilled Asian chicken, pineapple salsa, peanut sauce and cilantro

**Chicken Lettuce Wraps 11**  
Tender ground chicken sautéed with shiitake mushrooms and water chestnuts, Bibb lettuce, peanut and plum sauces

**Wild Tempura Mushrooms 10**  
Assorted wild mushrooms, flash fried and served with plum and creamy horseradish sauces

**Buffalo Shrimp 14**  
Lightly fried jumbo shrimp, tossed in a snappy sauce and served with Amablu cheese

**Ranch Chicken Wings 10**  
Marinated and grilled, served with chipotle ranch dipping sauce

## APPETIZER SALADS

**"I Just Want a Small Salad" Salad 5**  
Mixed greens, tomatoes, cucumbers, Bermuda onions and carrots with 'made from scratch' croutons

**Iceberg Wedge 6**  
Cool crisp lettuce, tomatoes, Bermuda onions, Old Smokehouse bacon and crumbled Amablu cheese

**Roasted Beet Chop Salad 6**  
Diced beets and mixed greens tossed in balsamic vinaigrette with crumbled Amablu cheese and Parmesan crisps

**Caesar Salad 6**  
Romaine spears, olive oil, imported Parmesan, classic dressing and 'made from scratch' croutons - *anchovies upon request*

**Cranberry and Walnut Greens 7**  
Spring greens, sun dried cranberries, spicy walnuts tossed in balsamic vinaigrette with crumbled Amablu cheese

*'Made from scratch' dressings:  
Ranch, Chipotle Ranch, Thousand Island, Honey Mustard, Caesar and Amablu cheese*  
*'Made from scratch' Vinaigrettes: Herb, Balsamic and Raspberry*  
*Also available: French, Olive Oil and Balsamic Vinegar*

## BEEF

*We use Black Angus 21 day aged beef, center-cut and naturally aged for full flavor and tenderness. Char-grilled to your specifications and served with our signature baked hash browns.*

**Grilled Filet Mignon**  
The most tender cut of beef  
6 oz cut 26 9 oz cut 30

**Grilled New York Strip 30**  
14 oz of pure perfection

**Grilled Ribeye 29**  
14 oz of a steak lover's favorite

**Roasted Prime Rib**  
Black Angus rib seared and slowly roasted over rock salt, mashed potatoes and pan beef juice - *creamy horseradish available upon request*  
11 oz cut 24.50 *Chester's 16 oz cut 27.50*

*Add flavor to your perfectly grilled steak. Choose an Amablu cheese topping, horseradish crust, garlic herb butter or Chester's peppercorn sauce.*

**Porterhouse Steak 34**  
Twenty- two ounces of steak grilled to perfection. Served with our signature oven baked hash browns

**Grilled Meatloaf 17**  
A unique blend of Black Angus ground beef, herbs, spices, spinach and tomatoes, oven-roasted then grilled. Served with mashed potatoes, green beans and Marsala mushroom gravy

## PORK & POULTRY

**Grilled Iowa Pork Chops 19**  
Two 7 oz rib chops marinated with maple syrup and toasted fennel brine, served medium with baked hash browns and roasted Fuji apples

**Rotisserie Chicken 18**  
Fresh Minnesota birds hand-rubbed and slow roasted in our wood-fired rotisserie. Mashed potatoes, asparagus and 'good juice'

**Lemon Garlic Chicken and Pearl Pasta 18**  
Two grilled chicken breasts, portabella mushrooms, shallots, garlic butter and Grana Padana, mixed greens drizzled with lemon garlic oil

**Baby Back BBQ Ribs**  
Award-winning sauce, slow smoked and finished on a char-grill. Served with French fries, campfire beans and coleslaw  
*Half Rack 15.50 Full Rack 24.50*

## PASTA

All pastas served with grilled Ciabatta bread

**Squash Tortellacci 16**  
Butternut squash filled pasta with julienne ham, cranberries, toasted pecans, brown sugar-garlic butter glaze, shaved Grana Padana and basil chiffonade

**Lobster Mac 'N' Cheese 17**  
The ultimate comfort food with caramelized shallots and a light breaded crust

**Rigatoni Chicken Alfredo 16**  
Pulled rotisserie chicken, garlic spinach and shallots tossed in creamy Alfredo sauce. Finished with crumbled Amablu cheese and spicy walnuts

**Mediterranean Angel Hair 12**  
Tossed with roasted red peppers, garlic spinach, Kalamata olives, roasted tomatoes, shallots, fresh oregano, olive oil, white wine and feta cheese  
*Add Pulled Chicken 5*  
*Grilled Shrimp 7 Grilled Salmon 7*

## FISH

**Grilled BBQ Salmon 19.50**  
Fresh salmon fillet basted with our signature BBQ sauce, grilled to perfection. Served with fresh garlic spinach, fingerling potatoes and warm bacon dressing

**Clay Pot MKT**  
Choice of Market Fish, Walleye or Shrimp baked with white wine, lemon, oven-dried tomatoes, Kalamata olives, fresh thyme and garlic butter

**Parmesan Crusted Walleye 20.50**  
Cold-water Canadian fillet coated with aged Parmesan, fresh herbs and griddled golden brown. Served with herbed rice pilaf, green beans and lemon - *'made from scratch' tartar sauce available upon request*

**Santa Fe Mahi Mahi 24**  
Grilled and served over onions, peppers, bacon, corn, sweet potato, black bean mash and cilantro

## DESSERTS

**Pumpkin Cheese Cake 8**  
Hints of cinnamon and vanilla served with fresh hazelnut liqueur whipped cream, caramel sauce and candied pecans

**Chocolate Pecan Pie 8**  
A twist to the classic with our rich chocolate, served with praline sauce and vanilla bean ice cream

**Old Fashioned Chocolate Cake 8**  
Moist cake layers with cocoa cream frosting, served with vanilla bean ice cream and Callebaut-Kahlua chocolate sauce

**Bread Pudding 7**  
Old fashioned, warm and soft, served with praline sauce and fresh whipped cream

**Banana Cream Pie 8**  
Made to order with fresh custard on a toasted walnut and almond crust, fresh whipped cream, Callebaut-Kahlua chocolate and caramel sauce, fresh sliced bananas

*An 18% gratuity will be added to parties of eight and over*

**C** *Chester's guest favorites!*