



# A time for Thanks

## • STARTERS •

### WILD MUSHROOM SOUP

Fresh forrest roasted Cremini mushrooms with sherry and an essence of truffle.

### BUTTERNUT SQUASH SOUP

Roasted butternut squash soup, garnished with sage brown butter.

### ROASTED BEET SALAD

Roasted red and yellow beets with fresh arugula, Roquefort cheese, and roasted walnuts in a red wine and walnut oil vinaigrette.

### WALDORF SALAD

Organic mixed greens tossed in a tart apple and Champagne vinegar dressing with spiced candied walnuts, feta cheese and shaved Gala apples.

### STEAKHOUSE WEDGE

Crisp wedge of organic iceberg lettuce dressed with house-made Chandlers Ranch dressing and garnished with applewood smoked bacon and tomato.

### CAESAR SALAD

Whole crisp leaves of organic romaine with our classic anchovy Caesar dressing and garnished with Parmesan cheese crouton and white anchovy.

## • ENTRÉES •

### SLOW ROASTED TURKEY

Sliced turkey breast with tarragon pine nut stuffing, mashed potatoes and gravy, roasted root vegetables and house-made orange cranberry relish.

### SEA BASS

Pan seared fresh Chilean Sea Bass set on fingerling potatoes, spinach and fava beans in a lemon, caper and fresh dill sauce with sauteed asparagus.

### PRIME RIB

Slowly roasted prime rib served medium rare to medium with creamed horseradish, beef au jus; served with fresh jumbo asparagus and Chandlers smashed potatoes.

### PETITE FILET MIGNON

Oven broiled, aged beef tenderloin with fresh jumbo asparagus, Chandlers smashed potatoes, and served with a peppercorn sauce.

### DOUBLE LAMB CHOPS

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

### VEGETARIAN PLATTER

Roasted mushrooms surrounded by sautéed spinach, green beans, asparagus, red peppers, fennel, fingerling potatoes, roasted carrots, parsnips, eggplant and tomatoes.

## • DESSERTS •

### PUMPKIN PIE

House made and topped with Chantilly cream.

### APPLE COBBLER

Served warm with cinnamon ice cream.

## 49. PER PERSON