Summer 2016 Menu

SMALL PLATES

JUMBO ROBATA GRILL *a rustic Japanese grilling technique, served with our complementing sauces*
CHICKEN 7 SHRIMP (7each) 10 VEGETABLE 7

WARM CRAB & ARTICHOKE DIP *a delicious blend of lump crab, artichoke, spinach, cheeses, and tortilla 12*

CRAB QUESADILLA *a generous portion of crabmeat, cheeses and cilantro walnut pesto in a grilled tortilla 11*

EDAMAME *lightly salted young soy beans served with lime wedge for fresh taste 5*

CRISPY CALAMARI *domestic calamari, lightly seasoned coating, served with sweet chili dipping sauce 11*

BEER BATTERED OKRA *dark beer and seasoned flour batter, served with dipping chili sauce 8*

CRAWFISH EGG ROLLS *cream cheese and crawfish wrapped in wonton served with sweet chili dipping sauce 9*

FRIED GREEN TOMATOES *tempura and cornmeal battered young tomatoes, served with tomato jam ranch 8*

FRESH MOZZARELLA CROSTINI *basil, tomato, balsamic vinaigrette on toasted ciabatta bread 11*

VEGETABLE SPRING ROLLS *shiitake, wild mushrooms, bamboo, vegetables, served with sweet chili sauce 8*

PANKO CHICKEN TENDERS *special seasoned batter with side of honey mustard 10 add fries 12*

SALADS AND SOUP

HOUSE GINGER SALAD *mixed greens, tomatoes, pickled red onion and house ginger dressing 7*
GRILLED ROMAINE SALAD *heart of romaine, black bean, avocado, tomato, avocado ranch dressing 8*
CHESTER GUMBO *chicken, Andouille, grilled shrimp and rice served with French baguette bread 10*

SANDWICHES AND MORE

Choice of parmesan fries, sweet fries or just regular fries

GORDON BURGER *all beef, served fully dressed with Gordon Ramsay's special sauce, gruyere cheese, cheddar, caramelized onion, tomato, lettuce, dill pickle, fries 14 add 2 for bacon and or add 2 for mushroom sauté*

BEER BATTERED FISH AND CHIPS *wild cod, house tartar, malt vinegar 14*

FRENCH DIP AU JUS *thinly sliced roasted waygu beef piled high on cuban roll, horseradish upon request 15*

CRAB CAKE SANDWICH *lump crab cakes, special sauce, spring mix, tomato, on ciabatta bread 15*

PULLED PORK SANDWICH *sweet and tangy flavored pork, coleslaw on sweet sourdough buns 14*

SHRIMP PO BOY *gambino bun, domestic shrimp, crispy bacon, tomatoes, lettuce, special sauce 15*

HOUSE SPECIALTY ENTRÉES

PUB STEAK *10 oz certified angus sirloin, au poivre sauce, vegetable skewer, fries 21*

RIBEYE CAP & SHRIMP 6 oz ribeye tenderloin, grilled shrimp, green beans, fries 24

HERB STUFFED CHICKEN *cheeses, walnuts, fresh herbs, asparagus, wild rice pilaf 18*

PORTERHOUSE PORK CHOP *brined 72 hours with fresh herb, grilled asparagus, wild rice pilaf 21*

DESSERTS 7.5

STICKY TOFFEE & ICE CREAM | STRAWBERRY RHUBARB PIE |
HÄAGEN-DAZS VANILLA ICE CREAM | FRIED RASPBERRY CHEESE CAKE ROLLS |
CHOCOLATE ERUPTION CAKE | NEW YORK CHEESE CAKE

*Surcharge(s) will apply to split orders $5 and $10 per person without food orders during dinner hours. 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