



2026
SIGNATURE
DINING
MENU



CHANDLER'S
OCEANFRONT DINING
California Coastal Cuisine

SIGNATURE DINING SEATING OPTIONS

Chandler's has everything you need for a coastal dining experience worth remembering for **14-25** guests.

From the breathtaking ocean views to fresh local flavors and signature cocktails, your event will be carefully curated by a team of culinary experts.

SEATING OPTIONS

Main Dining Room (Indoor)

- Two rectangular tables side by side or one long table
- Partial ocean views & open floorplan
- No reservation fee, but a food & beverage minimum is set when final headcount is provided

Sunset Terrace (Outdoor Brunch & Lunch only)

- Two rectangular tables side by side or one long table
- Full ocean views and nothing overhead
- \$500 patio reservation fee
- Food & beverage minimum set with final headcount

Moonlight Patio (Outdoor)

- Ocean views and overhead trellis with heaters
- Semi-private patio fee \$250
- Optional Firepit Area additional \$250
- Food & beverage minimum set with final headcount

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Main Dining Room & Lounge



Sunset Terrace



Moonlight Patio & Firepit Area



Dinner Menu

FIRST COURSE

SWEET GEM CAESAR SALAD

Little gem lettuce, oven roasted tomatoes, parmesan snow, sourdough crumble

BREAD COURSE

SADIE ROSE SOURDOUGH BOULE

House-made pesto & whipped truffle butter with smoked Maldon sea salt

SECOND COURSE

CHEF'S SELECTION OF MARKET INSPIRED SEASONAL SOUP

ENTRÉES

Choice of 3 for groups of 17 or more. Choice of 4 for groups 16 or less.

CHILI-CRUSTED WILD CAUGHT SEA BASS

Chayote squash & sweet potato succotash, pea shoots, roasted pepper beurre blanc, cilantro oil (GF)

WINE BRAISED BEEF SHORT RIB

Asparagus & Dassi Farms heirloom tomato cous cous, black garlic demi-glacé

FILET MIGNON 8 OZ. (+\$10)*

Grilled center cut tenderloin, potato fondant, asparagus, pickled pearl onion, black garlic demi-glacé (GF)

FIRE ROASTED HALF CHICKEN ADOBADO

Duck fat white bean purée, avocado mousse, pickled onions, shaved carrots, purple ninja radish, lime, micro cilantro (GF)

RAINBOW CAULIFLOWER ROMESCO

Mini sweet peppers, brussels sprouts, almond romesco sauce, pickled beech mushrooms, smoked almond gremolata (GF, V)

\$80 PER PERSON + TAX + 25% GRATUITY

**Filet Mignon is only available to parties of 18 or less and adds \$10 to the price here.*

(GF) = gluten free available (V) = vegan, other vegan options are also available upon request

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of food borne illness, especially with certain medical conditions.



Lunch Menu

FAMILY STYLE STARTERS (Each serves 4)

MACADAMIA NUT CRUSTED CALAMARI

Pineapple chutney, cucumber, wakame

SADIE ROSE SOURDOUGH BOULE

House-made pesto & butter

SWEET GEM CAESAR SALAD

Little gem lettuce, oven roasted tomatoes, parmesan snow, sourdough crumble

ENTRÉES

BLUEFIN TUNA POKE BOWL

Sahimi-grade ahi tuna tossed in miso-yuzu-sesame sauce, jasmine rice, avocado, daikon sprouts, scallions, wakame seaweed, crispy wontons

SPICED SHRIMP TACOS

Micro cilantro, broccoli slaw, avocado, pico de galle, chipotle cream, house-made salsa and corn tortilla chips

PAN ROASTED CHICKEN SANDWICH

Free-range chicken, pesto aioli, Swiss cheese, lettuce, heirloom tomato, Sadie Rose brioche bun, French fries

CHUCK BRISKET CHEESEBURGER

Smoked cheddar, beefsteak tomato, shredded iceberg lettuce, grilled onions, chipotle aioli, French fries

RAINBOW CAULIFLOWER ROMESCO

Mini sweet peppers, brussels sprouts, almond romesco sauce, pickled beech mushrooms, smoked almond gremolata (GF, V)

\$50 PER PERSON + TAX + 25% GRATUITY

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Breakfast / Brunch Menu

FAMILY STYLE STARTERS (Each serves 4)

SEASONAL FRUIT PLATE

Sliced melon, pineapple, berries

BUTTER CROISSANTS

Butter and jam

ENTRÉES

HICKORY HAM & PEPPER OMELETTE

Hickory smoked ham, lipstick peppers, shallots, pepper jack cheese, Sabor Farms green salad

BUTTERMILK PANCAKES

Blueberry compote, pistachio biscotti crumble, white sugar dust, syrup

CROISSANT AVOCADO TOAST

Dassi Farms tomatoes, micro greens mix, boiled egg snow, hazelnut sesame dukkha, pomegranate syrup

WILD BLUE CRAB CAKE BENEDICT

Poached eggs, heirloom tomato, basil pesto, English muffin, lemon hollandaise, chives, Sabor Farms green salad

BABY WEDGE SALAD

Smoked Nueske pork belly, heirloom tomatoes, blue cheese crumble, house ranch dressing, Everything Bagel sprinkles, fresh dill

\$60 PER PERSON + TAX + 25% GRATUITY

Includes drip coffee & sodas

\$65 per person includes one Mimosa per guest

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Reception Appetizers

ADD ON TO YOUR BREAKFAST, BRUNCH OR LUNCH

SMOKED SALMON FLATBREAD \$21

Crispy capers, boiled egg, dill, chili garlic crunch, pickled onions

AVOCADO TOAST BITES \$6 EACH

Queso fresco, baby tomatoes

DEVILED EGGS \$6 EACH

Pork belly, micro herbs

SPINACH & CRAB CRUMPET BITE \$7 EACH

Baby tomatoes, crème fraiche

BLUEFIN TUNA POKE TOSTADAS \$7 EACH

Avocado, pico de gallo, lime crème, ginger, miso, yuzu, green onion, furikade, crispy wonton tostada

CHEF INSPIRED SEASONAL BRUSCHETTA \$5 EACH

GAZPACHO SHOOTERS \$5 EACH

ADD ON TO YOUR LUNCH OR DINNER (plated for up to 4 people)

CHEESE BOARD \$35

Chef's selection of locally sourced cheeses, seasonal fruit, nuts, artisan bread

GRILLED AVOCADO & SHRIMP CEVICHE \$32

Hass guacamole, mango, grilled onion (V)

ROASTED SHISHITOS & BRUSSELS SPROUTS \$30

Spiced cashews, curry aioli (V)

MARGHERITA FLATBREAD \$21

House-made pesto sauce, sliced Dassi Farms heirloom tomatoes, fresh mozzarella

FENNEL SAUSAGE FLATBREAD \$22

Lipstick peppers, smoked mozzarella, red sauce

CHANDLER'S CRUDITE \$25

Fresh selection of seasonal farmers market vegetables, house-made herbed hummus and ranch dressing (V)

BLUEFIN TUNA POKE TOSTADAS \$10 EACH

Avocado, pico de gallo, lime crème, ginger, miso, yuzu, green onion, furikake, crispy wonton tostada

CHEF INSPIRED SEASONAL BRUSCHETTA \$6 EACH

Prices are subject to applicable sales tax + 25% service charge. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of food borne illness, especially with certain medical conditions.



Good-To-Know Details

DEFINITE BOOKING

A signed credit card authorization form is required for a Signature Dining event to be confirmed and considered a definite booking.

FOOD & BEVERAGE MINIMUM

A minimum amount is required to be spent in food and beverage which varies depending on date, time and location. The minimums do not include tax and service charge.

MENU SELECTIONS

Pre-ordered appetizers and/or a pre-ordered first course are required. All final menu selections must be made at least 72 hours prior to the event.

FINAL GUEST COUNT

A final guest count is due no less than 72 hours prior to the event.

PAYMENT GUARANTEES

Your completed credit card authorization form will be kept on file to be used as payment for the event, should no other form of payment be provided. Only one check is provided and checks cannot be split. Payment is due at the conclusion of the event.

PARKING

Valet service is available for your guests at \$12 per vehicle, as well as complimentary self parking (with validation provided) in the Cape Rey parking structure.

WINE CORKAGE

Please let us know in advance if you plan on bringing in your own wine for your event. A corkage fee of \$25 per bottle (750 ml) with a 4-bottle limit will be applied.

CANCELLATIONS

Cancellations need to be made 72 hours in advance or a charge of 50% of the food and beverage minimum will be applied to the credit card on file.

OUTSIDE CATERING

Outside food and beverage are not allowed (other than wine corkage).

SUBJECT TO CHANGE

Menu items are always subject to change depending on season and availability.



Details Continued

DESSERT

Our Pastry Team updates our dessert menu often based on the season, so please ask for our current dessert menu. Desserts are \$12 per person and do not need to be ordered for the entire group.

If you prefer to bring a cake (or other dessert) for your event, a \$3 per person cake cutting fee will apply.

BEVERAGE SERVICE

To provide a seamless event and payment, we suggest the host assume responsibility for all beverages served on the main bill, including non-alcoholic beverages. Due to our policy for large parties, we are unable to accommodate separate checks for beverages.

We offer curated cocktail and wine selections upon request to pre-select and have served. Pre-selected wines help expedite the service with a wine station set-up and available.

CUSTOM MENUS

Once menu selections are finalized, a custom menu is created for each guest with prior approval from the host.

For your menu please provide:

Event Title

Logo (if company-related)

Name of any guest who will be honored

Color scheme

Any other personal touches or wording you would like to use

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