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 TOSSSED 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
MIXED GREEN SALAD

ENTRÉE
Choose one

ROASTED PRIME RIB
Rosemary Au Jus & Horseradish Cream

CHESTY’S CHICKEN
Chicken Breast, Black Forest Ham, Beefsteak Tomato, Havarti Cheese & Tarragon Mustard

GRILLED SALMON
With Beurre Blanc Sauce

*GRILLED PORTOBELLO MUSHROOM
STUFFED WITH SPINACH
Sautéed in Olive Oil, Herbs & Garlic, Topped with Crumbled Maytag Blue Cheese

DESSERT
CHEF’S CHOICE

$85 PER PERSON
Plus Tax & Service Fees
*Vegan option available upon request
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