

# CHANDLERS

PRIME STEAKS • FINE SEAFOOD™

## GOLD MENU 80

### FIRST COURSE

select 2

**day boat scallop**

truffled potato cake, shiitake mushrooms,  
citrus butter sauce

**crab cake**

ginger, stone-ground mustard sauce,  
watercress, tomato salad

**mascarpone polenta cake**

charred broccolini, roasted red bell pepper coulis

### SECOND COURSE

select 2

**classic caesar salad**

organic romaine, anchovy caesar dressing,  
parmesan cheese crouton

**steakhouse wedge**

organic iceberg, chandlers ranch dressing,  
bacon, tomato

**soup of the season**

**lobster bisque**

cream, sherry, lobster, rock shrimp

### THIRD COURSE

select 3

**filet mignon**

medium rare to medium, fresh asparagus  
hollandaise, potatoes

**seasonal fresh fish**

pan-seared, fingerling potatoes, spinach,  
fava beans, sautéed asparagus, lemon dill  
beurre blanc

**american kobe flat iron steak**

idaho snake river farms american wagyu,  
fresh asparagus hollandaise, potatoes

**hawaiian ahi tuna**

pan-seared rare, wasabi mashed potatoes,  
ginger soy sauce, shiitake mushrooms,  
watercress salad

**cauliflower steak**

marinated + roasted, charred broccolini,  
red pepper coulis, citrus dressed arugula

### DESSERT

select 2

**butterscotch crème brûlée**

classic burnt cream, caramelized sugar

**fromage blanc cheesecake**

vanilla, graham cracker crust, wild honey

**german chocolate bomb**

coconut pecan frosting, chocolate mirror glaze

Please inform your server of any allergies and or dietary restrictions.

While our culinary team can prepare dishes without particular ingredients, cross-contact with allergens can occur in our kitchen and we cannot guarantee that any menu item can be completely free of allergens.