



RESERVATIONS

(V) – Vegetarian (GF) – Gluten Free

DINNER MENU

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)	\$8
Black Mission Fig Flatbread – Poached figs, goat cheese, applewood bacon, arugula, Pinsa bread	\$15
Bar Cheese – IPA whipped Wisconsin cheddar, Bavarian pretzel knots, jalapeno pickled vegetables	\$13
Pepperoni Roll – Semolina dough, uncured pepperoni, mozzarella, basil, house marinara	\$12
General TSO Cauliflower – Flash fried cauliflower, tangy glaze, bird's eye chilis, toasted sesame	\$10
Jamaican Jerk Chicken Wings – Bone in chicken drumettes, overnight jerk marinade	\$15

Hawaiian Poke Bowls

Choice of ahi tuna, salmon, dragon shrimp \$19

Brown rice, grilled pineapple, pickled carrot, avocado, cucumber, radish, edamame beans, citrus ponzu, wasabi aioli

House Soups & Salads

Signature Onion Soup – Sweet roasted onions, veal broth, melted Swiss & Provolone cheeses, with a 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) (ADD: Chicken \$3, Mushrooms \$3, Shrimp \$5, Steak* \$7, Salmon \$8)	Half \$6.25/ Full \$9.50
Caesar Salad – Tender romaine lettuce, shaved pecorino Romano cheese, focaccia croutons (ADD: Chicken \$3, Mushrooms \$3, Shrimp \$5, Steak* \$7, Salmon \$8)	Half \$6.75/ Full \$9.50

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)	\$17.25
Carlos's Cobb Salad – Romaine, smoked cheddar, fresh salsa, avocado, street corn, black beans, sliced turkey, tortilla strips, chipotle lime Greek yogurt dressing	\$16
Key West Shrimp – Jumbo shrimp marinated in sweet onion, key lime juice and cilantro, Jasmine rice, mango & pineapple salsa, baby arugula, mango puree	\$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)	\$15.25
Black & Blue Burger* – Cajun spices, bourbon bacon jam, Maytag blue cheese, brioche bun	\$15.75
Honey Dijon Chicken – Grilled chicken breast, bacon, honey Dijon mustard (add cheese \$.50)	\$14
North Carolina Pulled BBQ Pork – Slow roasted pork, Carolina-style BBQ sauce, coleslaw, brioche bun	\$14

Chadwick's Classics

Pan Seared Angus Filet Mignon* – Twin cut petite filet medallions, house-made coffee steak sauce, baked potato, vegetable du jour	\$30
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	\$18
Simply Grilled Salmon* – Fresh salmon filet grilled with lemon, fresh herbs, mashed potatoes, vegetable du jour (GF)	\$23
Blackberry Barbecued Pork Chops – Twin cut prime pork chops, wild blackberry glaze	\$18

Chef's Seasonal Inspired Entrées

Summer Thai Beef Tacos – Sesame soy marinated top sirloin, red cabbage, mango salsa, avocado, Thai chili crema (GF)	\$23
Lump Crab Manicotti – Crepe-style manicotti, lump crab, spinach, ricotta, mozzarella, house marinara	\$23
Pan Roasted Bone-in Chicken Breast – Garlic & herb-marinated free range chicken, oven-dried tomato, goat cheese, basil, house-made fettuccine, EVO	\$21
Cantina Scallops – Jumbo scallops, cilantro lime couscous, Mexican street corn, avocado salsa verde	\$36
Lamb Ossobuco – Slow cooked lamb shank, hand cut pappardelle, San Marzano tomato sauce	\$35
Potato & Horseradish Crusted Salmon – Creamed spinach, honey red pepper corn bread	\$26
Berkshire Pork Sticky Spare Ribs – Oven-roasted spare ribs, maple bourbon glaze, parmesan & truffle cottage fries, house-made cole slaw	\$27
Porcini Crusted Mediterranean Sea Bass – Fresh Bronzino stuffed with toasted couscous & baby shrimp, roasted fennel garden tomato ragout	\$23
Black Bean & Quinoa Napoleon – House-made black bean and sweet corn cakes, smoked cheddar, crispy tostada, cherry tomato lime Pico, smoked cheddar avocado salsa verde (V, GF)	\$18

Add Ons

\$5

Griddled Honey Red Pepper Corn Bread
Grilled Asparagus with Herb Butter
Sautéed Spinach
Mashed Potatoes (loaded +\$2)
Baked Potato (loaded +\$2)
Jasmine Rice

Sweets

\$9

Honey Jack Daniels Bread Pudding
Chadwick's Peanut Butter Pie
Brandied Cherry New York Cheesecake
Salted Caramel & 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