

CHANDLERS

PRIME STEAKS • FINE SEAFOOD™

PLATINUM MENU 100

FIRST COURSE

select 2

day boat scallop

truffled potato cake, shiitake mushrooms,
citrus butter sauce

mascarpone polenta cake

charred broccolini, roasted red bell
pepper coulis

crab cake

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

seafood trio

prawn, cocktail sauce; kumomoto oyster,
champagne mignonette; mini tower of
tuna, sesame tuille

SECOND COURSE

select 3

classic caesar salad

organic romaine, anchovy caesar dressing,
parmesan cheese crouton

lobster bisque

cream, sherry, lobster, rock shrimp

limousine salad

butter leaf, roquefort bleu cheese,spiced
cashews, crispy shallots, garlic croutons,
roquefort vinaigrette

soup of the season

THIRD COURSE

select 3

maine lobster tail

broiled, asparagus, hollandaise,
pommes frites

usda prime rib eye steak

medium rare to medium, fresh asparagus
hollandaise, potatoes

filet mignon

medium rare to medium, fresh asparagus
hollandaise, potatoes

ora king salmon

marcona almond + dijon crusted, roasted
cauliflower, heirloom baby carrots,
fingerling potato chips, raspberry
beurre rouge

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

german chocolate bomb

coconut pecan frosting, chocolate
mirror glaze

chocolate + strawberry panna cotta

berries, cayenne pecans, chocolate shell,
chantilly cream

cheese plate

artisan cheeses, candied nuts, wild honeycomb, fruit

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.