



RESERVATIONS

(V) – Vegetarian (GF) – Gluten Free

## SPRING DINNER MENU

### Personal Appetizers

<b>Cheese Steak Spring Rolls</b> – Steak & cheese in a crispy wrapper with spicy ketchup	\$10
<b>Dragon Shrimp</b> – Gulf shrimp in red chili sauce with cucumber-wasabi slaw	\$12
<b>Boardwalk Fries</b> – Hand-cut crispy potatoes, sea salt, malt vinegar aioli (V)	\$8
<b>Sweet Jersey Corn Flatbread</b> – Roasted sweet corn, mozzarella, bacon, tomato, chipotle crema	\$15
<b>French Dip Sliders*</b> – Beef tenderloin, sharp provolone, horseradish sauce, Vidalia onion, garlic knots	\$14
<b>Loaded Kettle Chips</b> – Housemade rustic kettle chips, smoked gouda and cheddar, applewood bacon, ranch sour cream, chives (GF)	\$14
<b>Heirloom Tomato Bruschetta</b> – Organic tomato bruschetta, French bread, olive oil, balsamic (V)	\$12
<b>Wisconsin Cheese Curds</b> – Garlic and panko breaded Wisconsin cheddar, housemade ranch and marinara for dipping (V)	\$12
<b>Ahi Poke Nachos*</b> – Diced yellowtail tuna, crispy wonton, guacamole, jicama, mango scallion, sesame seeds, dragon sauce	\$16

### House Soups & Salads

<b>Signature Onion Soup</b> – Roasted onions, veal broth, melted Swiss & Provolone cheeses, puff pastry	\$11
<b>Chadwick's Wild Mushroom Soup</b> – Hearty cream soup, local wild mushrooms, hint of sherry, fresh herbs	Cup \$8/ Bowl \$9
<b>House Soup of the Day</b> – Ask your server for the Chef's daily selection	Cup \$6.25/ Bowl \$7.25
<b>House Salad</b> – Mixed greens, tomatoes, cucumber, shredded carrots, red onion, croutons (V, GF) (add: <b>Chicken \$3, Mushrooms \$3, Shrimp \$5, Steak* \$7, Salmon \$8</b> )	Half \$7/ Full \$11
<b>Caesar Salad</b> – Tender romaine lettuce, shaved pecorino Romano cheese, focaccia croutons (add: <b>Chicken \$3, Mushrooms \$3, Shrimp \$5, Steak* \$7, Salmon \$8</b> )	Half \$8/ Full \$12

### Entrée Salads

<b>Chadwick's Chophouse Salad</b> – Grilled chicken, mixed field greens, dried cranberries, candied pecans, hickory-smoked bacon, apples, goat cheese, white chocolate, white-honey vinaigrette (GF)	\$18
<b>Spicy Shrimp and Mango Rice Salad</b> – Grilled chili marinated shrimp, sugar snap peas, mango, carrots, jasmine rice, ginger lime dressing	\$18
<b>Steak and Gorgonzola Wedge*</b> – Sliced filet mignon, iceberg wedge, heirloom tomato, cherry wood bacon, spring onion, watermelon radish, gorgonzola, blue cheese vinaigrette	\$19

### Burgers & Sandwiches

<b>Chadwick's Burger*</b> - Prime Angus beef brisket short rib blend, brioche bun (choose American, cheddar, provolone or Swiss; add bacon or fried onions \$.50)	\$16
<b>Black &amp; Blue Burger*</b> – Cajun spices, bourbon bacon jam, Maytag blue cheese, brioche bun	\$16.50
<b>Honey Dijon Chicken</b> – Grilled chicken breast, bacon, honey Dijon mustard (add cheese \$.50)	\$14
<b>Impossible Smash Burger</b> – Two plant-based Impossible patties, American cheese, lettuce, tomato, sweet pickle, special sauce (V)	\$15

## Chadwick's Classics

<b>Pan-seared Angus Filet Mignon*</b> – Twin cut petite filet medallions, house-made coffee steak sauce, baked potato, vegetable du jour	\$30
<b>Simply Grilled Salmon*</b> – Fresh salmon filet grilled with lemon, fresh herbs, mashed potatoes, vegetable du jour (GF)	\$25
<b>Chicken Asiago</b> – Pan-roasted chicken breast, blend of asiago and fontina cheeses, seasoned breadcrumbs, mashed potatoes, vegetable du jour	\$18
<b>12-Hour Braised Short Rib</b> – Braised boneless short rib, roasted garlic mashed potatoes, sauteed garlic spinach, pinot noir pan jus (GF)	\$28
<b>Bacon-wrapped Meatloaf</b> – Ground short rib and sirloin meatloaf, applewood smoked bacon, cider tomato jam, mashed potatoes, vegetable du jour	\$19
<b>Pappardelle Primavera</b> – Fresh pappardelle pasta, spring vegetables, garden pesto alfredo (V)	\$17

## Seasonal Chef Inspired Entrees

<b>Jerk Chicken Tacos</b> – Overnight marinated Jamaican jerk chicken, plantain hash, rice guacamole, roasted garlic and lime aioli, rice and beans	\$24
<b>Marry Me Chicken</b> – Sauteed thin sliced chicken cutlets, sun dried tomatoes, roasted garlic, ricotta stuffed rigatoni, blush sauce, shaved parmesan, basil	\$24
<b>Potato and Horseradish Crusted Salmon</b> – Smoked cheddar and chive mashed potatoes, asparagus, whole grain mustard beurre blanc (GF)	\$29
<b>Flounder Fish and Chips</b> – Pan-fried fresh flounder, corn flake breading, hand-cut fries, coleslaw, malt vinegar aioli and green goddess for dipping	\$20
<b>Jumbo Lump Crab Cakes</b> – Southern sweet corn succotash, griddled corn bread, roasted red pepper aioli	\$30
<b>Panko Crusted Pork Schnitzel*</b> – Pan fried prime pork cutlets, whipped potatoes, sauteed sugar snap peas, lemon caper butter	\$27
<b>Louisiana Seafood Boil</b> – Shrimp, mussels, snow crab, andouille sausage, roasted corn, red potatoes, southern braised greens, creole lobster broth	\$28
<b>Slow Braised Mojo Pork</b> – 48-hour Cuban citrus marinade, plantains, black beans, rice, guacamole, blood orange, pickled red onion	\$25

### 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