

# Chadwicks

AMERICAN TABLE • COCKTAILS

## Sunset Menu

'THREE COURSE' PRIX FIXE DINNER MENU \$49 PP  
AVAILABLE WEDNESDAYS | 4:30PM-6:00PM  
ORDER MUST BE PLACED BY 6:00PM

### Appetizers

CHOOSE ONE

#### WAGYU MEATBALLS

sunday sauce, creamy polenta, stracciatella cheese

#### CRISPY BRUSSELS

bacon, apple, goat cheese, chipotle blackberry vinaigrette

#### LOBSTER TACO (+\$6)

chili butter poached lobster meat, basil guacamole, pineapple pico, salsa verde, spicy popcorn

#### ANY SOUP OR SALAD

### Main

CHOOSE ONE

#### CHICKEN BRUSCHETTA

crispy or grilled chicken breast, fresh mozzarella- tomato red onion pico, basil, balsamic glaze, potato croquette

#### EXOTIC MUSHROOM RAVIOLI

brown butter-asiago cream, blistered grape tomatoes, basil, porcini glaze

#### BONELESS STUFFED PORK CHOP

breaded, stuffed with fontina prosciutto, mushroom madeira demi glaze

#### MAFALDINE AL RAGU

fresh "wavy edge" ribbon pasta, twelve hour braised ragu of beef and pork, whipped basil ricotta

### Dessert

CHOICE OF

#### GELATO OR SORBET

*inquire for daily selection*

#### CHEF'S CHEESECAKE

### WEEKLY HAPPENINGS

#### TUESDAY

BUILD YOUR OWN  
SURF & TURF  
\$69 PRIX FIXE

#### WEDNESDAY

WINE DOWN:  
30% OFF SELECT  
BOTTLES OF  
WINES

#### THURSDAY

7PM LIVE MUSIC  
&  
FRIED CHICKEN  
DINNER PRIX FIXE

#### 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