

HOTEL
Chester
Starkville, Mississippi

MAY 2, WED ~5 SAT, 2018

DINNER HOURS: 5PM~10PM

NO RESERVATIONS

2018 MSU GRADUATION WEEKEND MENU

SHARES AND SALADS

FRIED GREEN TOMATOES *spicy tomato jam, house ranch...8*

CRISPY CALAMARI *dusted with seasoned flour, sweet chili sauce...10*

VEGETABLE SPRING ROLLS *shiitake mushrooms, asian veggies, sweet chili sauce...8*

CRABMEAT QUESADILLA *lump crabmeat, cilantro pesto.....12*

GRILLED ROMAINE SALAD *black bean, avocado mixture, avocado ranch dressing...7*

SPRING MIX & ARUGULA SALAD *strawberries, walnuts, parmesan, balsamic vinaigrette...7*

ENTRÉES

served with two side choices and dinner rolls

STEAK AU POIVRE

grilled new york steak, crushed peppercorn-cognac sauce ...24

SURF & TURF

5oz filet of beef, char-grilled shrimp...28

PORK TENDERLOIN

72 hour brined, apricot herb glazed.....19

CHESTER CHICKEN MASALA

pappardelle pasta, sautéed mushroom, masala sauce19

PAN SEARED STEELHEAD SALMON23

RARE – VERY RED, COOL CENTER
MEDIUM RARE – RED, WARM CENTER
MEDIUM – PINK, HOT CENTER
MEDIUM-WELL – HINT OF PINK, HOT CENTER
WELL DONE – NO PINK, HOT CENTER

SIDES

GRILLED VEGETABLES , ASPARAGUS, STEAMED BROCCOLINI,

ROASTED RED POTATOES, WHIPPED POTATOES, HARVEST WILD RICE PILAF

DESSERTS ...7

GERMAN CHOCOLATE CAKE; CRÈME BRULEE;

NEW YORK CHEESE CAKE; STRAWBERRY RHUBARB TART;

STICKY TOFFEE WITH ICE CREAM;

FRIED RASPBERRY CHEESE CAKE ROLLS

Parties of 6 or more a 20% gratuity will be added. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions