

CHANDLERS

PRIME STEAKS • FINE SEAFOOD™

APPETIZERS

prices per a dozen servings unless otherwise noted

brie and bacon jam toast	30	
caramelized onion, bacon jam, brie cheese, toasted brioche		
salmon gravlax	36	
cucumber cup, cured king salmon, crème fraîche, salmon roe, chives		
shrimp toast	36	
shrimp farce, brioche toast, cilantro, preserved lime aioli		
ahi poke	42	
sashimi grade ahi, ponzu, avocado and serrano purée, korean chili flake, crispy wonton		
spicy meatballs	36	
skewered meatballs, spicy tomato sauce, shaved manchego		
prosciutto-wrapped asparagus	30	
asparagus, boursin cheese, shaved manchego, balsamic reduction		
vegan melon balls	30	
honey and lime compressed melon, turmeric puffed rice		
charcuterie board	mp	
assortment of cured meats, pickles, accoutrements, house mustard		
oysters on the half shell	36	
freshly shucked oysters, house-made mignonette		
teriyaki bites	36	
tender cuts of usda prime new york steak skewered, red bell pepper, onion, house-made teriyaki sauce		
bruschetta	24	
baguette toast, fresh bruschetta, olive tapenade		
lollipop lamb chops	78	
pan-seared new zealand lamb chops, apple mint chutney		
filet mignon sliders	42	
filet sliders, house-made bearnaise sauce, caramelized onions		
steak tartare	42	
raw diced filet mignon, garlic, shallots, fried capers, dijon aioli, chive oil, sourdough toast		
prawn cocktail	42	
wild mexican prawns, cocktail sauce, fresh lemon		
cheeseboard	serves 15 65	
a variety of imported and domestic cheeses, fresh fruit, nuts, compotes, crackers, baguette		serves 30 125

Please inform your server of any allergies and or dietary restrictions.

While our culinary team can prepare dishes without particular ingredients, cross-contact with allergens can occur in our kitchen and we cannot guarantee that any menu item can be completely free of allergens.