

# CHANDLERS

PRIME STEAKS • FINE SEAFOOD™

## SILVER MENU 65

### FIRST COURSE

**caesar salad**  
organic romaine, anchovy caesar dressing, parmesan cheese crouton

or

**mixed green salad**  
balsamic vinaigrette, heirloom cherry tomato, cucumber and carrots

**lobster bisque**  
sherry, crème fraîche

or

**seasonal soup**

### SECOND COURSE

**filet mignon**  
fresh asparagus, hollandaise, potatoes

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

**seasonal fresh fish**

### DESSERT

**flourless chocolate torte**  
raspberry coulis, almond cocoa crumble, grand marnier chantilly cream

**fromage blanc cheesecake**  
goat cheese, vanilla, graham cracker crust, wild honey

---

### ADD-ONS

#### PASSED APPETIZERS priced by the dozen

brie + bacon jam toast	30
salmon gravlax	36
shrimp toast	36
ahi poke	42
spicy meatballs	36
prosciutto-wrapped asparagus	30
vegan melon balls	30
teriyaki bites	36
bruschetta	24
lollipop lamb chops	78
steak tartare	42

#### DISPLAYED APPETIZERS priced by the dozen

oysters on the half shell	36
prawn cocktail	50
(priced per person, minimum 12)	
cheeseboard	8
charcuterie board	8

#### PLATED APPETIZERS priced per person

seafood trio	18
crab cake	16
day boat scallop	13
steak tartare	11

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.