

# CHANDLERS

PRIME STEAKS • FINE SEAFOOD

## PRIVATE DINING LUNCHEON MENU

29. per person

### FIRST COURSE

#### MIXED GREEN SALAD

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

#### CAESAR SALAD

Whole crisp leaves of organic romaine dressed with our classic anchovy caesar dressing and garnished with parmesan cheese crouton and white anchovy.

### SECOND COURSE

(select three options)

#### VEAL PICATTA

Thin slices of fresh veal sautéed in a lemon, butter and caper sauce. Served with broccolini and mascarpone polenta.

#### 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.

#### PETRALE SOLE

Sautéed pacific petrale sole with toasted almonds, meunière butter and fresh dill served with fingerling potatoes and haricot verts.

#### FISHMARKET SALAD

Prawn shrimp, dungeness crab, bay scallop and bay shrimp set on organic romaine lettuce with tomato, avocado and the famous Nick's Fishmarket Green Goddess dressing.  
(served with soup du jour for first course)