

APPETIZERS

Buffalo Shrimp 12

Lightly fried jumbo shrimp, tossed with a snappy sauce, Maytag blue dipping sauce

“Sliders” 5

Two burgers, American cheese, pickles and tiny onions

Ranch Chicken Wings 8

Marinated and grilled, chipotle-ranch dipping sauce

Chester's Beef and Blue Fondue 13

Tenderloin pieces pan seared, oven roasted tomatoes and sourdough bread served with a creamy Maytag Blue cheese sauce

Chicken Lettuce Wraps 7

Tender ground chicken sautéed with shiitake mushrooms and water chestnuts, crisp lettuce, peanut and plum sauces

Chester's Lavash Pizza 8

Fresh lavash brushed with basil pesto and topped with oven roasted tomatoes, whole milk mozzarella and fresh basil

Margherita 6 Chicken 7 Portabella 7

Chicken and Portabella 8

Walleye Cakes 8

Roasted walleye fillets blended with herbs and spices, pan fried and served with scratch tartar sauce, lemon

APPETIZER SALADS

“I Just Want A Small Salad” Salad 5

Tomatoes, cucumber, Bermuda onion, carrots and scratch croutons

Iceberg Wedge 5

Crisp cool lettuce, tomatoes, Old Smokehouse bacon, Maytag blue cheese

**Scratch dressings to choose from: Ranch, French, Caesar, Thousand Island, Maytag Blue Cheese, House Vinaigrette, Balsamic Vinaigrette, Fat Free Italian Vinaigrette, Balsamic Vinegar and Olive Oil*

Caesar 5

Romaine, olive oil, imported Parmesan, classic dressing, scratch croutons

Anchovies On Request

Cranberry and Walnut Greens 6

Baby greens, sun dried cranberries, spicy walnuts, balsamic vinaigrette, Maytag blue cheese

ENTRÉE SALADS

Chester's Chicken Chopped Salad 10

Mixed greens, pulled chicken, sweet corn, bacon, Granny Smith apples, tomatoes, chopped hard boiled eggs Maytag blue cheese, scratch croutons, herb vinaigrette

Gina's Roasted Vegetables and Goat Cheese 10

Zucchini, yellow squash, Bermuda onion, asparagus, portabella mushroom, Mission figs, balsamic vinaigrette and Laura Chanel goat cheese

Caesar Salad 8

Romaine, olive oil, imported Parmesan, classic dressing, scratch croutons - anchovies on request

Add Pulled Chicken 4 Grilled Shrimp 6 Grilled Salmon 6

Chester's Gus's Greek Salad 10

Mixed greens, cucumber, Bermuda onion, imported olives, tomatoes, feta cheese, pepperocinis, fresh oregano and herb vinaigrette

SOUP

Our soups are always made one day ahead. Ask Grandma why!

Chester's Daily: Vegetarian Chili Signature Soup

All but the kitchen sink in here! The flavor and the healthfulness will warm your soul!

Cup 3 Bowl 5

Monday: Chicken Noodle

Tuesday: Mushroom, Thyme and Brandy

Wednesday: Chicken Tortilla

Thursday: Tomato-Basil

Friday: Clam and Grilled Corn Chowder

Saturday: Beef and Barley

Sunday: Chicken Noodle

SIDES

Grilled Asparagus - Lemon-garlic oil 6

Cole Slaw 4

Mashed Potatoes 5

Baked Hash Browns 4

Grilled Portabella Mushrooms 6

Roasted Fuji Apples 4

Baby Garlic Green Beans 6

Scratch Stuffing 4

Home Made Pickles 3

Extra Good Juice Free!

Extra BBQ Sauce Free!

Chester's T-Shirts 18

FROM THE FIELD

Seasonal Vegetable Feast 13

Our Chef will prepare a variety of grilled, steamed or sautéed farm fresh vegetables of the season. Your server will fill you in on what we have for the day!

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. Choose a sauce, topping or crusted topping to add to the natural flavor.

Crusted Toppings and Herb Butter

Choose: Blue Cheese Crust, Horseradish Crust or Herb Garlic Butter

Grilled Filet Mignon

The most tender cut of steaks
6 oz cut 21 9 oz cut 27

Grilled New York Strip 25

14 oz of pure steak perfection

Grilled Top Sirloin 22

Great flavor, lean cut 14 oz

Surf any of your Turf!

Add a Walleye cake to any steak for 4 dollars!

Roasted Prime Rib

Black Angus rib seared and then roasted over rock salt slowly and with a lot of love! Mashed potatoes, garlic green beans, pan beef juices, horseradish sauce

11 oz cut 21 Chester's 16 oz cut 24
Served Thursday through Saturday

Grilled Meatloaf 13

A unique blend of black angus ground beef, herbs, spices, spinach and tomatoes. Oven roasted and grilled, served with mashed potatoes and mushroom gravy

PASTA

Rigatoni Chicken Gorgonzola 15

Pulled rotisserie chicken, spinach, walnuts and creamy gorgonzola sauce

Whole Wheat Linguini 12

Spinach, wild mushrooms, feta, vegetable broth

Add Shrimp 6 Add Pulled Chicken 4

Spaghettini Primavera 11

Garden fresh vegetables, extra virgin olive oil, toasted garlic, vine-ripened tomatoes, fresh basil

Add Shrimp 6 Add Pulled Chicken 4

Penne Marinara 9

Scratch red sauce, fresh basil, aged Parmesan cheese

Add Pulled Chicken 4

Add Italian Sausage 3

BURGERS

Our burgers are 100% ground chuck Black Angus one-half pound and hand pattied fresh daily. Choose from thin cut french fries, cole slaw, cottage cheese or fresh fruit to accompany your burger. Each burger is served with our house made sliced pickles, lettuce and vine-ripened tomato.

Black Angus Chuck Hamburger 7

Vermont White Cheddar Burger 8

Maytag Blue Cheese Burger 8

Portabella and Swiss Burger 9

Raw or grilled Bermuda onions available on request.

Add Old Smokehouse bacon to your burger for 1

PORK AND POULTRY

Rotisserie Chicken 15

Open fire cooking, slow roasted and hand rubbed fresh Minnesota birds. Served with mashed potatoes, good juice and grilled asparagus

Year Round Turkey Dinner 14

Mashed potatoes, scratch stuffing, good juices and cran-strawberry sauce

Grilled Iowa Pork Chops 17

Two 8 oz rib chops, maple syrup and toasted fennel brine, baked hash browns and roasted Fuji apples

Baby Back BBQ Ribs

Award-winning sauce, slow smoked and finished on a char grill. Served with french fries and cole slaw

Half Rack 14

Full Rack 20

FISH

Grilled Fresh Fish MKT

Variety changes, the quality does not!

Parmesan Crusted Walleye 16

Cold water Canadian Fillet coated with aged Parmesan and fresh herbs and griddled golden brown. Served with mashed potatoes, scratch tartar sauce and lemon

Crispy Beer Battered Walleye Sandwich 10

Lettuce, vine-ripened tomato, lemon, scratch tartar sauce on toasted ciabatta bread, your choice of a side dish

Grilled BBQ Salmon 15

Fresh farm raised Atlantic salmon fillet, basted with our signature scratch BBQ sauce and grilled to perfection. Served with garlic green beans and mashed potatoes

DESSERTS

Banana Cream Pie 7

Made to order with fresh custard on a toasted walnut and almond crust, whipped cream, Kahlua chocolate and caramel sauces, fresh sliced bananas

Old Fashioned Chocolate Cake 6

Moist cake layers with cocoa cream frosting, served with vanilla bean ice cream and Callebaut chocolate sauce

Whole cakes available for your party needs in the restaurant or to take home! 24 hour notice please, but not always necessary! 29

Strawberry and Angel Food Cake Fondue 6

Toasted cake bites and California berries with Callebaut chocolate dipping sauce

Warm Bread Pudding 5

Old fashioned, warm and soft, served with praline sauce and fresh whipped cream

Black Cow 5

Iron Horse root beer, vanilla bean ice cream in your own chilly tin cup!

KIDS MENU

The kids here get a touch spoiled! Each kid meal comes with a choice of French fries or fruit, a fountain soda or milk and you already have those fun Wiki Sticks!

Wyatt's Macaroni and Cheese - Garlic bread 4

Natalie's Noodles & Red Sauce - Garlic bread 4

Gabby's Chicken Fingers 4

Alex's Kids Steak 8

Annie's Buttered Noodles 3

Evan's Rotisserie Chicken 5

Zoë's Hamburger 4

Kacey's Cheeseburger 4

Kienan's Grilled Hot Dog 3

Teyghan's Cheese Pizza 3