

CHANDLERS

PRIME STEAKS • FINE SEAFOOD™

SILVER MENU 60

FIRST COURSE

classic caesar salad

organic romaine, anchovy caesar dressing,
parmesan cheese crouton

mixed green salad

balsamic vinaigrette, heirloom cherry tomato,
cucumber and carrots

SECOND COURSE

petite filet

medium rare to medium, fresh asparagus
hollandaise, potatoes

seasonal fresh fish

pan-seared, fingerling potatoes, spinach, fava
beans, sautéed asparagus, lemon dill beurre blanc

cauliflower steak

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

DESSERT

chocolate + strawberry panna cotta

berries, cayenne pecans, chocolate shell,
chantilly cream

fromage blanc cheesecake

vanilla, graham cracker crust, wild honey

Please inform your server of any allergies and or dietary restrictions.

While our culinary team can prepare dishes without particular ingredients, cross-contact with allergens can occur in our kitchen and we cannot guarantee that any menu item can be completely free of allergens.