CHESTY’S BREAKFAST

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 Pepperoncini 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
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 entrees 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
Checken Breast, Black Forest Ham, Beefsteak Tomato, Havarti Cheese & Tarragon Mustard

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
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