



**CHANDLERS**  
STEAKHOUSE

# Mother's Day Brunch

## Brunch Specialties 29.

Includes an assorted bakery basket, fresh fruit cocktail, choice of entrée and dessert

### SEAFOOD OMELETTE

Alaskan king crab and rock shrimp with avocado, asparagus, lobster coulis, and pommes frites.

### HAM 'n' EGGS

Slow roasted Idaho Kurobuta ham served with scrambled eggs and home fried potatoes.

### EGGS BENEDICT

Traditional recipe with Canadian bacon and poached eggs over English muffin with a light citrus hollandaise, asparagus and pommes frites.

### TROUT 'n' EGGS

Sautéed Idaho ruby red trout with scrambled eggs and home fried potatoes.

### CHANDLERS BENEDICT

Seared prime tenderloin and poached eggs over English muffin with béarnaise sauce, asparagus and pommes frites.

Your choice of:

**BRIOCHE BREAD PUDDING** or **KEY LIME PIE**

## Starters

### IDAHO CORN CHOWDER

Fresh pasilla chile peppers, onions, carrots, potatoes, and herbs, thickened with a touch of cream. 4.

### HOUSE SALAD

Organic baby mixed greens with cucumber, tomato, and shaved carrot in a balsamic vinaigrette. 6.

### CLASSIC CAESAR SALAD

Crisp hearts of romaine dressed with extra virgin olive oil, anchovy, garlic, mustard, and white balsamic vinegar garnished with herb croutons, grated Parmesan cheese, and white anchovy. 7.

### HOUSE-CURED GRAVLOX

House cured King Salmon with sliced cucumber and daikon sprouts. Garnished with toast points, mustard, and a citrus vinaigrette. 12.5

### PACIFIC NORTHWEST OYSTERS

Six freshly shucked raw oysters on the half shell, served on shaved ice with horseradish, cocktail, and mignonette sauces. 10.5

### PRAWN COCKTAIL

Large Mexican prawns served chilled with housemade cocktail sauce and preserved lemon. 10.5

### 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. 12.5

### SEAFOOD PLATTER

Alaskan King Crab legs, Kumomoto oysters, large Mexican prawns and a Maine lobster tail served over shaved ice with horseradish, cocktail and mignonette sauces. 60.

## Lunch Entrees

### ASIAN CHICKEN SALAD

Sesame marinated chicken breast tossed with Asian vegetables and spicy cashews in a soy-ginger vinaigrette topped with crispy wontons. 14.

### ALASKAN KING SALMON

Pan-seared filet of fresh Alaskan King salmon set on garlic mashed potatoes with roasted shallots, wild mushrooms, and a pinot-noir sauce. 20.

### DUCK TWO WAYS

Seared duck breast and duck leg confit with a sour cherry and port wine reduction served with mascarpone polenta, spinach and jumbo asparagus. 22.

### THE RITZ BURGER

10 oz. of house-ground prime sirloin served with spinach, bacon, caramelized onions, Swiss cheese, and Russian dressing on a Kaiser roll with lettuce, tomato, and a side of pommes frites. 13.

### PORK TENDERLOIN

Herb-encrusted tenderloin of pork with roasted garlic mashed potatoes finished with a peppercorn sauce. 19.

### PETITE FILET MIGNON

Oven-broiled, aged beef tenderloin served with au gratin potatoes and fresh jumbo asparagus. 25.

We are a nonsmoking restaurant. 18% gratuity will be added for parties of 6 or more.  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illnesses. Consult with physician for more information.