

CHANDLER'S

APPETIZER

Prices on menu

Jumbo Shrimp Cocktail

Jumbo Shrimp served with cocktail sauce \$9.99

BLT Canape

Toasted baguette, herbed mayonnaise, arugula, cracked pepper bacon and oven roasted tomato \$7.99

Fried Green Tomatoes

Weisenberger breaded fried green tomatoes, spicy remoluede sauce and Piccadilly relish \$6.99

Beer Cheese Platter

House made Beer Cheese with local beer with celery, carrots and deep fried pita chips \$6.99

Pulled Pork Potato Skins

Dry rubbed pork, Cheddar cheese, sour cream and chives \$8.99

WINE BY THE GLASS

Woodbridge Winery

ask server for full wine and drink list

Chardonnay \$3.00

Pinot Grigio \$3.00

Pinot Noir \$3.00

Cabernet Sauvignon \$3.00

White Zinfandel \$3.00

Sauvignon Blanc \$3.00

All items listed above can be charged to your account or paid with credit card

CHANDLER'S

Choose one item from each category

Tomato Bisque

SOUP Soup of the Day

Roasted Pumpkin

Legacy Reserve Signature Salad

Spring Mix, arugula, walnuts, blueberries, fried brie with champagne vinaigrette

SALAD Caesar

Romaine, shaved Parmesan, croutons with Asiago Caesar Dressing

Traditional Wedge

Iceberg Wedge, bacon crumbles, blue cheese, tomato, shallots and blue cheese dressing

ENTREE

Roasted Garlic Chicken

Airline Chicken Breast with roasted garlic sauce (GF)

Butternut Squash Ravioli

Brown butter sauce with sage

Salad Entree

Entree portion of your choice of salad
add grilled chicken upon request

Classic Hot Brown

Classic Kentucky favorite with smoked turkey, ham, béchamel sauce, tomato, bacon and cheddar on Texas toast

Veal Picatta

Tender veal outlets lightly seared and served on linguine pasta with lemon, butter and caper piccata sauce.

Southern Shrimp & Grits

Creamy Garlic and cheese grits with sauteed seasoned shrimp, bacon, scallions, roasted red peppers in a savory broth. (GF)

Weisenberger Beer Battered Fish and Chips

Pasta Primavera

Pasta with seasonal vegetables
add grilled chicken upon request

Short Ribs

served with au jus

SIDES

Choose 2 sides with entree

Mashed Potatoes and Gravy

Baked Potato

Maple Glazed Carrots

Truffle French Fries

Herbed Mushrooms

Southern Green Beans

Side of the Day

Stewed Tomatoes

DESSERTS

Fruit Crumble Vanilla Ice Cream

Chocolate Torte (GF)

Legacy Pie

All items listed above are part of Resident Meal Plan or \$13.00 guest charge for up to four courses