

Happy Mothers Day

\$89 THREE COURSE PRIX FIXE

PLEASE CHOOSE ONE TABLE STARTER, ONE ENTRÉE & ONE DESSERT

*Sushi Appetizers**

SPICY TUNA NACHOS 24
spicy tuna crunch, mango pico,
sweet onion mayo, wasabi aioli,
crispy wonton

Specialty Rolls

KING LOBSTER ROLL 47
maine lobster, avocado, cucumber,
soy paper, topped with spicy lobster
salad, mango salsa, spicy mayo

MR B'S ROLL 29
shrimp tempura, cucumber roll
topped with avocado paste & lobster
wrapped with rice & soy paper with
spicy mayo, eel sauce & crunch

MANGO ROLL 29
spicy tuna, salmon, avocado roll
topped with tuna, mango, spicy mayo
& thai chili sauce, wrapped with rice
& soy paper

SWEET HEART ROLL 30
spicy tuna & cucumber roll topped
with fresh tuna, chili sauce & spicy
mayo, tuna tartare in the middle

NEW CALIFORNIA HEAVEN 24
california roll topped with kani salad
& avocado, spicy mayo, eel sauce &
crunch, kani salad in the center

G CITY ROLL 32
crispy rice spicy tuna with kani salad

CRUNCH DOUBLE SPICY 25
spicy tuna roll topped with spicy tuna,
crunch with spicy mayo & eel sauce

SEX ON THE BEACH 26
spicy tuna & shrimp tempura roll
topped with 2 pc of tuna, 2 pc of
salmon & avocado with spicy mayo,
eel sauce & crunch

*Combo Platter**

SUSHI LOVER 38
chef's choice of 10 pieces of
sushi & spicy tuna roll

*Sushi & Sashimi**

ala carte price per piece
MAGURO (tuna) 6
SAKE (salmon) 6
HAMACHI (yellowtail) 6
UNAGI (eel) 6

Table Starters

LOBSTER BISQUE
aged sherry, maine lobster meat

CHOPPED CAESAR
romaine, radicchio, shaved parmesan,
garlic croutons, classic dressing

SHRIMP COCKTAIL
chilled jumbo shrimp, cocktail sauce

MARYLAND LUMP CRAB CAKE
roasted corn relish, smoked tomato hollandaise

THICK CUT CANDIED BACON
vegetable kimchi, korean bbq

ROASTED BEETS
mandarin orange, strawberries, pistachio,
crumbled goat cheese, smoked chili vinaigrette, micro greens

DOUBLE CREAM BURRATA SALAD
melon, asparagus, prosciutto, almonds, prosecco, vinaigrette

WAGU MEATBALLS
akaushi beef, san marzano tomatoes, torn burrata, pecorino crostini

Mains

GRILLED MARINATED SKIRT STEAK
roasted garlic mashed potatoes, asparagus, onion rings, soy syrup

NORTH ATLANTIC SALMON
langoustine & sweet pea risotto, pea shoots

HERB ROASTED ORGANIC HALF CHICKEN
semi boneless, wild mushroom farro, charred broccoli, jus de poulet

GRILLED HATFIELD FARMS CENTER CUT PORK CHOP
spinach-fontina stuffed, marinated white beans,
sautéed onions, cherry peppers, bordelaise

LOBSTER MAFALDINE
butter poached lobster & shrimp,
melted tarragon-leek beurre blanc, toasted asiago crumbs

— ALA CARTE DINING —

ALL ENTREES INCLUDE BUTTERED MASHED POTATOES AND ASPARAGUS

ROASTED PRIME RIB
Slow roasted slow and low to a delicious perfection

KING 72 QUEEN 64

PORTER HOUSE FOR TWO 40oz prime aged 28 days 169

BONE IN NY STRIP 22oz prime aged 28 days, red wine demi glace 76

COWBOY RIB EYE 22oz 68

FILET MIGNON 10oz certified angus beef 65

AUSTRALIAN RACK OF LAMB 64

GOURMET ENHANCEMENTS

to any Steak and Entrée

JUMBO LUMP CRAB OSCAR 25

BUTTER POACHED LOBSTER TAIL 29

*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