



RESERVATIONS

(V) – Vegetarian (GF) – Gluten Free

## DINNER MENU

### Personal Appetizers

<b>Cheese Steak Spring Rolls</b> – Steak & cheese in a crispy wrapper with spicy ketchup	\$8
<b>Dragon Shrimp</b> – Gulf shrimp, red chili sauce with cucumber-wasabi slaw	\$11
<b>Boardwalk Fries</b> – Hand-cut crispy potatoes, sea salt, malt vinegar aioli (V)	\$8
<b>Panko Buffalo Mozzarella</b> – Breaded fresh Mozzarella, cherry tomato chutney, fresh basil, EVOO (V)	\$10
<b>Clams Casino</b> – Top neck clams stuffed with savory filling, house bourbon bacon jam	\$12
<b>Black Angus Smash Sliders*</b> – Smoked cheddar, boom sauce, bread & butter pickles, butter rolls	\$13
<b>Ahi Tuna Lettuce Wraps</b> – Bibb lettuce, seared tuna, jicama, guacamole, chipotle crema, wontons	\$10
<b>Lollipop Chipotle Chicken Wings</b> – Bone-in drumettes, chipotle honey BBQ, ranch sour cream (GF)	\$14
<b>Shrimp Scampi Flatbread</b> – Poached shrimp, pesto, mozzarella, lemon ricotta, chili flakes, oregano	\$16

### House Soups & Salads

<b>Signature Onion Soup</b> – Roasted onions, veal broth, melted Swiss & Provolone cheeses, puff pastry	\$10
<b>Chadwick's Wild Mushroom Soup</b> – Hearty cream soup, local wild mushrooms, hint of sherry, fresh herbs	Cup \$7/ Bowl \$8
<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: Chicken \$3, Mushrooms \$3, Shrimp \$5, Steak* \$7, Salmon \$8)	Half \$6.25/ Full \$9.50
<b>Caesar Salad</b> – Tender romaine lettuce, shaved pecorino Romano cheese, focaccia croutes (add: Chicken \$3, Mushrooms \$3, Shrimp \$5, Steak* \$7, Salmon \$8)	Half \$6.75/ Full \$9.50

### Entrée Salads

<b>Chadwick's Chophouse Salad</b> – Grilled chicken, mixed field greens, dried cranberries, goat cheese, candied pecans, hickory smoked bacon, apples, white chocolate, white-honey vinaigrette (GF)	\$17.25
<b>Autumn Waldorf Salad</b> – Bibb lettuce, roasted Honey Crisp apple, butternut squash, spiced walnuts, crumbled blue cheese, blackened chicken, apple cider vinaigrette (GF)	\$15.50
<b>Steak &amp; Parmigiano Reggiano Salad*</b> – Romaine and arugula, cherry tomato, red bell pepper, cucumber, bacon, shaved Parmigiano Reggiano, grilled steak, peppercorn dressing (GF)	\$18

### 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)	\$15.25
<b>Black &amp; Blue Burger*</b> – Cajun spices, bourbon bacon jam, Maytag blue cheese, brioche bun	\$15.75
<b>Honey Dijon Chicken</b> – Grilled chicken breast, bacon, honey Dijon mustard (add cheese \$.50)	\$14
<b>North Carolina Pulled BBQ Pork</b> – Slow roasted pork, Carolina-style BBQ sauce, coleslaw, brioche bun	\$14

## 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>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	\$18
<b>Simply Grilled Salmon*</b> – Fresh salmon filet grilled with lemon, fresh herbs, mashed potatoes, vegetable du jour (GF)	\$23
<b>Lemon Butter Atlantic Cod</b> – Atlantic cod, roasted artichoke, lemon butter sauce, baked potato, vegetable du jour (GF)	\$18

## NEW Seasonal Chef Inspired Entrees

<b>Al Pastor Tacos</b> – Guajillo chili marinade, slow roasted pork shoulder, guacamole, caramelized pineapple, pickled Jalapeno, salsa Verde, saffron rice (GF)	\$17
<b>Skillet Blackened Bone-in Chicken Breast</b> – Roasted red pepper aioli, Pico de Gallo, saffron rice (GF)	\$21
<b>Sharp White Cheddar Breakfast Grits</b> – Creamy grits, Vermont maple glazed smoked pork belly, dippy egg, roasted vine ripe tomato	\$20
<b>Petit Surf &amp; Turf*</b> – 6 oz. New York strip, jumbo shrimp, parmesan truffle potato, local wild mushrooms, French brandy peppercorn sauce	\$27
<b>Bourbon BBQ Glazed Cedar Plank Salmon*</b> – High West brown sugar BBQ, Honey Red pepper corn bread, asparagus	\$26
<b>Beer Braised Pork Osso Buco</b> – Lager braised pork shank, parmesan black pepper potato, asparagus, beer demi-glace	\$27
<b>Seafood Bouillabaisse</b> – Seared scallops, shrimp, lump crab, roasted fennel tomato ragout, rice (GF)	\$34
<b>Vegan Pho Bowl</b> – Kennet Square mushrooms, shaved brussels sprouts, carrot, jalapeno, lime, basil, hoisin, rice noodles, vegan pho broth (V)	\$16
<b>Pennsylvania Dutch Chicken Pot Pie</b> – Pulled Lancaster chicken thighs, carrot, celery, onion, red potato, fresh herbs, pot pie noodles, buttermilk chive biscuits	\$17

### Add Ons

\$5

Griddled Honey Red Pepper Corn Bread  
 Grilled Asparagus with Herb Butter  
 Sautéed Spinach  
 Mashed Potatoes  
 Baked Potato  
 Saffron Rice  
 Loaded Mashed Potatoes +\$2  
 Loaded Baked Potato +\$2

### Sweets

\$9

Honey Jack Daniels Bread Pudding  
 Chadwick's Peanut Butter Pie  
 Brandied Cherry New York Cheesecake  
 Cinnamon Brown Sugar 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