



MERRY Christmas

take-out menu available by pre-order only

orders for both christmas eve + day must be received by 5 pm December 23

all orders are final and require 24 hour cancellation

we are unable to accommodate substitutions

THREE-COURSE PRIX FIXE DINNER 55

wild mushroom soup^v, mixed green salad^v or limousine,
entrée + dessert

veal picatta

lemon butter caper sauce, broccolini,
mascarpone polenta

ora king salmon

marcona almond + dijon crusted,
roasted cauliflower, heirloom baby
carrots, fingerling potato chips,
raspberry beurre rouge

cauliflower steak^v

marinated + roasted, charred broccolini,
red pepper coulis, citrus dressed arugula

filet 10 oz

charred broccolini with red pepper
coulis, au gratin potatoes

beef short ribs

snake river farms american wagyu, red
wine braised, roasted baby heirloom
carrot + parsnip, horseradish, shaved
fennel, watercress

roasted pheasant

anson mills calico wild rice, golden raisin
chutney, charred kale, wild mushrooms,
fried quail egg

dessert

fromage blanc cheesecake goat cheese, vanilla, graham cracker crust, wild honey

christmas wreath white + dark chocolate eclair, candied nuts

• WINE •

add any of our wines by the bottle on our award-winning list and take
25% off the menu price – see complete list at by clicking [here](#)

• TO-GO COCKTAILS 14 •

ten minute vesper reconsidered

plymouth gin, koenig vodka, lillet

the '33 plymouth

plymouth gin, dolin dry vermouth,
spanish olives, lemon twist

black manhattan

knob creek, averta, angostura
bitters, bada bing cherry

duck, duck

grey goose vodka, lillet + dolin dry
vermouths, lemon twist

CHANDLERS
PRIME STEAKS • FINE SEAFOOD™

