

CHANDLERS

PRIME STEAKS • FINE SEAFOOD™

ADD ONS

prices per a dozen servings unless otherwise noted

PASSED APPETIZERS

brie and bacon jam toast	36
caramelized onion, bacon jam, brie cheese, toasted brioche	
salmon gravlax	40
house-cured, potato chip, crème fraîche, white sturgeon caviar, capers	
ahi poke	48
sashimi grade ahi, ponzu, avocado and serrano purée, korean chili flake, crispy wonton	
spicy meatballs	40
skewered meatballs, spicy tomato sauce, shaved manchego	
prosciutto-wrapped asparagus	36
asparagus, boursin cheese, shaved manchego, balsamic reduction	
oysters on the half shell	48
freshly shucked oysters, raspberry champagne vinaigrette	
teriyaki bites	40
brochet of usda prime new york steak skewered, red bell pepper, onion, house-made teriyaki sauce	
bruschetta	32
baguette toast, fresh bruschetta, olive tapenade	
lollipop lamb chops	65
pan-seared new zealand lamb chops, apple mint chutney	
steak tartare	45
raw diced filet mignon, garlic, shallots, fried capers, dijon aioli, chive oil, sourdough toast	
caprese crostini	36
basil crema, mozzarella, heirloom tomato, balsamic reduction	
duck mousse canapé	42
duck mousse, pastry tart, preserved fig	
roasted grape tartine	36
brioche, stilton blue cheese, prosciutto, balsamic reduction	
watermelon tartare	32
citrus ponzu, orange peel, microgreens, wasabi sesame seeds	

DISPLAYED APPETIZERS

prawn cocktail	72
wild mexican prawns, cocktail sauce, fresh lemon	
charcuterie board (minimum 12 people)	per person 14
assortment of cured meats, pickles, accoutrements, house mustard	
cheese board (minimum 12 people)	per person 12
a variety of imported and domestic cheeses, fresh fruit, nuts, compotes, crackers, baguette	

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.