Chadwick's Restaurant & Bar

RESERVATIONS

(V) – Vegetarian (GF) – Gluten Free

# SUMMER DINNER MENU

## Personal Appetizers

Cheese Steak Spring Rolls – Steak & cheese in a crispy wrapper with spicy ketchup $10

Dragon Shrimp – Gulf shrimp in red chili sauce with cucumber-wasabi slaw $12

Boardwalk Fries – Hand-cut crispy potatoes, sea salt, malt vinegar aioli (V) $8

Sweet Jersey Corn Flatbread – Roasted sweet corn, mozzarella, bacon, tomato, chipotle crema $15

French Dip Sliders* – Beef tenderloin, sharp provolone, horseradish sauce, Vidalia onion, garlic knots $14

Loaded Kettle Chips – Housemade rustic kettle chips, smoked gouda and cheddar, applewood bacon, ranch sour cream, chives (GF) $14

Heirloom Tomato Bruschetta – Organic tomato bruschetta, French bread, olive oil, balsamic (V) $12

Wisconsin Cheese Curds – Garlic and panko breaded Wisconsin cheddar, housemade ranch and marinara for dipping (V) $12

Ahi Poke Nachos* – Diced yellowtail tuna, crispy wonton, guacamole, jicama, mango scallion, sesame seeds, dragon sauce $16

## House Soups & Salads

Signature Onion Soup – Roasted onions, veal broth, melted Swiss & Provolone cheeses, puff pastry $11

Chadwick's Wild Mushroom Soup – Hearty cream soup, local wild mushrooms, hint of sherry, fresh herbs Cup $8/ Bowl $9

House Soup of the Day – Ask your server for the Chef's daily selection Cup $6.25/ Bowl $7.25

House Salad – Mixed greens, tomatoes, cucumber, shredded carrots, red onion, croutons (V, GF) (add: Chicken $3, Mushrooms $3, Shrimp $5, Steak* $7, Salmon $8) Half $7/ Full $11

Caesar Salad – Tender romaine lettuce, shaved pecorino Romano cheese, focaccia croutes (add: Chicken $3, Mushrooms $3, Shrimp $5, Steak* $7, Salmon $8) Half $8/ Full $12

## Entrée Salads

Chadwick's Chophouse Salad – Grilled chicken, mixed field greens, dried cranberries, candied pecans, hickory-smoked bacon, apples, goat cheese, white chocolate, white-honey vinaigrette (GF) $18

Spicy Shrimp and Mango Salad – Grilled chili marinated shrimp, romaine, mango, teardrop tomato berries, cucumber, red onion, crispy tortilla strips, avocado lime dressing $18

Steak and Gorgonzola Wedge* – Sliced filet mignon, iceberg wedge, heirloom tomato, cherry wood bacon, spring onion, watermelon radish, gorgonzola, blue cheese vinaigrette $19

## Burgers & Sandwiches

Chadwick's Burger* - Prime Angus beef brisket short rib blend, brioche bun (choose American, cheddar, provolone or Swiss; add bacon or fried onions $.50) $16

Black & Blue Burger* – Cajun spices, bourbon bacon jam, Maytag blue cheese, brioche bun $16.50

Honey Dijon Chicken – Grilled chicken breast, bacon, honey Dijon mustard (add cheese $.50) $14

Impossible Smash Burger – Two plant-based Impossible patties, American cheese, lettuce, tomato, sweet pickle, special sauce (V) $15

## Chadwick's Classics

Pan-seared Angus Filet Mignon* – Twin cut petite filet medallions, house-made coffee steak sauce, baked potato, vegetable du jour $30

Simply Grilled Salmon* – Fresh salmon filet grilled with lemon, fresh herbs, mashed potatoes, vegetable du jour (GF) $25

Chicken Asiago – Pan-roasted chicken breast, blend of asiago and fontina cheeses, seasoned breadcrumbs, mashed potatoes, vegetable du jour $18

12-Hour Braised Short Rib – Braised boneless short rib, roasted garlic mashed potatoes, sauteed garlic spinach, pinot noir pan jus (GF) $28

Bacon-wrapped Meatloaf – Ground short rib and sirloin meatloaf, applewood smoked bacon, cider tomato jam, mashed potatoes, vegetable du jour $19

Pappardelle Primavera – Fresh pappardelle pasta, spring vegetables, garden pesto alfredo (V) $17

## Seasonal Chef Inspired Entrees

Jerk Chicken Tacos – Overnight marinated Jamaican jerk chicken, plantain hash, rice guacamole, roasted garlic and lime aioli, rice and beans $24

Marry Me Chicken – Sauteed thin sliced chicken cutlets, sun dried tomatoes, roasted garlic, ricotta stuffed rigatoni, blush sauce, shaved parmesan, basil $24

Potato and Horseradish Crusted Salmon – Smoked cheddar and chive mashed potatoes, asparagus, whole grain mustard beurre blanc (GF) $29

Flounder Fish and Chips – Pan-fried fresh flounder, corn flake breading, hand-cut fries, coleslaw, malt vinegar aioli and green goddess for dipping $20

Jumbo Lump Crab Cakes – Southern sweet corn succotash, griddled corn bread, roasted red pepper aioli $30

Louisiana Seafood Boil – Shrimp, mussels, snow crab, andouille sausage, roasted corn, red potatoes, southern braised greens, creole lobster broth $28

Blackberry Sticky Ribs – Slow roasted baby backs, blackberry chipotle glaze, cottage fries, house slaw $28

Dry Aged New York Strip – Cheddar chive whipped potato, Kennett Square truffle mushrooms, horseradish demi-glace $33

## Add Ons

$5

Sautéed Spinach
Mashed Potatoes
Baked Potato
Spanish Rice
Loaded Mashed Potatoes +$2
Loaded Baked Potato +$2

## Sweets

$9

Honey Jack Daniels Bread Pudding

Chadwick's Peanut Butter Pie

Dubai Chocolate Torte

Brandied Cherry New York Cheesecake

*Matthew Goudreault, Executive Chef / General Manager*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

** 20% Gratuity added to parties of 6 or more