

# CHANDLER'S

## RESTAURANT

### APPETIZERS

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**Pan Fried Crab Cakes**, with spicy remoulade dipping sauce and seasonal slaw. .... **12.00**

**Jumbo Chicken Wings**, Honey BBQ, Hot Pepper or Spicy Ginger Teriyaki Sauce ..... **9.50**

**Crispy Fried Calamari**, with spicy remoulade dipping sauce ..... **11.00**

**Grilled Smoky Three Cheese Quesadillas**,  
with salsa & sour cream ..... **9.50**  
with grilled chicken, arugula & roasted peppers ..... **11.50**  
with steak, arugula & roasted tomatoes ..... **12.50**



**Big Bowl of Steamed Maine Mussels**, white wine, tomatoes, basil and garlic butter..... **14.50**

**Baked Cream Cheese, Spinach & Artichoke Dip**, seasonal fresh vegetables, corn tortilla chips *gluten free*..... **10.50**

**Homemade Lemon Garlic Hummus**, with seasonal vegetables and pita chips ..... **9.50**
- ### SOUPS & SALADS
- Our dressings include: Ranch, Blue Cheese and Russian; Raspberry, Balsamic, Red Wine & Dijon and Cider Vinaigrettes; Extra Virgin Olive Oil & Vinegar (all vinaigrettes are prepared gluten free)*

**Chandler's Award Winning New England Clam Chowder** ... cup **4.50**  
..... bowl **6.00** 

**Soup of the Day** .....cup **4.00**  
..... bowl **5.50**

**House Salad**, cucumber, cherry tomatoes, red cabbage and shaved carrot over mixed field greens..... **5.00**

**Caesar Salad**, fresh cut romaine, garlic croutons, lemon and Parmesan cheese with homemade dressing ..... **6.00**

**Salad Niçoise**, seasonal marinated vegetables and red bliss potatoes, diced tomatoes and hard boiled egg, kalamata olives with red wine & Dijon vinaigrette over arugula and field greens salad. .... **11.00**   
Also offered as a sandwich on our homemade focaccia. .... **9.50**

**Apples, Spiced Walnuts, Chevre and Quinoa over Spinach**, lightly tossed in apple cider vinaigrette..... **8.50**

**Add Grilled Salmon, Chicken, Steak or Shrimp to any salad** .....  
..... additional **6.00**
- ### ENTREES
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**Fresh Berkshire Brewing Company Beer Battered Fish & Chips**,  
Berkshire Brew Battered Fresh Atlantic Haddock ..... **14.50**

**Homemade Quiche of the Day**, with house salad ..... **12.50**

**Fresh Baked Haddock**, lemon butter bread crumbs, rice or mashed potatoes and vegetables ..... **17.00**

**Baked Macaroni & Cheese**, with house salad ..... **11.00**

**Homemade Meatloaf**, with mushroom gravy, mashed potatoes and vegetables ..... **14.50**

**Roasted Half Chicken**, with homemade gravy, mashed potatoes and vegetables ..... **16.00**

**Chandler's Turkey Pot Pie**, seasonal roasted vegetables and red potatoes, fresh roasted turkey and rosemary gravy with puff pastry crust ... **14.00** 

**Grilled Marinated Sirloin Steak Tips**, sweet and spicy, steak fries or mashed potatoes and vegetables ..... **19.00**

**Stacked Turkey Dinner**, fresh sliced turkey breast over homemade stuffing and mashed potatoes, smothered in turkey gravy, homemade cranberry sauce and vegetables on the side..... **17.00**
- ### CHANDLER'S SIGNATURE DISHES
- New England farms and North Atlantic coastal waters are our natural resources, and our neighbors. So we know our farmers & fishermen. Chandler's is proud to provide you with the finest, freshest local seasonal ingredients from their farms & fishing boats to your table. Since serving our first meal back in 1995, certain dishes have become worthy of a permanent place on our menu. We've chosen to honor these dishes with a Signature. Consider this Signature  our commitment to dining excellence.
- Before placing your order, please inform your server if a person in your party has a food allergy.
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7% MASSACHUSETTS MEAL TAX · A 20% gratuity will be added to parties of six or more.
- Mastercard, Visa and American Express gladly accepted. Consuming raw or undercooked foods may increase the risk of foodborne illness.

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## RESTAURANT

### PIZZA

Individual grilled pizzas on our fresh homemade dough with marinara sauce or olive oil and garlic.

Broccoli, Chicken, Roasted Red Peppers & Arugula	16.00
Ham & Pineapple	16.00
Pepperoni or Three Cheese: Smoked Mozzarella, Monterey Jack and Cheddar	14.00
Tomato, Fresh Mozzarella and Basil Pesto	16.00
Add your choice of House or Caesar salad or a cup of soup	3.00

### PASTA

All pasta dishes are served with your choice of house or Caesar salad or cup of soup. Penne, Spaghetti & Gluten Free pastas available.

Penne Pasta Primavera, seasonal vegetables, white wine, lemon, garlic and Parmesan, finished with butter	17.00
Grilled Chicken, Shrimp or Salmon & Vegetables, prepared with marinara or white wine, garlic cream sauce	19.00
Spicy Chorizo Sausage & Mussels, with tomatoes, basil, white wine and garlic butter	18.00

### BURGERS & SANDWICHES

All burgers & sandwiches include your choice of fries, chips or coleslaw and a pickle.

**Chandler's Burger**, 100% Fresh Black Angus with your choice of Vermont cheddar, Swiss or American cheese, lettuce & tomato 9.50

**Grilled Chicken Sandwich**, 6 ounce fresh chicken breast on a bulky roll with your choice of above cheeses, lettuce & tomato 9.50

 **Olive Oil Pan Seared Vegan Burger**, black beans, bell peppers, celery and onion, chickpea flour, garlic, spices and fresh herbs with lettuce, tomato and salsa. 9.00


**Berkshire Brew Battered Fried Fish Sandwich**, Vermont cheddar and spicy remoulade or tartar sauce, lettuce and tomato 11.00


Add bacon, sautéed peppers, onions, mushrooms, avocado or blue cheese 1.00 each

**Classic Corned Beef Reuben**, on rye bread with Swiss, sauerkraut and Russian dressing 9.50

**House Smoked Pastrami Reuben**, on rye bread with Swiss, sauerkraut and Dijon mustard. 10.50

**House Smoked Barbecue Braised Pulled Pork Sandwich**, served on homemade focaccia bread with Chandler's barbecue sauce and cole slaw. 9.50

**The Pilgrim**, hot fresh roasted turkey, sage dressing and homemade cranberry sauce on your choice of white, wheat, rye or pumpernickel bread with a side of turkey gravy 11.00 

**Vegetable Pita Panini**, seasonal balsamic roasted vegetable ratatouille and melted fresh mozzarella on a grilled pita 9.50 

**Daily Half Sandwich Special**, with your choice of a cup of soup, chowder or house or Caesar salad. 10.00

**Daily Whole Sandwich Special**, with your choice of a cup of soup, chowder or house or Caesar salad. 12.50

### DRINKS

Unsweetened Black Tea, with one free refill 2.50

Lemonade, with one free refill 2.50

Poland Spring Water, still or sparkling 2.50

San Pellegrino Sparkling Water small 3.00  
large 8.00

Coke, Diet Coke, Sprite, Ginger Ale, with one free refill 2.50

Chandler's Old Fashioned Root Beer 2.75

Local Mapleline Farm Milk, whole, low-fat & chocolate 2.25

Orange, Apple, Cranberry Juice 2.50

Pierce Brother's Small Batch Locally Roasted Coffee, Columbian and decaffeinated Columbian, includes one free refill 3.00

Bigelow Selected Tea Varieties, includes one free refill 2.75

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# Beer & Wine

## by the glass

Chandler's Restaurant is proud to offer locally-brewed beers from the Berkshire Brewing Company. Located less than one mile away in the center of South Deerfield, their beer is kegged and delivered within days of being brewed, ensuring a freshness no other brewery can claim. We encourage you to taste the difference!

### DRAUGHT BEER

#### Berkshire Brewing Company

**Steel Rail Extra Pale Ale**, a light-colored medium-bodied American ale with a balanced blend of malt & hops

12 oz ..... 4.75      16 oz ..... 5.75

**Berkshire Traditional Pale Ale**, a traditional English-style pale ale, assertively hopped with a distinctive malty character

12 oz ..... 4.75      16 oz ..... 5.75

**Drayman's Porter**, a rich, dark, full-bodied brew with strong malt and chocolate flavors

12 oz ..... 4.75      16 oz ..... 5.75

**Seasonal**, please ask your server about our seasonal selection and enjoy some of the new, exciting concepts in brewing

12 oz ..... 5.25      16 oz ..... 6.25

**BBC Sampler**, try 5 ounces of each brew ..... 10.00

### BOTTLED BEER

#### domestic

Budweiser ..... 4.00

Bud Light ..... 4.00

Miller Lite ..... 4.00

Coors Light ..... 4.00

Michelob Ultra ..... 4.00

Blue Moon ..... 4.00

#### imported

Amstel Light, Holland ..... 4.50

Heineken, Holland ..... 4.50

Corona, Mexico ..... 4.50

Stella Artois, Belgium ..... 4.50

Pub Draught Guinness, Ireland ..... 4.50

#### micro-brew

Sam Adams Boston Lager, Massachusetts ..... 4.75

Sam Adams Light, Massachusetts ..... 4.75

Sam Adams Seasonal, Massachusetts ..... 4.75

Long Trail Ale, Vermont ..... 4.75

Long Trail Seasonal, Vermont ..... 4.75

Harpoon IPA, Massachusetts & Vermont ..... 4.75

Harpoon Seasonal, Massachusetts & Vermont ..... 4.75

#### non-alcoholic beers

O' Douls ..... 3.50

Becks ..... 4.50

### WHITE WINE

Monkey Bay Sauvignon Blanc, New Zealand ..... 6.00

Kendall-Jackson Sauvignon Blanc, California ..... 7.50

Salmon Creek Chardonnay, California ..... 6.00

Benziger Chardonnay (organic), California ..... 7.50

Cambria Chardonnay, Katherine's Vineyard ..... 11.50

Beringer Pinot Grigio, California ..... 6.00

Collavini Pinot Grigio, Italy ..... 7.00

Schmitt Sohne Riesling, Germany ..... 6.50

Columbia Cellarmasters Riesling, Columbia Valley ..... 8.00

Beringer White Zinfandel, California ..... 6.00

A to Z Rose, Oregon ..... 7.00

Umani Verdicchio, Italy ..... 6.00

### RED WINE

McManis Pinot Noir, California ..... 7.00

Parducci Pinot Noir, California ..... 8.50

Salmon Creek Merlot, California ..... 6.00

Hahn Merlot, Central Coast ..... 7.00

Parcel 41 Merlot, Napa Valley ..... 9.50

Salmon Creek Cabernet Sauvignon, California ..... 6.00

J. Lohr Cabernet Sauvignon, Paso Robles ..... 8.00

Benziger Cabernet Sauvignon (organic), California ..... 10.00

Tilia Malbec, Argentina ..... 6.50

Cortijo Rioja, Spain ..... 6.50

DaVinci Chianti, Italy ..... 8.00

Jacob's Creek Reserve Shiraz, Australia ..... 8.50

### SPARKLING WINE

Sophia Blanc de Blanc, split ..... 9.00

Korbel Brut, split ..... 9.00

### WINE FLIGHTS

A 2 oz. sample of any 6 wines by the glass, 20.00

*Please ask your server for an extended wine menu*