



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

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



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