Chadwicks
american chop house • bar

LONG ISLAND RESTAURANT WEEK
'THREE COURSE' PRIX FIXE DINNER MENU $44pp

Sunday, January 29th thru Sunday, February 5th | Available Saturday from 4pm – 7pm

-FIRST COURSE-

butternut squash bisque

eggplant rollatini
tomato cream sauce

roasted beet salad
orange segments, candied pistachio, pickled red onion, feta, honey citrus vinaigrette

chicken meatballs
sweet and spicy hoisin glaze, toasted sesame apple-carrot slaw

blackened shrimp tacos (+$6)
pico de gallo

-SECOND COURSE-

stuffed chicken breast
spinach, mozzarella, tomato cream sauce, butter herb mashed potatoes

three paisanos
penne pasta, sautéed shrimp, grilled chicken, sausage,
cherry tomatoes, evoo, garlic, basil, shaved parmesan

short rib
red wine braised short rib, steamed broccoli, roasted potatoes

shrimp francaise
scallion rice

roasted pork chop
white wine garlic sauce, cherry peppers, potato croquette

8oz filet mignon (+19)
brandy peppercorn sauce, butter herb mashed potatoes

-THIRD COURSE-

raspberry cheesecake

banana bread pudding
cinnamon gelato, bourbon caramel drizzle

assorted gelato or sorbet

s'mores "ovation" (+$4)
warm chocolate lava cake, s'mores gelato,
chocolate sauce, charred marshmallow

-WINE SPECIALS-

WHITE WINES	G/B	RED WINES	G/B
Flint & Steel Sauvignon Blanc, Napa	11/38	'Herdade Sao Miguel' Sul Red Blend, Portugal	11/39
Foppiano Chardonnay, Russian River	13/48	Ironstone Reserve Cabernet. Sierra Foothills	14/51

PLEASE NO SHARING, SUBSTITUTIONS OR SPLIT CHECKS PER TABLE / NOT COMBINABLE WITH ANY OTHER PROMOTIONS