CHANDLERS

PRIME STEAKS • FINE SEAFOOD

PRIVATE DINING
EXECUTIVE LUNCHEON MENU

42. per person

FIRST COURSE

MIXED GREEN SALAD

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

SOUP OF THE SEASON

Seasonal offering of house-made soups featuring
fresh ingredients daily.

SECOND COURSE

PETITE FILET MIGNON

Oven broiled, aged beef tenderloin served medium
to medium rare with peppercorn sauce,
fresh asparagus hollandaise and potatoes au gratin.

SEASONAL FRESH FISH

Pan seared fresh, seasonal seafood set on garlic
mashed potatoes with seasonal vegetables.

DUCK TWO WAYS

Seared duck breast and duck leg confit served on a
red cabbage and apple slaw with a port wine reduction
and mascarpone polenta.

DESSERT

FROMAGE BLANC
CHEESECAKE

Baked cream and fromage blanc goat cheese with vanilla,
orange zest graham-cracker crust, and wild-honey sauce.

GRAND MARNIER
CHOCOLATE MOUSSE

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

Prices do not include 20% gratuity and 6% sales tax
(All menu prices and selections are subject to market costs and availability)