Welcome to . . .

Chessie's Restaurant

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 that creates a warm "Pub" atmosphere.
Dine in our authentic 1920's Pullman train car and feel like you are traveling across the country while dining.
The Atrium dining area is open and airy with high ceilings.
Our 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)

Starters

***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

Soups & Salads

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 Parmesan cheese, red onion, croutons and Caesar dressing 9.95

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

Add: Cheese or Blue Cheese Crumbles $1.00 Chicken $3.00
Shrimp Or Salmon $5.00 Side House Salad $3.95

Sandwiches

Served With Chessie's Slaw And Choice Of Fries, Homemade Chips or Fruit

All American Burger
1/2 pound 100% USDA Black Angus Beef With your choice of cheese.. 10.95

***French Dip**
Shaved roast beef 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 roast beef, 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 19.95

Cedar Planked Salmon
Fresh filet roasted on a cedar plank, topped with honey bourbon sauce, served with fresh vegetables and garlic mashed potatoes. 19.95

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 17.95

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 alfredo 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 17.95

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 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, 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

Starters

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

Salads

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

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

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

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

Entrees

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

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

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

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 Thousand 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.