

# CHANDLERS

PRIME STEAKS • FINE SEAFOOD

## SEAFOOD QUALITY STATEMENT

My love of the Pacific Ocean and passion for outstanding seafood goes back to the early days in Hawaii where I was taught the skill of deep-sea fishing. Today we still source all of our Pacific seafood through our long term relationships with fresh fish auctions and 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

### SHUTOME - SWORDFISH

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

### HAGERMAN STURGEON

Miso glazed, pan roasted fresh Snake River sturgeon served with jade rice and baby bok choy. 29.

### CHILEAN SEA BASS

Pan seared Chilean Sea Bass set on fingerling potatoes, spinach and fava beans in a lemon, caper and fresh dill sauce with sauteed asparagus. 34.

### KING SALMON

Fresh, line caught King Salmon set on garlic mashed potatoes and sauteed asparagus with roasted shallots, wild morel mushrooms and a pinot noir sauce. 34.

### HAWAIIAN AHI - BIG EYE TUNA

#1+ Sashimi grade Ahi Tuna pan-seared rare and served sliced on wasabi mashed potatoes with a sake, soy and ginger sauce with roasted garlic, shiitake mushrooms and a watercress salad. 34.

## • SHELLFISH SPECIALTIES •

### DAY BOAT SCALLOPS

Pan-seared Atlantic sea scallops set on truffled potato cakes with shiitake mushrooms in a citrus butter sauce. 33.

### LOBSTER TAILS

Served with asparagus Hollandaise and pommes frites.

Australian rock lobster tail	6oz	36.
Aussie tail + petite filet mignon		65.
North Atlantic lobster tail	12-14oz	68.

## "BOUILLABAISSE 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. 39.

## PRIX FIXE 34.

### THREE COURSE DINNER

A complete three-course dinner - includes choice of **Soup**, **Mixed Green Salad** or **Caesar salad**, entrée and dessert.

### VEAL PICATTA

Thin sliced of fresh veal sauteed with lemon, butter and caper sauce, served with broccolini and orzo with sundried tomato.

### DOUBLE LAMB CHOPS

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

### 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.

### TROUT AMANDINE

Sautéed ruby red trout with toasted almonds and fresh dill served with potato purée and fresh asparagus.

### DESSERT

House Made Fruit Cobbler or Grand Marnier Chocolate Mousse.

## • SPECIALTY DESSERT •

### THE CLASSIC CHOCOLATE SOUFFLÉ

Double Belgian chocolate finished with Grand Marnier cream and chocolate sauce. 12.  
Please allow 30 minutes for preparation. Full dessert menu available from your server.