

CHADWICKS

APPETIZERS

SOUP OF THE DAY	P/A
FRESH MOZZARELLA AND GRILLED EGGPLANT SKEWERS With Beefsteak Tomato, Basil Oil and Balsamic Syrup	12
CHADWICKS CRAB CAKES WITH REMOULADE Remoulade with Cornichon, Capers, Roasted Shallots	14
FRIED CALAMARI AND ZUCCHINI With Pepperoncini Pepper Sauce and Spicy Tomato Sauce	14
JUMBO SHRIMP COCKTAIL served with tangy homemade horseradish sauce	15
LITTLE NECK CLAMS AND MARKET OYSTERS on the Half Shell	P/A

SALADS

CHILLED MAINE LOBSTER SALAD Lobster Meat with Corn Relish, Tamale Mayonnaise and Basil Oil	16
COBB SALAD WITH GRILLED CHICKEN Crisp Romaine, Cucumber, Shiitake Mushrooms, Avocado, Radish, and Jack Cheese	13
CEASAR / WITH MARINATED GRILLED CHICKEN Hearts of Romaine Lettuce, Anchovies, Parmesan Cheese and Homemade Croutons	9 / 13
BABY SPINACH With Honey Walnut Vinaigrette, tempura, Goat Cheese, Sweet and Spicy Walnuts	9
MESCLUN Tossed with Balsamic Vinaigrette, and Crumbled Bleu Cheese	9

PASTA

RIGATONI WITH SWEET SAUSAGE SAUCE Fennel Sausage, Garlic, Tomato, Cream and Fresh Basil	15
PENNE CHADWICKS Caramelized onions, mushrooms, peas, garlic and oil	13
LINGUINI DE MARE Little neck clams and calamari in a light tomato sauce	16
FUSILLI PUTANESCA Capers, Kalamata Olives, Anchovies, plum tomato, parsley, garlic and oil	13

SANDWICHES

(All Sandwiches are served with a choice of one, French Fries, Cole Slaw, or Potato Salad)

GRILLED AHI TUNA SANDWICH on toasted Whole Wheat Bread With Hickory Smoked Bacon, Baby Arugula, Tomato, and Wasabi Vinaigrette	16
CHADWICKS ½ POUND BURGER on toasted English Muffin Served with Ale Battered Onion Ring	12
OVEN ROASTED TURKEY RUBEN on toasted Rye Bread With Cole Slaw, Swiss Cheese, and Russian Dressing	14
FRESH MOZZARELLA AND GRILLED EGGPLANT on Toasted Ciabatta With Roasted Red Peppers, and Balsamic Reduction.	13
WARM PASTRAMI AND SWISS and toasted Rye Bread Served with Dijon Mustard on the side	14
GRILLED CHICKEN AND AVOCADO on toasted Roll With Field Greens, and Citrus Vinaigrette	14
PHILLY STEAK SANDWICH on Toasted Garlic Ciabatta Sliced Shell Steak, Swiss Cheese and Caramelized Onions	16

COMPLETE LUNCH

Soup, Salad, Entrée, Dessert and Coffee or Tea

Grilled Calves Liver with Bacon and Onions

Filet of Atlantic Salmon with Fresh Herb Tomato Nage

Char grilled Center Cut Pork Chop with Homemade Apple Sauce

Free Range Chicken Breast, Marsala, Picata, Francaise, or Parmesan

Catch of the Day

Pasta of the Day

Ravioli Presentation

DESSERTS

Ice Cream Cake Roll

Chocolate Mousse

Homemade Rice Pudding

\$18.95

NO SUBSTITUTIONS

Complete Lunch Menu Available for Groups Up to 10 People