

We'll supply the dinner.
You're in charge of
the table decorations.

TAKE-OUT 4-COURSE EASTER DINNER

\$45 per person



Orders must be placed by calling 208.383.4300 by 6 pm on April 11th.
Pickup from 1-5 pm on Easter Sunday.

Choose one appetizer, a soup or salad option, entrée, side dish and dessert per person!

APPETIZERS

Beet Pickled Deviled Eggs with Spiced Bacon
Mini Crab Cakes
Spinach Stuffed Mushrooms with Pesto

SALADS AND SOUP

Classsic Waldorf Salad
Steakhouse Wedge
Caesar Salad
Carrot Ginger Soup
French Onion Soup

SIDE DISHES

Creamed Spinach
Roasted Asparagus
Saffron & Gouda Mac 'n' Cheese
Baked Idaho® Potato
Leek & Fennel Au Gratin Potatoes
Roasted Veggies with Boursin Cheese

ENTRÉES

Petite Filet Mignon

6 oz. tenderloin of beef with broiled tomato
Provencale and cognac peppercorn sauce.

Ora King Salmon

Marcona almond and Dijon-crust
New Zealand king salmon with roasted
cauliflower and raspberry beurre rouge.

Hickory Smoked Ham

House-smoked, thick-cut ham served with
sweet potato hash and currant demiglace.

Double Lamb Chop

Pan-seared, oven-roasted lamb chops
served with apple mint chutney and
fresh baby carrots.

DESSERTS

Carrot Cake
Fromage Blanc Cheesecake
Fruit Cobbler
The Bomb

Add any bottle of the wine from our award-winning wine list
and take 30% off the bottle price! See the wine list at ChandlersBoise.com/wine
or view our Express Wine list on the next page.

CHANDLERS

PRIME STEAKS • FINE SEAFOOD™

Add any bottle of the wine from our award-winning wine list
and take 30% off the bottle price!

Or add one of the Express Wines below.

See the full wine list at ChandlersBoise.com/wine



• EXPRESS WINES 39 •

Add any of these wines to your to-go order for only \$39 a bottle!

SPARKLING

Montefresco, Prosecco, Veneto, IT
Jules Bertier, Premier Cuvee, FR
Schramsberg, "Mirabelle," Brut
Rose, CA

WHITE

Chardonnay

Ramey, Fort Ross-Seaview, CA, '16
Thevenet & Fils, Macon Pierreclos,
Macon-Villages, FR, '17

Chenin Blanc

David Finlayson, "Camino Africana,"
Old Vine, Stellenbosch, SA, '18

Pinot Grigio

Scarpetta, Friuli, IT, '18

Riesling

Dr. Pauly Bergweiler, Berkasteler
Badstube,
Kabinett, Mosel, GER, '15

Sauvignon Blanc

Auntsfield "Single Vineyard,"
Marlborough, NZ, '19

RED

Cabernet Sauvignon

Telaya, Red Mountain, WA, '17

Malbec

Vaglio "Temple", Mendoza, ARG, '17

Merlot

Substance, Stoneridge Vineyard,
Columbia Valley, WA, '14

Pinot Noir

Frederic Magnien, Bourgogne, Burgundy, FR, '17
Soter Vineyards, "North Valley,"
Willamette Valley, OR, '17

Proprietary Blends

Il Fauno di Arcanum, Tuscany, IT, '16
J.L. Chave Selection, "Mon Coeur,"
Cotes du Rhone, FR, '17

Nebbiolo

Pecchenino "Botti," Langhe, Piedmont, IT, '17

Syrah

K Vintners, "Milbrandt," Wahluke Slope, WA, '16

Zinfandel

Quivira, Dry Creek Valley, CA, '16

Sangiovese

Badia a Coltibuono, Chianti Classico,
Tuscany, IT, '17

• TO-GO COCKTAILS 14. •

COMES WITH A MARTINI GLASS TO KEEP!

THE VESPER RECONSIDERED

Plymouth Gin, Koenig Vodka,
Lillet Blanc vermouth and a
drop of orange bitters, with
a lemon twist.

BELVEDERE BONE DRY MARTINI

Super premium Polish rye vodka,
stirred, never shaken; strained
into a chilled cocktail glass and
garnished with two Spanish olives
or a twist of lemon.

MAKER'S MARK MANHATTAN

Maker's Mark, Carpano Antica
Formula sweet vermouth and
Angostura bitters, with a
Bada Bing cherry.