

# CHANDLERS

PRIME STEAKS • FINE SEAFOOD™

## SILVER MENU 60

### FIRST COURSE

#### 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

fresh asparagus, potatoes,  
cognac peppercorn sauce

#### seasonal fresh fish

#### cauliflower steak

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

### DESSERT

#### german chocolate bomb

coconut pecan frosting, chocolate mirror glaze

#### 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.