

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

SECOND COURSE

petite filet

fresh asparagus, hollandaise, potatoes

seasonal fresh fish

cauliflower steak

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

DESSERT

flourless chocolate torte

raspberry coulis, almond cocoa crumble,
grand marnier chantilly cream

fromage blanc cheesecake

goat cheese, 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.