

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 – Balsamic Glazed New Zealand Lamb Chops

Char-grilled lamb chops glazed with balsamic-pomegranate sauce, butternut squash chutney and shoe string sweet potato fries. 13.95

Wine & Beer Pairing: 10 Barrel Brewing Apocalypse/Troon Vineyard Merlot

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: Boneyard Brewing RPM "IPA"/Rosella's Cabernet

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

Chefs Special – Rosemary Herb Cornish Game Hen

Roasted half Cornish game hen with a roasted butternut squash risotto, braised greens and a rosemary-herb butter sauce. 16.95

Wine & Beer Pairing: Alaskan Brewing Amber/Willamette Valley Vineyards Whole Cluster Pinot Noir

Fresh Catch – Panko Breaded Red Snapper Fillet

Breaded and grilled golden brown with a fresh lemon-dill hollandaise, served with chefs choice starch de jour, roasted garlic mashed potatoes, baked potato or herb-butter linguine. 16.95

Wine & Beer Pairing: Widmer Brothers Hefeweizen/Valley View Vineyards Chardonnay

Steak – Char-grilled New York Steak

10 oz. grilled USDA Choice NY steak with a wild mushroom hunter's ragout, served with chefs choice starch de jour, roasted garlic mashed potatoes, baked potato or herb-butter linguine. 29.95

Wine & Beer Pairing: Arch Rock Brewing State of Jefferson Porter/Spangler Vineyards Cab Franc

Dinner Entrée – House Made Turkey Shepard's Pie

House made turkey pie filling, baked with mashed potatoes golden brown. 13.95

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

Salad – Spinach & Spiced Rubbed Shrimp Salad

Fresh spinach, Asian vegetables, bell peppers, fried won tons, shredded carrots and a ginger-carrot vinaigrette with toasted sliced almonds. 14.95

Wine & Beer Pairing: Anheuser Busch Brewing Belgian White/South Stage Cellars Sauvignon Blanc

~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

Steak, Mushroom & Blue Cheese Fettuccine

NY steak strips sautéed with mushrooms and spinach in an Alfredo sauce, tossed with fettuccine and dusted with Oregon blue cheese. 16.95

Wine & Beer Pairing: Stella Artois/Troon Vineyards Zinfandel

Cuisine by Chef Dale Fowler

Nov 2017

\$3 Room Service charge per entree.

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