

Chestnut Valley Wines List

		<i>Glass</i>	<i>Bottle</i>
J.W. Morris	Chardonnay	\$6	\$18
Fog Mountain	Chardonnay	\$9	\$27
Trig Point	Chardonnay	\$14	\$40
Badissa	Pinot Grigio	\$8	\$24
Fernlands	Sauvignon Blanc	\$9	\$27
Flying Solo	Dry Rose	\$8	\$24
JW Morris	Moscato	\$6	\$18
JW Morris	Pinot Noir	\$6	\$18
Fog Mountain	Pinot Noir	\$9	\$27
JW Morris	Merlot	\$6	\$18
Fog Mountain	Red Blend	\$9	\$27
Domaine Bousquet	Malbec	\$8	\$24
JW Morris	Cabernet Sauvignon	\$6	\$18
Fog Mountain	Cabernet Sauvignon	\$9	\$27
Gravel Bar	Cabernet Sauvignon	\$14	\$40

Michigan Wines

Chestnut Valley is proud to offer wines that are **Truly Michigan™**.

Burgdorf's Winery secures high quality fruit from Michigan farmers to produce award winning, **Truly Michigan™** wines

Whites

	Glass	Bottle
Dry Riesling	\$9	\$27
Spartan White	\$10	\$30

Reds

Spartan Blush	\$9	\$27
Spartan Red	\$10	\$30
Faye (Cabernet Franc)	\$13	\$39

Fruit Wines

Maize -N- Blueberry	\$13	\$39
Pear Wine	\$12	\$36
Red Raspberry	\$17	\$45

Short Game

Shrimp Cocktail– Six Shrimp seasoned served chilled with cocktail sauce. \$9

Nacho's - House made Tortilla Chips layered with Seasoned Ground Beef or Chicken and Cheddar Jack Cheese. Topped with Tomatoes, Onions, and Jalapeno's. \$ 11

Wings - 9 Bone In Wings, Tossed in Barbecue, Buffalo, or Garlic & Parmesan. \$11

Spinach Artichoke Dip - Served with Tortilla Chips. \$9

Chips & Salsa - House made Tortilla Chips and Salsa. \$ 5

Hand Battered Onion - Red Onions Sliced Thick and Beer Battered. \$8

Hand Cut French Fries - Hand Cut Daily. \$7

Soups

Chili -\$5

Soup of the Day -\$5

In the Weeds

Side Salad - Artisan Greens, Grape Tomatoes, Croutons, Cucumbers, and Red Onions. \$5

Caesar Side Salad - Romaine Lettuce, Parmesan Cheese, Croutons. \$5

Blackened Salmon Salad- Blackened Salmon, Artisan Greens, Grape Tomatoes, Cucumber, Dried Cherries, Red Onion, and Blue Cheese Crumbles. Served with Cherry Vinaigrette. \$13

Classic Wedge - Iceberg Lettuce, Blue Cheese Crumbles, Chopped Bacon, Diced Tomatoes. Served with Blue Cheese. \$9

Chicken Caesar - Romaine Lettuce, Parmesan Cheese, Croutons, Seasoned Grilled Chicken Breast. \$13

Sand Wedge's

All of the below are served with coleslaw & Kettle Chips

Add Hand Cut Fries 1.50 or Onion Rings 2.00

Grilled Chicken Club - Seasoned Grilled Chicken Breast, Bacon, Cheddar Cheese, Lettuce, and Tomato. \$10

Perch Sandwich - Your choice of Battered, or Sautéed Perch, Lettuce, Tomato, and Tarragon Mayo. \$11

Corned Beef & Swiss - Detroit Style Rye Bread, Thinly Sliced Corned Beef, and Swiss Cheese. \$11

Burgers, Brats, & Dogs

Consuming raw or undercooked, meat, seafood, poultry, shellfish, or eggs may increase your risk of foodborne illnesses.

Chili Dog - A Quarter Pound All Beef Franks, House Made Chili, Sautéed Onions, Cheddar Jack Cheese. \$6

Beer Brat - Bratwurst Cooked in Leinenkugel, Sautéed Onions. \$7

Just a Dog - A Quarter Pound All Beef Frank. \$5

The Chestnut Burger - Six Ounces of Locally Sourced Beef, Bacon, Cheddar Cheese, Barbecue Sauce, and a Hand Battered Onion Ring. \$13

Hamburger - Six Ounces of Locally Sourced Beef, Prepared Just how You Like it. \$11

The Popper Burger - Six Ounces of Locally Sourced Beef Stuffed with Pepper Jack Cheese and Bacon, Cream Cheese, and Jalapeno Peppers. \$ 13

Deluxe Cheese Burger - Six Ounces of Locally Sourced Beef, Covered in Cheese and Sautéed Onions, Lettuce, Tomato, and Onions. \$12

Water Hazard

Perch Dinner - Four Pieces of Perch, Battered, Sautéed, or Broiled. Served with Coleslaw, and Fries. \$19

Cod Dinner - Four Pieces of Cod, Battered, Sautéed, or Broiled. Served with Coleslaw, and Fries. \$17

Smelt Dinner - A Half Pound of Battered Smelt, Served with Coleslaw, and Fries. \$16

Shrimp Dinner - Lightly Battered Seasoned Shrimp Served with Coleslaw, and Fries. \$19

Grilled Lemon Salmon - Six Ounce Salmon Filet Seasoned and Grilled, topped with a Lemon Thyme Compound Butter, Served with Seasonal Vegetable and Rice. \$18

Pasta

Creamy Chicken Pesto - Six Ounce Chicken Breast atop, Fettuccini, Mushrooms, and Garlic Tossed in Pesto Cream Sauce. \$16

Chicken Alfredo - Six Ounce Chicken Breast atop, Creamy Alfredo, Broccoli, Fettuccini, Tossed in Creamy Alfredo Sauce. \$16

Pasta Carbonara - Fettuccini Pasta, Bacon, Tomato, Tossed in Carbonara Sauce. \$14

Steaks & Chops

10oz New York Strip - 10oz New York Strip Cooked to Your Liking, Topped with a Blue Cheese Scallion Compound Butter. Served with Garlic Mash Potatoes', and Seasonal Vegetables. \$19

12oz Ribeye - 12oz Ribeye Cooked to Your Liking, Topped with a Blue Cheese Scallion Compound Butter. Served with Garlic Mash Potatoes', and Seasonal Vegetables. \$ 26

Pork Chop - 10oz of Locally Sourced Pork. Grilled to Perfection. Topped with Apples Caramelized in Regional Hard Cider. Served with Garlic Mash Potatoes' and Seasonal Vegetables. \$19

Consuming raw or undercooked, meat, seafood, poultry, shellfish, or eggs may increase your risk of foodborne illnesses.

Desserts

Banana Fosters - Caramelized Banana's Served Warm over Vanilla Bean Ice Cream. \$ 8

Grandma's Old Fashion Cobbler - Made with Seasonal Fruit Served Warm over Vanilla Bean Ice Cream. \$7

New York Style Cheese Cake - Served with Raspberry Drizzle. \$7