

# 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

### MAHI MAHI

Poha crusted wild caught Mahi Mahi pan-seared over a coconut lime rice cake, shitake mushrooms and sautéed kale with mango curry sauce. 38.

### 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.

### HALIBUT

Pan-seared Atlantic Halibut set on fingerling potatoes, spinach and fava beans in a lemon, caper and fresh dill sauce with sautéed asparagus. 42.

### ORA KING SALMON

Marcona almond and dijon crusted New Zealand king salmon with roasted cauliflower and heirloom baby carrots, fingerling potato chips and raspberry beurre rouge. 36.

## • SHELLFISH SPECIALTIES •

### FISHMARKET SALAD

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

### SURF AND TURF

Aussie tail and petite filet mignon served with asparagus Hollandaise and pommes frites. 79.

### AUSTRALIAN LOBSTER TAIL

8 oz Australian rock lobster tail broiled and served with asparagus, hollandaise and pommes frites. 48

### DAY BOAT SCALLOPS

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

### 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.



## Valentine's

• PRIX FIXE MENU 55. •



A complete three-course dinner – includes choice of lobster bisque soup, Chandlers wedge salad, or Caesar salad, entrée and dessert.

### FILET MIGNON

This famous 6oz. cut of tenderloin is known for its fine texture and delicate flavor. Served with asparagus hollandaise and potatoes au gratin.

### RACK OF LAMB

Whole rack of New Zealand lamb served with apple mint chutney, potatoes au gratin and fresh baby carrots.

### FROMAGE BLANC CHEESECAKE

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

### DAY BOAT SCALLOPS

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

### HALIBUT

Pan-seared Atlantic halibut set on fingerling potatoes, spinach and fava beans in a lemon, caper and fresh dill sauce.

### AUSTRALIAN LOBSTER TAIL

The finest quality rock lobster from the deep cold waters off the Australian coast. Served with asparagus hollandaise and pommes frites.

### THE BOMB

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

Your choice of dessert:

## • SPECIALTY DESSERT •

### THE CLASSIC CHOCOLATE SOUFFLÉ

Double Belgian chocolate finished with Grand Marnier cream and chocolate sauce. 15.  
Please allow 30 minutes for preparation. Full dessert menu available from your server.