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RESERVATIONS

(V) – Vegetarian (GF) – Gluten Free

## Personal Appetizers

- Cheese Steak Spring Rolls** – Steak & cheese in a crispy wrapper with spicy ketchup \$8
- Dragon Shrimp** – Gulf shrimp, red chili sauce with cucumber-wasabi slaw \$11
- Boardwalk Fries** – Hand-cut crispy potatoes, sea salt, malt vinegar aioli (V, GF) \$8

## Shareable Appetizers

- Country Fried Chicken Tenders** – Double battered tenders, honey mustard dip \$15
- White Cheddar Cheese Curds** – Herb breaded Wisconsin Cheddar, house marinara (V) \$9.50
- Margarita Flat Bread** – Tomatoes, mozzarella, garlic, basil, olive oil, balsamic reduction (V) \$14
- Baba Ghanoush** – Fire roasted eggplant, spicy cauliflower, pine nuts & grilled Naan (V) \$12

## Soups & Salads

- Signature Onion Soup** – Sweet roasted onions, veal broth, melted Swiss and Provolone cheeses, flaky puff pastry \$10
- Chadwick's Wild Mushroom Soup** – Hearty cream soup, local wild mushrooms, hint of sherry, fresh herbs Cup \$7/ Bowl \$8
- 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 \$6.25/ Full \$9.50  
(ADD: Chicken \$3, Mushrooms \$3, Shrimp \$5, Steak\* \$7, Salmon \$8)
- Caesar Salad** – Tender romaine lettuce, shaved pecorino Romano cheese, focaccia croutons Half \$6.75/ Full \$9.50  
(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) \$17.25
- Grilled Chicken & Pear Salad** – Baby arugula, blue cheese, port wine poached pears, spiced walnuts, pomegranate vinaigrette \$16
- Seared Ahi Tuna Salad** – Napa cabbage, bok choy, romaine, carrot, scallion, orange segments, crispy wonton, citrus wasabi dressing \$19

## Burgers & Handhelds

<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)	\$15.25
<b>Black &amp; Blue Burger*</b> – Cajun spices, bourbon bacon jam, Maytag blue cheese	\$15.75
<b>Southwest Black Bean Burger</b> – House-made black bean patty, LTO, chipotle sauce (V)	\$14.75
<b>Prime Rib French Dip</b> – Thin sliced prime rib, provolone, horseradish aioli, long roll	\$15
<b>Honey Dijon Chicken</b> – Grilled chicken breast, bacon, honey Dijon mustard, brioche bun (add cheese \$.50)	\$14
<b>Jerk Chicken Sandwich</b> – Jerk marinated chicken thigh, slaw, pickled red onion, croissant	\$14
<b>North Carolina Pulled BBQ Pork</b> – Slow roasted pork, Carolina-style BBQ sauce, coleslaw, brioche bun	\$14
<b>Buffalo Shrimp Tacos</b> – Lightly floured shrimp, cayenne hot sauce, blue cheese, diced tomato shredded lettuce, corn tortilla	\$14.75
<b>B.L.T.A.</b> – Applewood bacon, romaine, vine tomato, smashed avocado, horseradish mayo, Rye sourdough	\$13

## Cold Sandwiches

<b>Cranberry Pecan Chicken Salad</b> – House-made chicken salad, shredded lettuce, croissant	\$13.50
<b>Smokey Turkey Club Wrap</b> – Smoked turkey, bacon, shredded lettuce, tomato, smoked cheddar, chipotle ranch	\$13

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

## Entrées

<b>Chicken Asiago</b> – Pan roasted chicken breast, blend of asiago and fontina cheeses, seasoned breadcrumbs, French fries, vegetable du jour	\$18
<b>Bacon Wrapped Meatloaf</b> – Ground short rib and sirloin meatloaf, applewood smoked bacon, cider tomato jam, French fries, vegetable du jour	\$18
<b>Simply Grilled Salmon*</b> – Fresh salmon filet grilled with lemon, fresh herbs, French fries, vegetable du jour (GF)	\$23

### Sides

\$4.25

French Fries  
House-Made Chips  
Cole slaw  
House salad

### Sweets

\$9

Honey Jack Daniels Bread Pudding  
Chadwick's Peanut Butter Pie  
Brandied Cherry New York Cheesecake  
Double Fudge and Mint French Ice Cream

*Matthew Goudreault, Executive Chef*

\*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