

Chadwicks

AMERICAN TABLE & COCKTAILS

Table Starters

LOBSTER BISQUE

sherry cream 16.5

SHRIMP COCKTAIL

chilled jumbo shrimp, cocktail sauce 20

WAGYU MEATBALLS

sunday sauce, creamy polenta, stracciatella cheese 19

CRAB CAKE SPRING ROLLS

smokey aioli, pineapple salsa, sesame ginger sauce 20

CLAMS CASINO

whole baked clams, bacon, peppers, garlic butter,
parmesan herb panko crumble 18

TUNA TARTARE *

spicy sushi tuna, avocado, truffle soy glaze, toasted sesame, mango,
wonton chips 19

FRIED CALAMARI

flash fried, zesty marinara, lemon aioli 19

CLASSIC CAESAR

romaine hearts, shaved parmesan, garlic croutons, classic dressing 15

GOAT CHEESE SALAD

baby greens, sundried cranberries, candied walnuts,
goat cheese, raspberry vinaigrette 15.5

WARM BURRATA

marinated tomato, candied figs, romesco,
truffle balsamic, asiago croustade, prosciutto chip 19

Mains

PRIME RIB

16oz au jus, buttered mashed potatoes 58

RIB EYE STEAK

16oz char grilled, buttered mashed potatoes 58

FILET MIGNON

potato croquette, buttered spinach, au poivre 8oz 58

ATLANTIC SALMON

honey soy butter lacquer, shrimp fried rice, sesame, crushed cashews 38

NEW ZEALAND RACK OF LAMB

pistachio crusted, port wine reduction, cauliflower mash 46

CHICKEN BRUSCHETTA

crispy or grilled breast, fresh mozzarella, fresh mozzarella
tomato-red onion salsa, balsamic glaze, potato croquette 30

BOURBON PEACH GLAZED PORK CHOP

“centre” cut tomahawk chop, charred peaches,
sweet potato puree, bacon-brussel's 36

LOBSTER RISOTTO

creamy saffron risotto, truffle butter poached lobster and shrimp 42

TO ANY ENTRÉE ADD A 6OZ. BUTTER POACHED LOBSTER TAIL 29

FOR THE LIL' BUNNIES

\$14

12 years and under please

Chicken fingers and Fries

Rigatoni Butter or Tomato sauce

Burger and Fries

Mac n cheese

Happy Easter

