

CHANDLERS

PRIME STEAKS • FINE SEAFOOD™

PRIVATE DINING POWER LUNCH 32

FIRST COURSE

mixed green salad

balsamic vinaigrette, heirloom cherry tomato,
cucumber and carrots

soup of the season

SECOND COURSE

select 3

veal picatta

lemon butter caper sauce, broccolini, handmade tagliatelle

steakhouse wagyu burger

candied spiced bacon, cheddar cheese,
russian dressing, butter lettuce,
heirloom tomato, pommes frites

pasta primavera

handmade tagliatelle, chef's seasonal
vegetables, parmesan, garlic, fine herbes

fishmarket salad

mexican prawns, maryland blue lump crab,
bay scallops, bay shrimp, organic romaine, tomatoes,
avocado, green goddess dressing

cauliflower steak

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

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.

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

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