

Starters

LOBSTER BISQUE

lobster meat, sherry cream 16/16.48

FRENCH ONION SOUP

signature onion blend, fontina, mozzarella 12/12.36

JUMBO SHRIMP COCKTAIL

4pcs, horseradish cocktail sauce 20/20.60

THICK CUT BACON

maple bourbon glaze, spicy orange-fennel relish 16/16.48

FILET MIGNON TACO

avocado, mango salsa, spicy mayo, soy glaze, mozzarella cheese, open faced toasted white corn tortilla 24/24.72

CLAMS CASINO

whole baked clams, bacon, peppers, garlic butter, herbs, panko crumble 17/17.51

CHICKEN MEATBALLS

hoisin glaze, toasted sesame apple-carrot slaw 16/16.48

SHRIMP SPRING ROLLS

southwest style grilled shrimp, cheddar, black beans, scallions, ancho mayo dip 20/20.60

TORCHED BURRATA TOAST

molten burrata, grilled pear, grape tomatoes, pistachios, prosciutto chips, honey balsamic drizzle, rustic bread 17/17.51

FRIED CALAMARI

flour-corn meal coated, zesty marinara 18/18.54

TUNA TARTARE

ahi tuna, avocado, sriracha mayo, yuzu soy, toasted sesame, mango pico, truffle oil, wonton chips 19/19.57

Salads

CLASSIC CAESAR

romaine hearts, shaved parmesan, garlic croutons, classic caesar dressing 14/14.42

GOAT CHEESE

mixed greens, dried cranberries, grilled pears, brown sugar glazed walnuts, raspberry vinaigrette 16/16.48

CHOPPED ROASTED BEET

baby arugula, orange supremes, candied pistachios, pickled red onion, feta, honey citrus vinaigrette 15/15.45

BLT WEDGE

grilled romaine heart, bacon, gorgonzola, tomato, red onion, light italian dressing 16/16.48

ADD TO ANY SALAD

chicken 8 | salmon 12 | steak 16 | shrimp 16 | tuna 15

For the Table

CRISPY BRUSSEL SPROUTS

general tso sauce, toasted sesame seeds, cashews 12/12.36

TRUFFLE PARMESAN FRENCH FRIES

garlic aioli 11/11.33

CREAMY SPINACH AU GRATIN

gorgonzola, house made potato chips 13/13.39

Mains

CHICKEN BRUSCHETTA

crispy or grilled, cool salad of tomato, red onion, basil, fresh mozzarella, arugula, balsamic fig glaze, garlic mashed potatoes 29/29.87

MACADAMIA CRUSTED SALMON

pineapple-mango salsa, rice pilaf 32/32.96

SHORT RIB

boneless short rib, cabernet wine braised, grilled asparagus, potato croquette 36/37.08

DUCK

Orange-honey lacquered, sweet potato mashed 35/36.05

SESAME CRUSTED AHI TUNA

crispy rice noodles, ginger-soy glaze, rice pilaf 34/35.02

SHRIMP & SCALLOPS

scampi crusted, saffron risotto 39/40.17

THREE PAISANOS

penne pasta, sautéed shrimp, grilled chicken, sausage, cherry tomatoes, evoo, garlic, shaved parmesan 29/29.87

LOBSTER PASTA

gemelli pasta, lobster meat, grilled shrimp, pancetta, tomato vodka cream sauce 39/40.17

Steaks & Chops

INCLUDES MARKET VEGETABLE MEDLEY | CHOICE OF SIDE | STEAK SAUCE

MARINATED SKIRT STEAK 43/44.29

10oz. FILET MIGNON 55/56.65

14oz. NY STRIP 51/52.53

STEAK SAUCE OPTIONS

AU POIVRE - FRENCH BÉARNAISE - CHADWICKS HOUSE STEAK SAUCE

NEW ZEALAND RACK OF LAMB

pistachio crusted, port wine reduction 44/45.32

STUFFED PORK CHOP

lightly breaded boneless chop, fontina cheese, prosciutto, mushrooms, madeira sauce 29/29.87

- PRIME RIB FRIDAY & SATURDAY -

INCLUDES MARKET VEGETABLE MEDLEY
GARLIC MASHED POTATOES

QUEEN CUT 16oz. 58/59.74 | KING CUT 20oz. 66/67.98

Sides 9

GARLIC MASHED

POTATO CROQUETTE

SWEET POTATO MASHED

RICE PILAF

FRENCH FRIES

Greens 11 *ala carte*

GRILLED ASPARAGUS, 5 *sub*

CREAMED SPINACH, 6 *sub*

STEAMED BROCCOLI, 5 *sub*

SAUTEED SPINACH, 5 *sub*

BRUSSEL SPOUTS, 5 *sub*

Please note: the first price reflects a cash/debit discount, and the second price reflects a 3% non-cash/non-debit adjustment.

20% Gratuity is Added to Parties of Eight or More | \$6 Entrée Sharing Fee

Please inform your server of any allergies. *Consuming raw or undercooked meats, fish, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.