

Appetizers

OCEAN JEWELS

chilled ½ lobster, 4 jumbo chilled shrimp,
srirachi cocktail sauce, spicy remoulade 42

THICK CUT BACON

maple bourbon glaze, spicy orange-fennel relish 16

CLAMS CASINO

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

FRENCH ONION SOUP

Signature onion blend, fontina, mozzarella 12

LOBSTER BISQUE

lobster meat, sherry cream 16

FILET MIGNON TACO

avocado, mango salsa, spicy mayo, soy glaze,
mozzarella cheese, toasted white corn tortilla 24

CHICKEN MEATBALLS

sweet & spicy hoisin glaze, toasted sesame
apple-carrot slaw 16

SHRIMP SPRING ROLLS

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

TORCHED BURRATA TOAST

molten burrata, grilled pear, grape tomatoes,
toasted pistachios, prosciutto chip,
honey balsamic drizzle, grilled rustic bread 17

FRIED CALAMARI

flour and corn meal coated, zesty marinara 18

TUNA TARTARE

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

Small Plates

perfect for sharing

CRISPY BRUSSEL SPROUTS

general tso sauce, toasted sesame seeds, cashews 12

TRUFFLE PARMESAN FRENCH FRIES

garlic aioli 11

CREAMY SPINACH AU GRATIN

gorgonzola, house made potato chips 13

GRILLED ASPARAGUS 14

TRUFFLE MAC N CHEESE 13

with lobster 36

Salads 15

CAESAR

romaine hearts, shaved parmesan,
garlic croutons, classic dressing

GOAT CHEESE

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

CHOPPED ROASTED BEET

baby arugula, orange supremes, candied pistachios,
pickled red onion, feta, honey-citrus vinaigrette

BLT WEDGE

grilled romaine heart, bacon, gorgonzola,
tomato, red onion, light Italian dressing

SALAD ADDITIONS

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

Chadwick
american chop house bar

Steaks

includes vegetable medley, choice of mashed potato, sweet potato mashers, mashed potato croquette or french fries

10 oz. FILET MIGNON 55 MARINATED SKIRT STEAK 43 14 oz. NY STRIP 51

all steaks include choice of a sauce below
au poivre - french béarnaise - chadwicks steak sauce

PRIME RIB FRIDAY & SATURDAY

Queen Cut 16 oz. 58 King Cut 20 oz. 66
mashers and market vegetable medley
(while supplies last)

Mains

LOBSTER PASTA

gemelli pasta, lobster, shrimp, pancetta,
vodka-tomato-cream 39

DUCK

orange-honey lacquered,
sweet potato mash 35

MACADAMIA CRUSTED SALMON

saffron risotto, pineapple-mango salsa 36

STUFFED PORK CHOP

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

SESAME CRUSTED AHI TUNA

scallion rice, crispy rice noodles,
ginger-soy glaze 34

SHORT RIBS

boneless, cabernet wine braised,
vegetable medley, garlic mash 36

SHRIMP AND SCALLOPS

saffron risotto, scampi crumbs 39

NEW ZEALAND RACK OF LAMB

pistachio crusted, port wine
reduction, croquette 44

THREE PAISANOS

penne pasta, sauteed shrimp, grilled chicken,
sausage, cherry tomatoes, broccoli,
garlic, basil, evoo, pinot grigio,
shaved parmesan 29

CHICKEN BRUSCHETTA

grilled *or* crispy cutlet topped with a cool
salad of arugula, tomato, fresh mozzarella,
red onion, balsamic syrup, french fries 29

*Consuming raw or undercooked meats, fish, shell fish, or fresh eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

PLEASE DO NOT ROTATE THIS MENU TO THE LEFT 180 DEGREES



JUST WANTED TO SEE IF YOU WOULD DO IT. YOU DID