

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!



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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 – Polynesian Glazed Baby Back Ribs

Baby back ribs glazed with our own Polynesian BBQ sauce with a jalapeño-cilantro slaw. 12.95
Wine & Beer Pairing: Slagle Winery Syrah/Arch Rock Brewing State of Jefferson Porter

USDA Choice Prime Rib - Petite Cut, 8 oz. - 25.99 / Chef's Cut, 12 oz.- 32.99

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, herb linguine baked potato or Chef's starch de jour
Wine & Beer Pairing: Spangler Vineyards Cab Franc/Boneyard Brewing RPM IPA

*Additional selections: Blue Cheese Crumbles – 2.00 • Sautéed Mushrooms - 1.50
Three Sautéed or Beer Battered Jumbo Shrimp – 4.50*

Chefs Special – Duroc Farm Porterhouse Pork Chop with Pear

House smoked pork chop finished on the grill with caramelized pear and Pear Wine with braised greens, served with choice of Chef's starch de jour, roasted garlic mashed potatoes, herb linguini, or baked potato. 29.95
Wine & Beer Pairing: Bridgeview Vineyards Blue Moon Riesling/Deschutes Brewing Black Butte Porter

Fresh Catch – Baked Petrale Sole Stuffed with Crab

Crab stuffed Sole fillets, finished with sauce Hollandaise and bread crumbs baked until golden brown, served with choice of Chef's starch de jour, roasted garlic mashed potatoes, herb linguini, or baked potato. 28.95
Wine & Beer Pairing: South Stage Cellars Vineyards Sauvignon Blanc/Widmer Brothers Brewing Hefeweizen

Steak – Beef Tenderloin Tornedos

Beef Tenderloin steak filets sautéed and finished with a whiskey peppercorn cream sauce, served with Chef's choice starch de jour, roasted garlic mashed potatoes, herb linguini, or baked potato. 24.95
Wine & Beer Pairing: Rosella Vineyards Cabernet Sauvignon/ Boneyard Brewing RPM IPA

Dinner Entrée – Beef Tip Burganionne with Puff Pastry

Tender beef with mushrooms in a rich burgundy brown sauce topped with a crispy puff pastry. 12.95
Wine & Beer Pairing: Willamette Valley Vineyards Whole Cluster Pinot Noir/Barrel Brewing Apocalypse 10

Salad – Smoked Duck Breast and Roasted Beet Spinach Salad

House smoked breast of duck sliced thin with roasted heirloom baby beets, toasted sliced almonds and fresh spinach tossed with a citrus-poppy seed dressing. 14.95
Wine & Beer Pairing: Eola Hills Winery Pinot Noir/ Alaskan Brewing Amber

~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: Widmer Brothers Brewing Hefeweizen/Roxyann Vineyards Pinot Gris

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: Walkabout Brewing Workers Pale Ale/King Estates Pinot Gris

Cheese Ravioli with Roasted Butternut Squash

Ricotta cheese stuffed ravioli in an Alfredo Cream Sauce with roasted butternut squash and sage. 16.95
Wine & Beer Pairing: Kings Estate Winery Pinot Gris/Walkabout Brewing Worker Pale Ale

Cuisine by Chef Dale Fowler

Jan 2018

\$3 Room Service charge per entree.

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