CHANDERSON'S Steak & Seafood

Pickings

Caprese Mozzarella & Crustini

fresh mozzarella, sliced tomatoes, basil pesto, fresh spinach, grilled crustini bread. 9

Coconut Shrimp

butterflied gulf shrimp, tropical coconut breading, sweet & sour mango dipping sauce. 10

Scallop Latke

3 colossal sea scallops on mini potato pancakes, sesame soy glaze, wasabi aioli & fresh greens. 12.50

Seafood Dip

creamy cheeses blended with blue crab & shrimp. pita and chips for dipping. 10

Farm House Classics

Served with choice of potato & seasonal vegetables, unlimited soup & salad bar.

Oven Roasted 1/2 Chicken

slow roasted herb & butter basted chicken. 19

Pot Roast

braised beef pot roast with roasted vegetables, mashed potatoes & gravy. 17

Chicken Cutlet

Panko breaded chicken cutlet with lemon, butter, caper sauce. 18

Liver & Onions

calf liver, caramelized onions, crisp bacon. 15

Butcher Block

Served with choice of potato, seasonal vegetables, unlimited soup & salad bar.

Chanderson's Ribeye

French Onion Au Gratin

rich beef broth, caramelized onions,

croutons, Swiss & Provolone cheeses.

Cup 3.50 Crock 4.50

Blue Cheese Potato Chips

fresh crispy potato chips, blue cheese

crumbles, blue cheese sauce. 8

3-Cheese Garlic Bread

toasted French bread, roasted garlic butter, pamesan, provolone, cheddar cheeses. 7

12oz. A customer favorite! Char-grilled & seasoned with our house blend of herbs and spices. 25

Parmesan Crusted NY Strip

12oz. Angus strip steak topped with buttery parmesan-panko crust. 29

Steak & Mushroom Pasta

Grilled 6oz. sirloin steak served over penne pasta with blue cheese cream & mushrooms. garlic bread replaces potato choice. 21

Tournedos

Two 4oz. grilled beef filets topped with roasted garlic buttered mushrooms & demi-glace. 29

Blackened New York Strip

12oz. The king of steaks, char-grilled or cast-iron blackened & seasoned with our blackening spice blend. 28

Imperial Twin Filets

Grilled twin 4oz. filet mignon topped with blue crab & bearnaise. 32

From the Sea

Served with choice of potato & seasonal vegetables, unlimited soup & salad bar.

Maple Glazed Salmon

Norwegian salmon, pan seared, maple-butter glaze. 23

Seared Sea Scallops

pan seared colossal sea scallops, garlic butter pan sauce. 26.50

Catch of the Day

chef's daily feature Priced daily

Crab Stuffed Haddock

blue crab stuffed haddock fillet. topped with hollandaise sauce. 22

Broiled Fisherman's Platter

Crab stuffed haddock, jumbo shrimp & sea scallops. 25

Island Sea Scallops

colossal scallops pan seared with soy sesame pineapple glaze. 28

Lobster Tail

7 ounce cold-water lobster tail broiled with herb butter. 28

Shrimp Scampi Sautee

shrimp, garlic, wine, lemon, butter, & tomatoes tossed with pasta, 20.50

Parmesan Crusted Haddock

10 ounce haddock with buttery panko & parmesan topping. 21

Broiled Haddock Dinner

Choose: lemon pepper, butter-herb or Cajun seasoning. 17

Horseradish Crusted Salmon

toasted panko & horseradish crust, Norwegian salmon filet. 22

From the Farm

Served with choice of potato & seasonal vegetables, unlimited soup & salad bar.

Chicken Cordon Bleu chef made breaded chicken breast, Swiss,

ham & creamy cheese sauce. 19.50

Heavenly Valley Farms Lamb

Farm to table. Custom raised local lamb. Daily chef's feature.

Marsala Chicken Pasta

Chicken medallions, tomatoes, mushrooms, marsala cream sauce, garlic bread replaces potato choice. 19

Apple-Maple-Bacon Pork Chops

char-grilled pork chops with sauteed apples, bacon & maple glaze. 18



includes unlimited soup & salad bar.

Pasta Caprese

Al dente pasta tossed with basil pesto, garlic, grape tomatoes, & spinach. Topped with fresh mozzarella. with garlic bread. 18

Portabella Stack

Earthy portabella mushroom, roasted red peppers, balsamic onions, & sliced tomatoes topped with classic Alfredo squce. 17

Jasmine Rice Bowl

Buttery jasmine rice, crispy sauteed seasonal vegetables tossed with sweet sesame-soy glaze, garnished with a fried egg. 15

From the Fryer

Chicken Wings Basket 10 wings & French fries, choose: sticky, hot, mild, bbg 10.50

Chicken Tenders Basket

4 jumbo breaded chicken tenders & French fries. choose: sticky, hot, mild, bbq 10.50

Sweet Potato Fries Basket

deep fried sweet potatoes with honey for dipping. 6

Haddock Fish Fry

Beer battered Haddock fish fry. choice of potato, coleslaw, house tartar sauce & dinner roll. 12

Greek Chicken Salad

grilled chicken breast, fresh greens, feta, tomato, olives, pepperoncini, tzatziki, & Greek dressing. grilled pita bread. 11

Garden Plot

Asian Salmon Salad

Norwegian salmon served over fresh greens, tomatoes, carrots, cucumbers, oranges & crispy wontons. Mandarin dressing. garlic bread 12

Sticky Finger Salad

fresh greens, carrots, tomatoes, onions, shredded cheese, cucumbers, sweet & spicy chopped chicken fingers. garlic bread. 11

Stuff on Bread

choice of homemade chips or cup of soup

Greek Lamb Burger

Heavenly Farms lamb burger, feta, olive, onion, tomato, lettuce, tatziki on a grilled pita. 12

Chicken Burger

chicken breast burger, Swiss cheese, mushrooms, spinach, mayo on Ciabatta roll. 11

Angus Cheese Burger

1\2 pound choice Angus burger chargrilled and topped with Swiss, American & Cheddar cheeses. Costanzo kaiser roll, lettuce, tomato, pickles. 12

Pretzel Burger

1/2 pound Angus burger on soft pretzel roll with gouda cheese, caramelized onions, & bacon. Lettuce, tomato, pickles. 12.50

Rueben

house made corned beef, sauerkraut, 1000 island dressing, Swiss cheese grilled on marbled rye. 11

Turkey Club

fresh roasted turkey breast, lettuce, tomato, bacon, American cheese, & mayo. triple stacked on Texas toast. 10.50

Beef on Weck

oven roasted beef top round on grilled Costanzo roll dusted with caraway & salt. 10

Vidalia Beef Melt

grilled rye, caramelized sweet onions, horsey sauce, sliced top round. 11

Apple Turkey Gouda

bbq turkey breast, sliced apples, gouda cheese, on grilled multi-grain bread. 11

Crabby Patty

blue crab cake, bacon, sliced tomato, lettuce, remoulade, grilled ciabatta roll. 12.50

PR Chicken Sandwich

breaded chicken breast, bacon, cheddar cheese, honey mustard on toasted Pretzel Roll. 12

Portabella Sammy

grilled portabella mushroom, balsamic red onions, sliced tomatoes, roasted red peppers, fresh mozzarella on grilled ciabatta roll. 11

Steak & Mushroom Hero

grilled 6oz. Angus sirloin steak with sauteed mushrooms & broiled provolone cheese on a French roll. 12

Extra Additions

Salad Bar + Entree

add soup & salad bar to any entree or sandwich. unlimited. 4

Mushrooms

sauteed garlic butter button mushrooms 1.25

Salad bar TO GO!

fill a 9x6 take out container and one cup of soup. 7

Seasonal Vegetables

sauteed garlic buttered vegetables 1.25

rare – very red, cool center | medium rare – red, warm center | medium – pink center medium well – slightly pink | well done – cooked through

Full Soup & Salad Bar

unlimited soup, salads & toppings. 9

Pretzel Roll

soft German style pretzel roll. substitute on any sandwich. .95