

CHANDLER'S

at Yankee Candle

small plates & sides

Chandler's Jumbo Crab Cake, with Bell Peppers, Onion, Fresh Basil and Cilantro
served over Arugula and Pickled Vegetable Salad **11**

Mussels & Frites, Saffron Tomato Broth, Butter, Lemon Saffron Aioli, Local Fried Potatoes **12**

Grilled Shrimp Cocktail Skewer & Habanero Bloody Mary Sauce, Skewered Shrimp served in a Martini glass **12 (gf)**

Pork Belly Pierogi, Caramelized Plum and Onions, Port Wine Demi Glace **12**

Sweet and Spicy Chicken Wings, Local Hot Chile Pepper, Soy and Pineapple Glaze **9.50**

Hot Potted Lobster & Wild Mushrooms, with Mascarpone, Lemon, Shallot and Cognac,
Fresh Baked Sliced Gougeres for Dipping or Stuffing **14**

Braised Beef Arancini, Ragu and Fresh Mozzarella Stuffed Breaded Risotto Balls, Marinara Sauce **12**

Cheese Plate, Nightly Selection Featuring Local and Imported Cheeses, Fresh Fruit and Honey Crostini **12**

soups & salads

Chandler's New England Clam Chowder, Shucked Clams, Celery, Onion and Diced Potatoes in Clam Broth, 
Finished with Cream, White Pepper and Dill **cup 5, bowl 7**

Soup of the Day, Featuring Seasonal, Locally Sourced Ingredients **cup 4, bowl 5.50**

Chandler's House Salad, Field Greens, Cucumber, Tomato, Red Cabbage and Carrots **5**

Our dressings include Ranch, Blue Cheese, Balsamic, Russian, Apple Cider, Raspberry and Italian

Classic Caesar Salad, Fresh Cut Romaine, Parmesan Crisp, Garlic Crouton, Homemade Lemon, Anchovy and Egg Dressing **7**

Wilted Spinach & Heirloom Apple Salad, Lightly Sautéed Spinach, Apples and Onions,
Tossed in Balsamic Vinaigrette with Shaved Parmesan **8**

All salads can be prepared gluten free

entrées

Four Hour Crispy Roast Duck & Pancakes, Honey, Orange, Molasses, Soy Glaze with
Mu Shu Pancakes and Stir Fried Vegetables **27**

Roasted Bacon Wrapped Béchamel Meatloaf & Onion Gravy, Fresh Ground Beef and Pork, Roasted Red Peppers,
Celery, Carrot and Onion, Sauce Béchamel on the Inside, Sauce Soubise on the Outside,
Yukon Gold Mashed Potatoes and Seasonal Vegetables **26**

Pan Seared Rosemary and Garlic Pork Tenderloin Medallions, Braised Red Cabbage, Brown Sugar and
Butter Glazed Apples, Garlic Buttered Spaetzle **27**

Pan Seared Peppered Beef Tenderloin, Cracked Peppercorn Crusted Beef Tenderloin Steak, Mushroom Demi Glace,
Creamy Yukon Gold Mashed Potatoes, Seasonal Vegetables **29 (gf)**

New England Bouillabaisse, Fresh Lobster, Whitefish, Shrimp and Mussels, Tomato, Fennel and Saffron Broth,
Lemon Aioli, Grilled Bread **Market Price**

Grilled Salmon Filet and Hot Potted Lobster, Lemon & Garlic Fingerling Potatoes, Seasonal Vegetables **29 (gf)**

Traditional Fresh Pasta Special, Nightly Preparation Inspired by Classic Italian Pasta Dishes
Featuring Fresh Seasonal Ingredients **full 18, half 12**

Full portion may be Paired with Duck, Shrimp, Salmon, Lobster or Roast Chicken **28**

Roasted Vegetable Lasagna, Layers of Roasted Vegetables, Homemade Marinara and Butternut Squash Ricotta,
Topped with Smoked and Fresh Mozzarella and Served with Garlicky Sautéed Greens **23**

Grilled Bone-In Rib Eye, 14 Ounce Cut, Fatty and Marbled, the Best Grilling Steak Ever,
Served with Yukon Gold Mashed Potatoes, Baked Potato or Steak Fries, Seasonal Vegetable and Veal Demi Glace **32 (gf)**

Friday Through Sunday Special Slow Roasted Prime Rib, 12 Ounce Cut, Yukon Gold Mashed Potatoes,
Seasonal Vegetables and Veal Demi Glace **30**

***gf denotes gluten free preparations**

Chandler's makes every effort to provide sustainably harvested seafood following Monterey Bay Aquarium's Seafood Watch Guidelines.
Before placing your order, please inform your server if a person in your party has a food allergy.

7% MASSACHUSETTS MEAL TAX - A 20% gratuity will be added to parties of six or more.

Mastercard, Visa, American Express, Diner's Club gladly accepted. Consuming raw or undercooked foods may increase the risk of foodborne illness.