

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

lobster bisque

sherry, crème fraîche

or

seasonal soup

SECOND COURSE

filet mignon

fresh asparagus, hollandaise, potatoes

pasta primavera

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

seasonal fresh fish

DESSERT

the bomb

bittersweet chocolate mousse, white chocolate brownie, grand marnier, dark chocolate shell, hazelnuts

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
ahi poke	42
spicy meatballs	36
prosciutto-wrapped asparagus	30
vegan melon balls	30
teriyaki bites	36
bruschetta	30
lollipop lamb chops	78
steak tartare	42

DISPLAYED APPETIZERS priced by the dozen

oysters on the half shell	42
prawn cocktail	60
(priced per person, minimum 12)	
cheeseboard	10
charcuterie board	10
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.