

**HOURS**

SUN-MON, 5 P.M. – 10 P.M.
WED-THURS 5 P.M. – 10 P.M.
FRI-SAT 5 P.M.. – 11 P.M.

CAPACITY

BAR: 102
MAIN DINING: 143
PRIVATE DINING: 10

CONTACT

STEVEN TEMPLE
PHONE: 413-273-5422
EMAIL: STEMPLE@MGMSPRINGFIELD.COM

THE
CHANDLER
STEAKHOUSE



Housed inside the historic Union Building, The Chandler Steakhouse has raised the bar for fine dining in downtown Springfield. Its historic atmosphere is complemented by an upscale menu featuring a selection of aged cuts of meat and fine wines, bringing Vegas-level cuisine right to your door.





\$85 PRE-FIXE MENU

Beverages, tax and gratuity not included

FIRST COURSE

Caesar Salad

garlic-butter croûtons, aged parmigiana reggiano

ENTRÉE

7 oz Filet Mignon

Seared Salmon

root vegetable lentil, mustard cream sauce

Brick Pressed Half Chicken

petite vegetable ratatouille, chicken jus

SIDES

Potato Puree

Creamed Spinach

Herb Roasted Mushrooms

DESSERT

Gelato

*Consuming undercooked meat, fish or dairy may increase the risk of illness.

SOME INGREDIENTS ARE MANUFACTURED IN A FACILITY THAT ALSO PROCESSES EGGS, TREENUTS, SOY, WHEAT, FISH AND SHELLFISH PRODUCTS.



\$105 PRE-FIXE MENU
SERVED FAMILY STYLE

Beverages, tax and gratuity not included

FIRST COURSE

Garlic Shrimp

Wagyu Beef Carpaccio

Chandler Roll

SECOND COURSE

Caesar Salad

garlic-butter croûtons, aged parmigiana Reggiano

ENTRÉE

Prime NY Strip

Prime Ribeye

Caramelized Scallops

pear and parsnip puree, brussel petals, guanciale, pomegranate gastrique

Brick Pressed Half Chicken

petite vegetable ratatouille, chicken jus

SIDES

Truffled Mac N Cheese, Potato Puree

Creamed Spinach, Herb Roasted Mushrooms

DESSERT

Gelato

Black Forrest Flourless Chocolate Cake

New York Style Cheesecake

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\$135 PRE-FIXE MENU

Beverages, tax and gratuity not included

FIRST COURSE

Shellfish Plateau

SECOND COURSE

Caesar Salad

garlic-butter croûtons, aged parmigiana reggiano

ENTRÉE

Prime NY Strip

7oz Filet Mignon

Seared Salmon

root vegetable lentil, mustard cream sauce

Brick Pressed Half Chicken

petite vegetable ratatouille, chicken jus

SIDES

Potato Puree

Creamed Spinach

Herb Roasted Mushrooms

DESSERT

Gelato

Black Forrest Flourless Chocolate Cake

New York Style Cheesecake

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