

CHADWICKS

AT THE STATION

APPETIZERS

CRUNCHY SHRIMP SPRING ROLL 12

Avocado salsa, dynamite sauce

JUMBO LUMP CRAB CAKES 12

Charred pineapple salsa, spicy mayo

TUNA POKE SALAD 13

*Seared diced tossed with sweet sesame, blood orange ponzu sauce,
crispy wonton chips, wakame slaw*

OYSTERS ROCKEFELLER WITH LOBSTER 13

Baked blue points topped with a garlic spinach lobster gratin

BONELESS SHORT RIBS 11

Palm sugar, teriyaki glaze, spiced mango salsa

SALADS

APPLE KALE PAPER CUT 9

*Shredded kale, apples, gorgonzola, candied pistachios,
peppered bacon-apple cider-honey dressing*

WALNUT GOAT 9

*Baby greens with sundried cranberries, candied walnuts,
goat cheese and raspberry vinaigrette*

CAESAR SALAD 8

Crisp romaine hearts, shaved pecorino, jumbo garlic croutons, lemon parmesan dressing

ENTREES

*All entrees served with sautéed fresh vegetables and your choice of
roasted garlic potatoes, potato croquette or rice pilaf*

CLASSIC KING CUT PRIME RIB OF BEEF AU JUS 32

Slow roasted to perfection with horseradish cream and natural pan jus

STUFFED PORK CHOP 24

14 oz. rib chop stuffed with fontina and prosciutto, with a brandy pepper cream sauce

ORGANIC CHICKEN 21

*Farm raised organic chicken breast wrapped in prosciutto, pan roasted,
finished with a chestnut, wild mushroom pan gravy, fresh thyme*

SALMON 27

Lobster crowned, garlic champagne herb sauce

BRANZINO 28

*Italian sea bass roasted with shrimp, butter, garlic and toasted bread crumbs
finished with lemon basil oil*

LOBSTER RISOTTO 28

*Classic parmesan risotto tossed with lobster meat truffle butter, asparagus tips,
oven roasted tomato*

SURF AND TURF 38

Char-broiled 6 oz. filet paired with a 6 oz. Brazilian lobster tail

LAND AND SEA 38

12 oz. black angus shell with a trio of jumbo grilled shrimps roasted garlic beurre blanc

TERRA e MARE 34

*Tender breaded veal cutlet topped with lobster and asparagus
finished with a lemon truffle scented hollandaise*

LOBSTER TAILS 38

Butter glazed, twin 6 oz. Brazilian tails