

# CHANDLERS

PRIME STEAKS • FINE SEAFOOD™

## SEAFOOD QUALITY STATEMENT

Today we still source all of our Pacific seafood through my long-term relationships with fishermen and fish brokers in Hawaii and Alaska. Our seafood is shipped jet-fresh directly to our kitchen within 24 hours of being caught, bringing you the freshest Pacific seafood available. Enjoy! - Rex

### SWORDFISH

Grilled Hawaiian swordfish with roasted bell peppers, olives and capers. Served with asparagus and citrus-zested jasmine rice. 32.

### HAWAIIAN AHI TUNA

No. 1+ 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 watercress salad. 39.

### ALASKAN HALIBUT

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

### ORA KING SALMON

Sesame seed crusted king salmon set on rice vermicelli noodles and sugar snap peas served with a tamarind, ginger and chili soy sauce. 35.

## • SHELLFISH SPECIALTIES •

### DAY BOAT SCALLOPS

Pan-seared Atlantic sea scallops set on truffled potato cakes with shiitake mushrooms in a citrus butter sauce. 36.

### FISHMARKET SALAD

Prawn shrimp, Dungeness crab, bay scallops and bay shrimp set on organic romaine lettuce with tomato, avocado and famous Nick's Fishmarket Green Goddess dressing. 29.

### PACIFIC LOBSTER TAIL

8 oz Australian rock lobster tail broiled and served with asparagus, Hollandaise and pommes frites. 43.

### SURF AND TURF

Aussie tail and petite filet mignon. 72.

### OCEAN ROSE ABALONE

Santa Barbara farm-raised abalone steaks sautéed in meunière butter, lemon and parsley. Served with citrus-zested jasmine rice and fresh sautéed asparagus. 95.

### BOUILLABAISSSE A LA MAISON

A true classic French seafood stew of lobster, crab, scallops, prawns, clams, mussels and fresh filet of fish steamed to order in a saffron lobster broth and accompanied by toasted rouille. 43.

BENEFITTING THE



WOMEN'S & CHILDREN'S  
ALLIANCE

## Mother's Day

### PRIX FIXE THREE-COURSE DINNER 43.

A complete three-course dinner - includes choice of soup, mixed green salad or steakhouse wedge, entrée and dessert.

### VEAL PICATTA

Thin slices of fresh veal sautéed in a lemon, butter and caper sauce. Served with broccolini and mascarpone polenta.

### DUCK TWO WAYS

Seared duck breast and duck leg confit served on a red cabbage and apple slaw with a port wine reduction and mascarpone polenta.

### PETRALE SOLE

Sautéed Pacific petrale sole with toasted almonds, meunière butter and fresh dill. Served with fingerling potatoes and haricot verts.

### BABY LAMB CHOPS

Pan-seared, oven-roasted lamb chops served with apple-mint chutney, potatoes au gratin and fresh baby carrots.

### VEGAN STEAK

A yummy in-house made vegan "steak" made with mushrooms, grains and love. Served with broiled tomato Provençale and roasted root vegetables. For a complete vegan meal, pair with the mixed green salad and a scoop of sorbet for dessert.

### DESSERT

Choice of our Seasonal Fruit Cobbler or Grand Marnier Chocolate Mousse

