

Welcome to . . .



Rediscover a Barrington Tradition



Chessie's Restaurant provides a relaxed atmosphere with an award winning menu. Three uniquely different dining areas can be found within the restaurant. Barrington's turn of the century railroad station was moved to the site and is the heart of the restaurant.

Now a beautiful dining room with a full bar creates a warm "Pub" atmosphere. You will feel like you are traveling across the country in the authentic 1920's dining car. The Atrium is open and airy with high ceilings. Versatile banquet rooms are available for receptions, club, business meetings and private parties.

Open Daily At 11:00 Serving Lunch And Dinner

847-382-5020

Chessies-Restaurant.Com

(follow us on facebook and twitter)

S t a r t e r s

***Baked Brie**

Puff pastry, slivered almonds, sliced apples 9.95

***Broccoli Crab Bites**

Lightly fried, honey mustard dipping sauce 9.95

Chicken Satay

Grilled tenderloin marinated in pineapple, cilantro and garlic, served over asian salad with peanut sauce 9.95

Quesadillas, Chicken or Vegetable

Grilled with mozzarella and cheddar cheese, served with pico de gallo & sour cream 9.95

Nachos, Spicy Beef or Chicken

Cheese, tomatoes, jalapenos, scallions and homemade guacamole 9.95

***Coconut Shrimp**

Breaded jumbo gulf shrimp served with apricot sauce 9.95

Fried Calamari

Hand dipped in buttermilk batter, lightly fried and served with a side of marinara sauce 9.95

Crab Cakes

Served over spring greens with pineapple-papaya salsa 9.95

Pot Stickers

Pork pot stickers served over braised cabbage with sweet sour sauce 9.95

Onion Loaf

Shoestring cut, lightly battered Full 6.95 Half 4.95

S o u p s & S a l a d s

Homemade Soup of the Day

Cup 3.95 Bowl 5.95

Chessie's Baked French Onion

Cup 4.95 Bowl 5.95

Chessie's Chopped

Crisp romaine and iceberg lettuce, artichoke hearts, avocado, slivered almonds, tomatoes, celery, green olives, cucumbers, red onion and bacon with peppercorn ranch dressing 10.95

California Cobb

Mixed greens, chicken, mushrooms, avocado, chopped egg, bacon bits, tomatoes and crumbled bleu cheese 11.95

Classic Caesar

Crisp romaine lettuce with romano cheese, red onion, croutons and caesar dressing 9.95

Add: Blue Cheese Crumbles \$1.00
Shrimp Or Salmon \$5.00

Roasted Vegetable

Romaine and fresh spring greens, roasted portobello mushrooms, eggplant, zucchini, peppers, tomatoes, onion, feta cheese and balsamic vinaigrette 10.95

***Tropical Ahi Tuna**

Fresh romaine and spring greens with medium-rare ahi tuna, mango, avocado, tomatoes and onion topped with cilantro-ginger vinaigrette 14.95

***Strawberry Salmon**

Salmon lightly grilled, served on baby spinach with strawberries, slivered almonds, red onions and poppy seed dressing 14.95

Chessie's Trio

Crab salad, toasted pecan chicken salad and chef's tuna salad, served with fresh fruit 11.95

Chicken \$3.00
Side House Salad \$3.95

S a n d w i c h e s

Served With Chessie's Slaw And Choice Of Homemade Fries

All American Cheeseburger

1/2 pound grass fed black angus beef with your choice of cheese 10.95

***French Dip**

Shaved prime rib and swiss cheese served on a french roll with a side of au jus 10.95

***Chessie's Grilled Crab**

Homemade crab salad, swiss cheese and sprouts, served on grilled panini bread 9.95

Classic Club

Triple decker sandwich made with sliced turkey, bacon, crisp lettuce, tomatoes and american cheese 9.95

Quiche du Jour

Homemade quiche served with fresh fruit and a banana muffin 9.95

***Chicken Tenders**

Hand breaded and served with honey mustard or BBQ sauce 11.95

Chessie's Chicken Sandwich

Grilled, blackened or teriyaki chicken with lettuce, tomatoes, cheese and mayo on french bread 9.95

The Reuben

Sliced tender vienna corned beef, swiss cheese, bavarian sauerkraut and thousand island on marble rye 10.95

***Roast Beef**

Thin slices of prime rib, melted brie topped with baby spinach, red onion, tomatoes and creamy horseradish sauce 11.95

Grilled Three Cheese

American, swiss, mozzarella, tomatoes and smoked bacon on toasted marble rye 9.95

Steak Sandwich

Grilled sirloin steak served on panini bread with a side of horseradish sauce 12.95

*** Chessie's Favorite!**

Steaks & Chicken

Served With Homemade Soup Or Salad

Filet Mignon

Center cut tenderloin served with your choice of potato and fresh vegetables 28.95

New York Strip Steak

Char grilled and served with your choice of potato and fresh vegetables 27.95

BBQ Baby Back Ribs

Slowly braised and char grilled with homemade BBQ sauce, choice of potato and coleslaw 20.95

Chicken Piccata

Sautéed boneless breast served with lemon garlic wine sauce and capers, served over linguine 16.95

Chicken Genovese

Boneless breast sautéed in olive oil with lemon, white wine, garlic, mushrooms and artichoke hearts, served over linguine 16.95

Chicken Parmesan

Sautéed boneless breast topped with mozzarella, parmesan and marinara sauce, served over linguine 16.95

From the Sea

Served With Homemade Soup Or Salad

Fresh Fish of The Day

Chef's daily preparation, market price

***Sweet Potato Crusted Salmon**

Fresh filet served with tropical pineapple-papaya salsa and fresh vegetables 18.95

Cedar Planked Salmon

Fresh filet roasted on a cedar plank, topped with honey bourbon sauce, served with fresh vegetables and garlic mashed potatoes. 18.95

Fried Shrimp

Tempura or coconut, hand breaded and served with dipping sauce, french fries & cole slaw 17.95

Parmesan Crusted Tilapia

Fresh filet with parmesan bread crumbs, oven baked and topped with citrus cream sauce, served with rice pilaf and fresh vegetables 17.95

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 16.95

Baked Penne Pasta

Homemade marinara topped with mozzarella and parmesan cheese, baked to perfection 12.95

Shrimp Linguine

Plump gulf shrimp, roasted garlic, fresh baby spinach and diced tomatoes tossed with alfred sauce and linguine 17.95

Peasant Pasta

Grilled breast of chicken, bacon, sautéed mushrooms and penne pasta in a parmesan cream sauce 16.95

Shrimp Tuscany

Gulf shrimp sautéed in garlic butter with mushrooms, sun dried tomatoes, artichoke hearts, kalamata olives, white wine and tomato sauce, tossed with penne pasta 16.95

Friday and Saturday Evening

Slow Roasted Prime Rib (after 4pm)

Served with your choice of potato and fresh vegetables

Regular cut 23.95 Large cut 26.95

All of our salad dressing are homemade with your choice of: peppercorn ranch, caesar, french, creamy blue cheese, italian, balsamic vinaigrette, poppy seed, cilantro-ginger vinaigrette, sesame seed, thousand island and raspberry vinaigrette.

Split plate charge for entrees 4.00

*20% Gratuity for parties of 8 or more
(Please No separate checks)*

Gluten Free

S t a r t e r s

Sesame Ahi Tuna

Ahi tuna sliced and served medium rare over spring greens, garnished with sesame seeds, pickled ginger and wasabi paste with cilantro-ginger vinaigrette dressing. 9.95

Shrimp Cocktail

Five gulf shrimp served in a martini glass with cocktail sauce 9.95

Grilled Chicken Tenders

Jumbo chicken tenders marinated in olive oil, garlic, herbs and char grilled. Served with BBQ sauce or buffalo style 8.99

S a l a d s

California Cobb

Mixed greens, chicken, mushrooms, avocado, chopped egg, bacon bits, tomatoes and crumbled bleu cheese 11.95

Roasted Vegetable

Romaine and fresh spring greens, roasted portobello mushrooms, eggplant, zucchini, peppers, tomatoes, onion, feta cheese and balsamic vinaigrette 10.95

Chicken Santa Fe Salad

Grilled chicken breast over romaine & iceberg with tomatoes, avocado, onions and tortilla strips, tossed with BBQ ranch dressing. 10.99

Shrimp Salad

Shrimp marinated in olive oil, garlic and fine herbs over romaine and mesclun greens with tomatoes, avocado, cucumber, feta cheese and grilled onions. Served with mango chardonnay dressing. 14.95

E n t r e e s

Herb Chicken

Chicken breast grilled or blackened, marinated in olive oil, garlic and fine herbs. Served with a baked potato and fresh vegetables. 16.99

Tropical Ahi Tuna

Fresh romaine and spring greens with medium-rare ahi tuna, mango, avocado, tomatoes and onion topped with cilantro-ginger vinaigrette 14.95

Pasta Primavera

Penne pasta tossed with mushrooms, carrots, broccoli, zucchini, parmesan cheese and marinara sauce 13.95
(add chicken for 3.00)

New York Strip Steak

Char grilled and served with your choice of potato and fresh vegetables 27.95

Homemade gluten free salad dressings: raspberry vinaigrette, mango chardonnay, italian, cilantro vinaigrette, honey dijon, balsamic vinaigrette and 1000 island

The Illinois Department Of Public Health advises that eating raw or under cooked meat, poultry eggs or seafood poses a health risk to everyone but especially to the elderly, young children under the age of four, pregnant women and other highly susceptible individual with a compromised immune system. Thorough cooking of such animal foods reduces the risk of illness.