

Steaks & Chicken

Served with Homemade Soup or Salad

Filet Mignon (GF)

Center cut tenderloin served with your choice of potato and fresh vegetables 32.95

BBQ Baby Back Ribs (GF)

Slowly braised and char grilled with homemade bbq sauce, choice of potato and coleslaw
Whole slab 24.95—1/2 slab 17.95

Chicken Piccata

Sautéed boneless breast served with lemon garlic wine sauce and capers, served over linguine 18.95

Chicken Parmesan

Sautéed boneless breast topped with mozzarella, parmesan and marinara sauce, served over linguine 18.95

Herb Chicken (GF)

Chicken breast grilled or blackened, marinated in olive oil, garlic and fine herbs. Served with a baked potato and fresh vegetables. 17.95

From the Sea

Served With Homemade Soup or Salad

*** Parmesan Crusted Tilapia**

Fresh filet with parmesan bread crumbs, oven baked and topped with citrus cream sauce, served with rice pilaf and fresh vegetable 18.95

***Sweet Potato Crusted Salmon**

Fresh filet served with tropical pineapple-papaya salsa and fresh vegetables 23.95

Cedar Planked Salmon

Fresh filet roasted on a cedar plank, topped with honey bourbon sauce, served with fresh vegetables and garlic mashed potatoes 23.95

Fried Shrimp

Tempura or coconut, hand breaded and served with dipping sauce, French fries & coleslaw 18.95

Friday Fish Fry

Enjoy cod either fried, broiled or sautéed, French fries & coleslaw 16.95

Pasta Specialties

Served With Homemade Soup or Salad

***Shrimp Palermo**

Sautéed gulf shrimp, ground sausage, herbs and spices served in a cream sauce over linguine 19.95

Penne Tuscan Style

Penne sautéed in garlic butter with mushrooms, sun dried tomatoes, artichoke hearts, Kalamata olives, white wine and tomato sauce. 14.95
Add Salmon or Shrimp \$6, Chicken \$5, Meatballs \$4.50

Baked Penne Pasta

Homemade marinara topped with mozzarella and parmesan cheese, baked to perfection 13.95
Add Meatballs \$4.50

Make your entree Gluten Free by requesting our gluten free pasta.

****Friday and Saturday Evening***

Slow Roasted Prime Rib (after 4pm)

Served with your choice of potato and fresh vegetables 10 oz 25.95 14 oz 30.95
(starting July 10, 2020)

Desserts

Key Lime Pie	6.95
Carrot Cake	7.50
Crème Brule/Mini Lava Cake	7.50
Chocolate Mousse Tower	6.95



Prices subject to change

GF = Gluten Free

* Chessie's Favorite!



Rediscover a Barrington Tradition



Chessie's Restaurant provides a relaxing atmosphere with an award winning menu. Three uniquely different dining areas can be found within the restaurant. The heart of the restaurant is a beautiful dining room with a full bar with a warm "Pub" atmosphere that was once Barrington's original railroad station. Our authentic 1920's Illinois train car offers a unique dining experience; you will feel like you are traveling across the country while dining! The Atrium dining area is open and airy with high ceilings and perfect for any size group. Our versatile banquet rooms are available for receptions, clubs, business meetings and private parties.

Open Daily At 11:00 Serving Lunch And Dinner

847-382-5020
chessies-restaurant.com
(follow us on facebook, instagram and twitter)

Starters

***Broccoli Crab Bites**

Lightly fried, honey mustard dipping sauce 8.95

Quesadilla, Chicken or Vegetable

Grilled mozzarella and cheddar cheeses, served with pico de gallo & sour cream 10.95

Nachos, Spicy Beef or Chicken

Cheese, tomatoes, jalapenos, scallions and homemade guacamole 12.95

***Coconut Shrimp**

Breaded jumbo shrimp served with apricot sauce 11.99

Crab Cakes

Served over spring greens with pineapple-papaya salsa 12.50

GF = Gluten Free

*** Chessie's Favorite!**

Soups & Salads

Homemade Soup of the Day *** Chessie's Baked French Onion**

Cup 4.95 Bowl 6.95

California Cobb (GF)

Mixed greens, chicken, mushrooms, chopped egg, bacon bits, tomatoes and crumbled blue cheese 12.95

Classic Caesar

Crisp romaine lettuce with Parmesan cheese, croutons and Caesar dressing 9.95

Chessie's Chopped

Crisp romaine and iceberg lettuces, artichoke hearts, avocado, slivered almonds, tomatoes, celery, green olives, cucumbers, red onion and bacon with peppercorn ranch dressing 11.95

***Strawberry Salmon (GF)**

Salmon lightly grilled, served on baby spinach with strawberries, slivered almonds, red onions and poppy seed dressing 15.95

The Wedge (GF)

A crispy wedge of iceberg lettuce with homemade blue cheese dressing, blue cheese crumbles and crispy bacon. 10.95

Added Enhancements: Cheese or blue cheese crumbles \$1.00
Chicken \$5.00, Shrimp or Salmon \$6.00
Side House Salad \$3.95

All of our salad dressings are gluten free and homemade with your choice of:
peppercorn ranch, Caesar, fat free French, creamy blue cheese, Italian, balsamic vinaigrette, poppy seed, fat free honey Dijon, cilantro-ginger vinaigrette, creamy garlic, Asian sesame seed, 1000 island and raspberry vinaigrette.

Sandwiches

Served With Chessie's Slaw and Choice of Fries, Homemade Chips or Fruit

*** All American Burger**

100% USDA Flame Grilled Black Angus beef, with lettuce, onion and tomato on a fresh bakery bun 11.95

Add your choice of cheese and other toppings \$1 for each

*** French Dip**

Shaved roast beef and Swiss cheese served on a French roll, a side of au jus 11.95

Add grilled peppers—\$1.00

Steak Sandwich

Grilled sirloin steak served on panini bread with a side of horseradish sauce 13.95

*** Chicken Tenders**

Hand breaded and served with honey mustard or BBQ sauce 12.95

Chessie's Chicken Sandwich

Grilled, blackened, or teriyaki chicken with lettuce, tomatoes, cheese and mayo on French bread 11.95

The Reuben

Sliced tender Vienna corned beef, Swiss cheese, Bavarian sauerkraut and 1000 island dressing on marbled rye 12.50

Grilled Three Cheese

American, Swiss, mozzarella, tomatoes and smoked bacon on toasted marbled rye 11.95