CHESTERFIELDS

Dinner Menu

Soups

Soup du jour Please inquire about today's recipe	NAf.14.30	$7.95
Conch chowder Homemade creamy New England style Chowder	NAf.15.30	$8.50
French Onion Soup Savory Onion Soup topped with seasoned Croutons and melted Gouda Cheese	NAf.16.10	$8.95

Appetizers

Escargot Half dozen baked Escargot smothered in Tarragon Herb and Garlic Butter	NAf.18.90	$10.50
Hurricane Shrimp Tender Shrimp simmered in a spicy cream and tomato sauce with hot local peppers **(Warning! These are HOT!)**	NAf.19.70	$10.95
Coconut Shrimp Shrimp dipped in a Chesty Style batter rolled in fresh grated coconut and deep-fried to golden brown	NAf.19.70	$10.95
Peel 'n Eat Shrimp ½ lb of Shrimp cooked to perfection in their own shell, served with a spicy Cocktail Sauce and Lemon	NAf.18.90	$10.50
Conch Cocktail Local Conch marinated in a spicy Vinaigrette Marinade, served on a bed of Greens	NAf.19.70	$10.95
Conch Fritters Diced Conch, Onions & Spices in a homemade Batter, deep-fried until golden brown	NAf.19.70	$10.95
Coquille St. Jacques Sea Scallops in a white wine, butter and cream sauce, Topped with bread crumbs and Parmesan cheese	NAf.21.50	$11.95
Stuffed Mushrooms Fresh Mushroom Caps filled with a seasoned crabmeat stuffing, baked and glazed with a sauce bernaise	NAf.19.70	$10.95
Calamari Appetizer Calamari rings dipped in Beer Batter and Deep Fried served with Tartar and Cocktail Sauce	NAf.19.70	$10.95
Calamari Pepperoncini Calamari and Pepperoncini sauteed with garlic and spices	NAf.19.70	$10.95

A 15% Service Charge will be added

Salads

Caesar Salad — NAf.19.70 — $10.95
Fresh Romaine Lettuce tossed with our own Caesar Dressing and topped with freshly grated Parmesan Cheese and Croutons

Tomato and Mozzarella Salad — NAf.21.50 — $11.95
Mozzarella Cheese, Fresh Tomatoes, Basil and a Light Vinaigrette Dressing

Mixed Salad — NAf.16.10 — $8.95
Mixed greens carrots, cucumber, tomatoes and celery and your choice of Dressing

Meat & Poultry

New York Strip Loin — NAf.41.30 — $22.95
12 oz. Strip charbroiled to perfection*

Filet Mignon — NAf.46.70 — $25.95
An 8 oz. Filet of Tenderloin grilled to perfection and unsurpassed in tenderness*

*Served with your choice of one of our following home made sauces:
A Creamy Green & Black Pepper corn Cognac Sauce,
Sauce Béarnaise or a Blue Cheese Sauce

Duck Chesterfield — NAf.41.30 — $22.95
Roast Duckling served with a Pineapple and Banana Sauce

Chicken Creole — NAf.32.30 — $17.95
Chicken Breast grilled and topped with our own Creole Sauce

Chicken Teriyaki — NAf.32.30 — $17.95
Boneless Breast of Chicken grilled in a Teriyaki Marinade

Chicken Breast with Pepper Sauce — NAf.34.10 — $18.95
Grilled Chicken Breast topped with a Creamy Green & Black Peppercorn Cognac Sauce

Chicken Chesterfields — NAf.39.50 — $21.95
Grilled Chicken Breast topped with Sauteed Shrimp, Broccoli and a sauce béarnaise

All entrees are served with:
Fresh Vegetables and your choice of
Rice, **French Fries** or **Potatoes of the day**

A 15% Service Charge will be added

Seafood

Catch of the day — NAf.39.50 — $21.95
A variety of Fresh Local Fish landed daily, Charbroiled or grilled and served with your choice of Garlic Butter or Creole Sauce

Sautéed Scallops — NAf.41.30 — $22.95
Fresh Sea Scallops lightly seasoned, floured, sautéed and drizzled with garlic butter

Scallops Madagascar — NAf.41.30 — $22.95
Sea Scallops sautéed in a Light Curry Cream Sauce

Scallop and Shrimp Kebab — NAf.39.50 — $21.95
Fresh Sea Scallops and Black Tiger Shrimp on a skewer topped with sauce béarnaise

Baked Shrimp — NAf.41.30 — $22.95
Black Tiger Shrimp Stuffed with Seasoned Crabmeat baked and glazed with sauce béarnaise

Baked Stuffed Mahi Mahi — NAf.41.30 — $22.95
Stuffed with crabmeat and topped with a creamy white wine sauce

Our very popular Seafood Sampler — NAf.41.30 — $22.95
An assortment of Shrimp, Scallops, Calamari and Fresh Mahi Mahi seasoned and grilled with Garlic butter

Grilled Caribbean Lobster — Market Price
Fresh caught Saba Lobster, Grilled and served with Garlic Butter

Pastas

Shrimp Scampi — NAf.39.50 — $21.95
Shrimp sautéed in Butter, with a touch of Cream, Garlic, served on a bed of Fettuccine and topped with Parmesan Cheese

Fettuccine Alfredo with Shrimp & Mushrooms — NAf.39.50 — $21.95
Shrimp & Mushrooms sautéed in our homemade Alfredo Sauce served over Pasta

Seafood Pasta — NAf.37.70 — $20.95
Shrimp, Scallops and Fresh Fish simmered in a Cognac Cream Sauce

Fettuccine Seafood Creole — NAf.37.70 — $20.95
A combination of our Fresh Seafood in our home made Creole Sauce served on Fettuccine

We accept Visa and MasterCard

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