

Appetizers

Baked Spinach & Artichoke Dip - A blend of spinach, artichokes & cream cheese, served with sliced garlic bread. 12.49

Surf Clam Strips - Crispy jumbo beer breaded clam strips, served with cocktail sauce & lemon. 10.49

Beer Battered Prawns Basket - Six jumbo prawns, served with French fries and cocktail sauce. 14.49

Chadwicks Pub Party Nachos - Tri-color tortilla chips, refried black beans, melted cheese, jalapenos, green onions, tomatoes, olives, sour cream, guacamole & salsa. 12.99

Add ground beef, grilled chicken or pulled pork - 2.00

Chadwicks Party Sampler - Four jalapeno poppers, four mozzarella cheese sticks, four hot wings & clam strips with dipping sauces. 14.99

Oyster Rockefeller - Five Northwest fresh oysters, baked with our own creamy spinach & bacon, topped with bread crumbs. 12.49

Polynesian Pork Lettuce Wraps - House smoked pork with butter bib lettuce and our own Polynesian sauce. 8.99

Chicken Wings

8 wings with choice of sauce, served with celery sticks & blue cheese dressing. 8.99

12 Piece - 11.99

20 Piece Party Wings - 19.99

Buffalo

Polynesian

Chipotle barbeque sauce

Habanero apricot-pineapple

Sweet chili pepper jam

Garlic Cheese Bread with Marinara - A blend of our three cheese & scallions melted on a tender French Roll. 7.49

Chadwicks Pub Potato Skins - Melted cheese, bacon bits, green onions & sour cream, served with salsa. 10.49

Quesadilla - Choice of house smoked pulled pork, ground beef, flank steak or grilled chicken with melted cheese blend and green onions in a Chipotle tortilla, served with sour cream, guacamole and salsa. 13.49

Three Mini Steak Tacos - Spice-rubbed sliced flank steak tacos with cabbage slaw, cilantro, scallions and sour cream drizzle, served with salsa and lime. 9.49

Bites

Jalapeno Poppers - Four red jalapeno chilies stuffed with cheddar & cream cheese, served with sweet chili pepper jam. 3.99

Breaded Mozzarella Cheese Sticks - Five breaded home-style with Italian seasonings deep fried golden brown, served with marinara dipping sauce. 5.99

Chicken Wings - Four chicken wings with choice of sauce. 4.99

Jalapeno & Cheese Stuffed Soft Pretzel - With marinara dipping sauce. 5.99

Oyster Shooter - Fresh oyster with cocktail sauce. 2.49

Basket O'Garlic Romano Cheese Fries - 7.99

Basket O'Curly Fries - 7.99

Basket O'Onion Rings - 8.99

Chadwicks Extreme Party Nacho Platter - 32.00

Smoked pulled pork, three cheese blend, refried black beans, olives, green onions, tomatoes, jalapeno peppers, salsa, sour cream, guacamole & tri-color chips.

Human vs Nacho - If you challenge this mighty 5lb platter of great goodness alone in 60 minutes, you get it FREE, plus a Chadwicks T-shirt & your picture on our Wall of Fame or Shame!



foursquare



Warning: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Substitutions may be subject to an additional charge. Split plate charge of 2.00 will be added for all entrees. Sorry, personal checks are not accepted. Rogue Regency Inn & Suites, 2300 Biddle Rd, Medford, OR 97504, 541-770-1234 ♦ Regency Grill 541-282-2123 ♦ Chadwicks Pub & Sports Bar 541-282-2122

www.rogueregency.com ♦ www.regencygrill.com ♦ www.chadwickspub.com

Fresh Seasonal Dinner Specials

Appetizer – Taylor Sausage & Cheese with Beer Cheese Onion Dip for Two

Cheese dip made with amber beer, smoked gouda cheese with caramelized onions, served with baguette bread, sliced comice pear, local cheese, smoked bratwurst sausage and smoked chicken and apple sausage. 14.95

Wine & Beer Pairing: RoxyAnn Pinot Gris/Alaskan Amber

USDA Choice Prime Rib - Petite Cut, 8 oz. - 24.99 / Chef's Cut, 12 oz.- 31.99

Prime rib crusted with our own spice blend, slow roasted and served with creamed horsey sauce and au-jus with choice of roasted garlic mashed potato, baked potato or chef's starch de jour

Wine & Beer Pairing: 10 Barrel Brewing Apocalypse/Spangler Vineyards Cab Franc

Additional selections: Blue Cheese Crumbles – 2.00 • Sautéed Mushrooms - 1.50

Three Sautéed or Beer Battered Jumbo Shrimp – 4.50

Chefs Special – Sautéed Pork Tenderloin Medallions with Porto Wine

Pork tenderloin medallions sautéed with Porto Tawny, sun-dried cranberries and demi-glace, served with choice of chefs starch de jour, roasted garlic mashed potato, garlic herb linguini or baked potato. 16.95

Wine & Beer Pairing: Eola Hills Pinot Noir/Workers Pale Ale

Fresh Catch – Macadamia Nut Crusted Fresh Alaskan Halibut Fillet

Top crusted Macadamia nut halibut fillet finished in the oven with a burr blanc sauce and arugula with a Meyer lemon-macadamia nut vinaigrette, served with choice of chefs starch de jour, roasted garlic mashed potato, garlic herb linguini or baked potato. 32.95

Wine & Beer Pairing: Chateau St Michelle Sauvignon Blanc/Shock Top Belgian White

Steak – USDA Angus Char-Grilled New York Steak and Porter with Onions

12 oz. NY steak in a porter beer marinade with beer braised onions and braised greens, served with choice of chefs starch de jour, roasted garlic mashed potato, garlic herb linguini or baked potato. 29.95

Wine & Beer Pairing: Regency Cabernet/State of Jefferson Porter

Dinner Entrée – Bangers and Mash Potatoes

Local Taylor made English sausage with braised beer onions and brown gravy with fresh vegetables. 12.95

Wine & Beer Pairing: Troon Zinfandel/Widmer Hefeweizen

Salad – Smokey Chicken with Comice Pear & Oregon Blue Cheese Salad

Sliced smokey breast of chicken, sun-dried cranberries, sliced pear, tomato, olives and Oregon Blue cheese with arugula and tossed greens in our own roasted apple and fennel vinaigrette. 13.95

Wine & Beer Pairing: RoxyAnn Honor Barn Red/Stella Artois

~Pasta~

Gluten Free Pasta Upon Request

Fresh Seafood Linguini

Sautéed jumbo shrimp, Alaskan cod and sea scallops, tossed with linguini and your choice of marinara or alfredo sauce with parmesan cheese. 17.99

Wine & Beer Pairing: King Estates Pinot Gris/Arch Rock Brewing Pistol River Pale Ale

Chicken & Mushroom Fettuccine Alfredo

Tender breast of chicken, sautéed with garlic, white wine and mushrooms, tossed with fettuccine and our own alfredo cream sauce and parmesan cheese. 13.99

Wine & Beer Pairing: Kendall Jackson Chardonnay/Stella Artois

Applewood Bacon Wrapped Stuffed Breast of Chicken & Linguini Pasta

Smoked gouda stuffed chicken breast wrapped with Applewood smoked bacon, pan roasted, served on linguini, tossed in a sun-dried tomato, spinach and alfredo cream sauce. 17.95

Wine & Beer Pairing: South Stage Monte Rosa/Boneyard IPA

Cuisine by Chef Dale Fowler

Oct 2017

\$3 Room Service charge per entree.

Warning: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Substitutions may be subject to an additional charge. Split plate charge of 2.00 will be added for all entrees. Sorry, personal checks are not accepted.
Rogue Regency Inn & Suites, 2300 Biddle Rd, Medford, OR 97504, 541-770-1234 ♦ Regency Grill 541-282-2123 ♦ Chadwicks Pub & Sports Bar 541-282-2122

www.rogueregency.com ♦ www.regencygrill.com ♦ www.chadwickspub.com