

LATE NIGHT SUPPER MENU

• SOUPS & SALADS •

SOUP OF THE SEASON

Seasonal offering of house-made soups featuring fresh ingredients daily. 9.

CAESAR SALAD

Whole crisp leaves of organic romaine with anchovy Caesar dressing. Garnished with Parmesan cheese crouton and white anchovy. 10.

LOBSTER BISQUE

Classic preparation with heavy cream, sherry, lobster and rock shrimp. 9.

STEAKHOUSE WEDGE

Crisp wedge of organic iceberg lettuce dressed with house-made Chandlers ranch dressing. Garnished with bacon and tomato. 9.

• SMALL PLATES •

TOWER OF TUNA

Fresh ahi and Hamachi tuna, diced and towered with avocado, tomato, red onion, red chili, ginger and sesame seed vinaigrette with Asian sesame crisps. 16.

THE BLACK ORCHID

Sashimi-grade ahi tuna seared rare, sliced and served with our signature Black Orchid mustard sauce. 18.

CRAB CAKES

Maryland blue lump crab cakes with a ginger and stone-ground mustard sauce, garnished with a watercress and tomato salad. 18.

PACIFIC OYSTERS

Freshly shucked oysters on the half-shell, served on shaved ice with house-made cocktail sauce, horseradish & mignonette sauce.

Kumomoto, Penn Cove, WA

3. pp

Quilcene, Hood Canal, WA

3. pp

MOULES FRITES

Fresh Northwestern mussels from Whidbey Island cooked in a broth of white wine, green curry and ginger. Served with truffled pomme frites. 16.

DAY BOAT SCALLOPS

Two of our famous Pan-seared Atlantic sea scallops set on truffled potato cakes with shiitake mushrooms in a citrus butter sauce. 18.

FILET MIGNON

This famous cut of tenderloin is known for its fine texture and delicate flavor.

6 oz 34.

10 oz 43.

VEAL PICATTA

Thin slices of fresh veal sautéed in a lemon, butter and caper sauce. Served with broccolini and risotto with sun-dried tomatoes. 31.

FROMAGE BLANC CHEESECAKE

Baked cream and fromage blanc goat cheese with vanilla, orange zest graham-cracker crust and wild-honey sauce. 9.

BUTTERSCOTCH CRÈME BRÛLÉE

The classic burnt cream with a delicious twist, topped with caramelized sugar. 8.

STEAK TARTARE

Hand-cut tender filet mignon, served raw with capers, shallots, chives and quail egg. Served with romaine leaves and toasted baguette. 16.

TERYIAKI BITES

USDA Prime New York Strip marinated in teriyaki sauce and grilled with bell peppers, onions and sesame seeds. Served with pommes frites. 18.

LOLLIPOP LAMB CHOPS

Pan-seared lamb chops served with apple-mint chutney. 18.

SLIDERS

CLASSIC: Three mini prime ground beef burgers with cheddar cheese, red onions and pickle. Served with a side of pommes frites. 14.

CHANDLERS STYLE: Three mini filet mignon sliders with caramelized onions and Béarnaise. Served with a side of pommes frites. 16.

CHEESE PLATE

Assortment of artisan cheeses accompanied by candied nuts, wild honeycomb and fresh fruit. 22.

STEAMED CLAMS

Fresh Manila clams steamed in a broth of white wine, butter, garlic, lemon, red chili flakes, sun-dried tomato and basil. Served with a garlic crostini. 16.

• LARGE PLATES •

HAWAIIAN AHI TUNA

No. 1-plus sashimi grade ahi tuna pan-seared rare and served sliced on wasabi mashed potatoes with a sake, soy and ginger sauce, roasted garlic, shiitake mushrooms and a watercress salad. 34.

ALASKAN HALIBUT

Pan-seared Alaskan halibut set on fingerling potatoes, spinach and fava beans in a lemon, caper and fresh dill sauce with sauteed asparagus. 36.

• DESSERTS •

THE BOMB

Bittersweet chocolate blended with the finest ingredients set on a white chocolate brownie with a slight hint of Grand Marnier. 8.

ICE CREAM & SORBET

Rotating selection of house-made ice creams and sorbets available by the single scoop, double scoop and variety sampler.

We are a non-smoking restaurant. A non-obligatory 19% gratuity will be added for parties of 8 or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illnesses. Consult with a physician for more information.