

# CHANDLERS

PRIME STEAKS • FINE SEAFOOD

## PRIVATE DINING - BRONZE MENU

35. per person

First Course (select one)

### Classic Caesar Salad

Crisp hearts of romaine dressed with extra virgin olive oil, anchovy, garlic, mustard and white balsamic vinegar garnished with herb croutons and grated Parmesan cheese.

### Chandlers House Salad

Organic baby mixed greens with cucumber and tomato in a balsamic vinaigrette.

### Beef Vegetable Soup

Braised prime beef simmered in a rich beef stock with fresh vegetables.

Second Course (select three)

### Top Sirloin

A USDA prime top sirloin known for its full flavor and firm texture; served with potatoes au gratin and fresh asparagus hollandaise.

### Trout Amandine

Sauteed ruby red trout with toasted almonds and fresh dill with garlic mashed potatoes and fresh asparagus.

### Pork Tenderloin

Herb encrusted tenderloin of pork with roasted garlic mashed potatoes finished with a peppercorn sauce.

### Veal Picatta

Scallopini cuts of fresh veal in a lemon, butter and caper sauce; served with wild mushroom risotto.

Dessert (includes both)

### Fromage Blanc Cheese Cake

Baked cream cheese and fromage blanc cheese cake with vanilla, orange zest, graham cracker crust and wild blueberry sauce.

### Chocolate Grand Marnier Mousse

Bittersweet chocolate blended with the finest ingredients tempts your palate with a light hint of Grand Marnier.