

CHANDLER'S

RESTAURANT

executive chef - Greg Monette

appetizers

- crab and asparagus tart with grape salad 9
- pan fried crab cake with fennel and red pepper slaw 10
- grilled serrano ham jumbo shrimp with sweet pea and cucumber salad 10
- local artisan cheese sampler 9
- sauteed mushrooms and melted goat cheese over roasted garlic crostini 10
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salads

- field greens with shaved fennel, sweet peas and roasted beets with lemon mint vinaigrette 7
- edamame, baby beet and green bean salad with a sherry vinaigrette 7
- caesar salad small 6
- caesar salad as entrée with grilled serrano ham, jumbo shrimp or chicken breast 14
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entrees

with vegetable pairings

- pan fried trout filets 26
with garden pesto and herb roasted potatoes
- grilled salmon 28
with avocado and a beach plum coulis over lemon risotto
- baked cod and crab cake 27
with fried potato dumplings
- above served with edamame, roasted beets and green beans*
- prime rib 28
and roasted garlic mashed potatoes
- grilled porterhouse 32
with steak fries and beer
- serrano ham and beef tenderloin 29
with walnut mushroom demi glace and roasted garlic mashed potatoes
- above served with roasted parsnips, fennel and beets*
- grilled duck breast 26
with cherry glaze and sweet potatoes
- breaded chicken breast 24
and lemon with herb roasted potatoes
- above served with lemon asparagus and sweet peas*
- baked yucca empanadas 23
with roasted summer vegetables, rice and beans

vegan entrees and appetizers are available upon request