



# **CHESTY'S BREAKFAST** | HOTEL GUEST: NO CHARGE\* VISITING GUEST: \$24 EACH

BAR & GRILL

## **1. SCRAMBLED EGGS WITH APPLE SAUSAGE, APPLEWOOD BACON OR SAUTÉED VEGGIES**

Served with Breakfast Potatoes, Grilled Seasoned Tomato & Biscuit

## **2. CHESTY'S BREAKFAST HERO**

Toasted Focaccia Roll with Scrambled Eggs, Bacon & Cheddar Cheese  
Served with Breakfast Potatoes

## **3. SOS OVER TWO BUTTERMILK BISCUITS**

Served with Breakfast Potatoes

## **4. OATS, HONEY & FRUIT BRAN MUFFIN**

Served with Garden Pick Fruit Cup & Today's Yogurt

## **5. PRIME RIB HASH**

Served with Two Eggs Sunny Side Up Over Country Potatoes

## **6. TOASTED EVERYTHING BAGEL**

Choose Cream Cheese, Peanut Butter/Jelly or Butter  
Served with Garden Pick Fruit Cup & Today's Yogurt

## **7. CRISPY GOLDEN THICK WAFFLE**

Fresh Strawberries, Blueberries, Maple Syrup & Butter  
Whipped Cream on request

## **8. OATMEAL WITH DRIED FRUIT & BROWN SUGAR**

Served with Garden Pick Fruit Cup & Today's Yogurt

*\*Hotel Guest Hosted Breakfast: One Breakfast, One Beverage per Guest  
Additional Breakfast Entrees \$20 Beverages \$4 Side Dishes \$5*

**CHESTY'S COFFEE MUG: \$12 SIX MUGS: \$69**



# **SIMPLE & SMALLER**

---

## **BBQ PRIME SLIDERS \$18**

Six Sliders, Spicy Sweet BBQ with Peperoncini Garnish

## **GOLDEN CALAMARI WITH CLASSIC TARTAR \$20**

## **CHESTY'S CHEESE BOARD WITH ACME BREADS \$20**

## **MARINECLUB CRAB CAKES WITH ROASTED PEPPER AIOLI \$24**

## **STEAK FRIES TOSSED WITH GARLIC & HERBS \$14**

## **MARINECLUB SALAD \$11**

Sonoma Greens, Tri-color Bells, Red Onion, Cherry Tomatoes with Shredded Aged Cheddar and Homemade Acme Bread Croutons. Choice of Club Vinaigrette or Chunky Blue Cheese.

**ADD SHRIMP OR CHICKEN +\$8**

## **FISHERMAN'S WHARF CLAM CHOWDER WITH ACME RUSTIC ROLL \$14**

## **CHESTY'S CHILI WITH SHREDDED CHEDDAR, CHOPPED ONIONS \$13**

## **CHICKEN TENDERS, STEAK FRIES, HONEY MUSTARD \$18**

## **CLASSIC WEDGE \$14**

Crisp Iceberg Wedge Topped with Chunky Blue Cheese, Bacon Bits, Cherry Tomatoes and Scallions. **ADD SHRIMP +\$8**



# GRILL MENU

---

*Entrées include ACME Breads with  
Sweet Cream Butter & Cheese Board Starter*

**GRILLED SALMON WITH MEYER LEMON BEURRE BLANC \$36**

**NEW YORK STEAK \$53**

USDA Prime, Dry Rub, Grilled to Order with Peppercorn Glaze

**CHESTY'S CHICKEN \$39**

Chicken Breast, Black Forest Ham, Beefsteak Tomato,  
Havarti Cheese & Tarragon Mustard

**SKYROOM ROASTED PRIME \$48**

Your Choice of Cut, Rosemary *au jus*, Horseradish Cream

**GRILLED PORTOBELLO MUSHROOM**

**STUFFED WITH SPINACH \$34**

Sautéed in Olive Oil, Herbs & Garlic, Topped with  
Crumbled Maytag Blue Cheese (Optional: Vegan Blue Cheese)

*— All entrées above served with Roasted Fingerling Potatoes & Vegetables —*

**BUBBA BULLDOG BURGER WITH STEAK FRIES \$29**

1/2 Pound Ground Chuck, Topped with Vermont Cheddar Cheese, Russian  
Dressing & Visalia Onion Relish on an ACME Bun

**BEER BATTERED COD WITH STEAK FRIES \$36**

Tartar and Spicy Cocktail Sauce Accompaniments

---

**FINALE \$16**

Tonight's Selection



# GROUP MENU

---

## STARTER

MARINE CLUB CHEESE BOARD WITH ACME BREAD BASKET

STARTER SALAD

## ENTRÉE

Choose one

### NEW YORK STEAK

USDA Prime, Dry Rub with Peppercorn Glaze

### CHESTY'S CHICKEN

Chicken Breast, Black Forest Ham, Beefsteak Tomato,  
Havarti Cheese & Tarragon Musard

### GRILLED PORTOBELLO MUSHROOM STUFFED WITH SPINACH

Sautéed in Olive Oil, Herbs & Garlic, Topped with Crumbled  
Maytag Blue Cheese (Optional: Vegan Blue Cheese)

### GRILLED SALMON

USDA Prime, Dry Rub with Peppercorn Glaze

## FINALE

CHEF'S CHOICE DESSERT

---

**\$85 PER PERSON**

Plus Tax & Service Fees



# WINE LIST

---

## MARINES' MEMORIAL PRIVATE LABEL

Valiance Chardonnay \$30 bottle | \$7 glass

Valiance Cabernet \$30 | \$7 glass

## SAUVIGNON BLANC

Benziger \$30 Bottle | \$7 glass    Duckhorn \$59 Bottle | \$15 glass

## CHARDONNAY

Skyside \$30 bottle | \$7 glass    La Crema \$39 Bottle | \$10 glass

## ZINFANDEL

Frog's Leap \$66 Bottle

## MERLOT

Decoy \$39 Bottle | \$10 glass

## PINOT NOIR

Skyside \$39 Bottle | \$10 Glass    La Crema \$45 Bottle | \$12 Glass

## CABERNET

Skyside \$37 Bottle | \$10 glass    Heitz \$99 bottle

## SPARKLING WINE

Toast \$30 Bottle | \$7 glass    Roederer \$59 Bottle

---

## CORKAGE (PER 750ML BOTTLE)

Guests \$30 | Members \$20

Benefactors \$10 | Patriots Circle \$0