



RESERVATIONS

(V) – Vegetarian (GF) – Gluten Free

SPRING LUNCH MENU

Starter Plates

- 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
- Heirloom Tomato Bruschetta** – Organic tomato bruschetta, French bread, olive oil, balsamic (V) \$12
- Sweet Jersey Corn Flatbread** – Roasted sweet corn, mozzarella, bacon, tomato, chipotle crema \$15
- Ahi Poke Nachos*** – Diced yellowtail tuna, crispy wonton, guacamole, jicama, mango scallion, sesame seeds, dragon sauce \$16

House Soups & Salads

- Signature Onion Soup** – Sweet roasted onions, veal broth, melted Swiss and Provolone cheeses, flaky 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) Half \$7/ Full \$11
(add: Chicken \$3, Mushrooms \$3, Shrimp \$5, Steak* \$7, Salmon \$8)
- Caesar Salad** – Tender romaine lettuce, shaved pecorino Romano cheese, focaccia croutes Half \$8/ Full \$12
(add: Chicken \$3, Mushrooms \$3, Shrimp \$5, Steak* \$7, Salmon \$8)
- 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 Rice Salad** – Grilled chili marinated shrimp, sugar snap peas, mango, carrots, jasmine rice, ginger 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 & Handhelds

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
Steak House Burger* – Prime Angus beef brisket patty, smoked cheddar, applewood bacon, onion petals, butter pickles, house-made coffee steak sauce	\$16.50
Black & Blue Burger* – Cajun spices, bourbon bacon jam, Maytag blue cheese, brioche bun	\$16.50
Crab Cake Sandwich – Lump crab cake, lettuce tomato, cherry pepper tartar sauce, brioche	\$20
Impossible Smash Burger – Two plant-based Impossible patties, American cheese, lettuce, tomato, sweet pickle, special sauce (V)	\$15
Honey Dijon Chicken – Grilled chicken breast, bacon, honey Dijon mustard, brioche bun (add cheese \$.50)	\$14
Chopped Brisket Sandwich – Slow-cooked beef brisket, bourbon BBQ sauce, pickles, raw onion, bun	\$15
Sofrito Chicken Burrito – Slow-cooked sofrito chicken, red rice, refried beans, bell pepper, jack cheese, avocado salsa verde for dipping	\$14
Cranberry Pecan Chicken Salad Pita Sandwich – Housemade chicken salad, dried cranberries, candied pecans, shredded lettuce, pita pocket	\$14

(All sandwiches include one side or upgrade to Caesar salad or Soup +\$2, signature French Onion soup +\$5)

Classic Entrées

Chicken Asiago – Pan-roasted chicken breast, blend of asiago and fontina cheeses, seasoned breadcrumbs, French fries, vegetable du jour	\$18
Bacon-wrapped Meatloaf – Ground short rib and sirloin meatloaf, applewood smoked bacon, cider tomato jam, French fries, vegetable du jour	\$19
Simply Grilled Salmon* – Fresh salmon filet grilled with lemon, fresh herbs, French fries, vegetable du jour (GF)	\$25

Sides

\$5

French Fries
House-made Chips
Cole Slaw
Vegetable Du Jour

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