

## APPETIZERS

### Crispy Fried Calamari 12

Tossed with Parmesan cheese, fresh garlic and parsley served with lemon and spicy remoulade

### Pan Seared Crab Cakes 12

Loaded with crab meat, herbs, vegetables, served with tangy coleslaw, lemon and spicy remoulade

### <sup>GF</sup> Shrimp Cocktail 10

Garnished with pepper vodka cocktail sauce and lemon

### <sup>GF</sup> Chicken & Kale Ravioli 11

Simmered in vegetable stock and served with herbed olive oil

### Mezze Plate 10

Homemade hummus with roasted olives, red peppers, marinated feta cheese and grilled baguette

### Short Rib & Egg 14

Slow braised beef short rib, red wine, tomatoes, poached egg, served with crispy crostini

## SOUP & SALAD

Chandler's Award Winning

### New England Clam Chowder cup 5 / bowl 7

### Soup of the Day cup 4 / bowl 6

### <sup>GF</sup> Warm Spinach Salad small 8 / entrée 10

Wilted spinach, sautéed mushrooms and onions, warm crispy chèvre cake served with balsamic dressing

### Caesar Salad small 7 / entrée 10

Fresh romaine, garlic croutons, white anchovies, lemon, Parmesan cheese with homemade Caesar dressing

### <sup>GF</sup> Garden Salad small 7 / entrée 10

Mixed greens, cucumbers, tomato, carrot and red cabbage

*Add grilled chicken, salmon or shrimp to any salad 7.50*

#### **Our homemade dressings include:**

- apple cider vinaigrette
- balsamic vinaigrette
- blue cheese
- ranch
- red wine vinaigrette
- Russian

Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or undercooked foods may increase the risk of food-borne illness.

7% MASSACHUSETTS MEAL TAX

A 20% gratuity may be added to the bill for parties of 6 or more.

Mastercard, Visa, Discover, and American Express gladly accepted.

Chandler's makes every effort to provide sustainably harvested seafood following Monterey Bay Aquarium's Seafood Watch Guidelines

## ENTREES

All entrees are served with soup or salad.

Gluten free pasta & bread are available upon request.

### Beef Tenderloin 28

Choice cut, peppercorn crusted, cabernet jus, bleu cheese, creamy whipped mashed potatoes

### GF New York Sirloin 26

Grilled choice Angus topped with wild mushroom sauce, crispy Parmesan steak fries

### Baked Meatloaf 18

Our own recipe, served with mushroom sauce, creamy whipped mashed potatoes

### Dublin Angus Beef Burger 16

Sliced corned beef, cheddar cheese and coleslaw, served with French fries

### Pork Filet 27

Tender panko breaded pork, Maderia jus, savory braised red cabbage, homemade spätzle

### GF Crispy Duck Breast 26

Seared Long Island duck breast with cinnamon honey glaze, served with sweet potato fries

### Roasted Stuffed Acorn Squash 21

Braised lentil masala, chickpeas, winter vegetables, basmati rice, apricots, cranberries, toasted almonds

### Grilled Chicken Alfredo 24

Topped with spinach, roasted red peppers, creamy homemade roasted garlic Alfredo sauce

### Chicken Pot Pie 16

Tender chunks of white meat chicken and vegetables in velouté sauce with a homemade pie crust, served with creamy whipped mashed potatoes

### Smoky Three Cheese Macaroni 16

Baked macaroni with smoked mozzarella, cheddar and Monterey Jack cheeses, served with grilled baguette

*Add applewood bacon 4, pulled pork 6, or grilled chicken 7*

### GF Grilled Large Sea Scallops 28

Served with lemon Chablis beurre blanc and Parmesan herbed risotto

### GF Grilled North Atlantic Salmon 27

Served with dried apricots, cranberries, toasted almonds, baby arugula, lemon beurre blanc, Italian farro

### Baked Cod 23

Topped with homemade bread crumbs and a lemon, white wine beurre blanc, served with creamy whipped mashed potatoes

### Pan Seared Crab Cakes 20

Herbs, vegetables, remoulade and lemon

### Turkey Dinner 24

Freshly roasted turkey breast, homemade gravy, homemade stuffing, cranberry sauce and creamy whipped mashed potatoes