

CHANDLERS

PRIME STEAKS • FINE SEAFOOD™

POWER LUNCH 45

STARTER

soup of the season

lobster bisque

sherry, crème fraîche

mixed green salad

balsamic vinaigrette, heirloom cherry tomato, cucumber and carrots

ENTRÉE

chandlers chopped salad

organic chopped mixed greens, sliced prime steak, blue cheese, tomato, red onion, hearts of palm, balsamic vinaigrette

salmon caesar salad

organic romaine, anchovy caesar dressing, parmesan cheese croutons

steakhouse wagyu burger

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

pasta primavera

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

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

DESSERT COURSE 10 per person

flourless chocolate torte • fromage blanc cheesecake • butterscotch crème brûlée

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.