

Chadwicks

AMERICAN TABLE • COCKTAILS

BUILD YOUR OWN Surf & Turf

\$65 THREE COURSE PRIX FIXE DINNER
INCLUDES APPETIZER, ENTRÉE AND DESSERT

Appetizers

CHOOSE ONE

LOBSTER BISQUE

sherry, cream, maine lobster
herbed puff pastry cracker

GOAT CHEESE SALAD

mixed baby greens, dried cranberries,
fresh strawberries, brown sugar glazed
walnuts, raspberry vinaigrette

FRENCH ONION SOUP

three onion blend, gruyere gratin

CAESAR SALAD

romaine, parmesan snow, focaccia
croutons, classic caesar dressing

ROASTED BEET SALAD

frisee, orange supremes, candied
pistachios, feta, basil, radish,
honey citrus vinaigrette

Surf & Turf*

8 OZ FILET MIGNON AU POIVRE
Includes garlic mashers and chef's vegetables

PAIRED WITH A CHOICE OF:

LOBSTER TAIL

4 oz cold water
butter poached

OR

TWIN STUFFED SHRIMP

OR

JUMBO LUMP CRAB CAKE

spicy remoulade

Dessert

CHOICE OF

GELATO OR SORBET

inquire for daily selection

WEEKLY HAPPENINGS

MONDAY

\$25 TAP &
BURGER NIGHT
BAR AREA ONLY

TUESDAY

BUILD YOUR OWN
SURF & TURF

WEDNESDAY

WINE DOWN: 30%
OFF ALL BOTTLED
WINES

THURSDAY

7PM LIVE MUSIC
&
FRIED CHICKEN
DINNER

FRIDAY, SATURDAY & SUNDAY

PRIME RIB
DINNER

SUNDAY

BRUNCH
12PM-3PM

*THIS ITEM MAY BE SERVED UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY. CHADWICKS IS NOT A GLUTEN-FRIENDLY ENVIRONMENT.

CHEF OWNER ART GUSTAFSON