

## • BAR MENU •

### 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. 16.

### THE BLACK ORCHID

Sashimi grade ahi tuna seared rare; sliced and served with the signature "Black Orchid" mustard sauce. 18.

### SLIDERS

Classic: Three mini prime ground beef burgers with cheddar cheese, red onions, and pickle. Served with a side of pommes frites. 14.

Chandlers Style: Three mini filet mignon sandwiches with caramelized onions and bernaise. Served with a side of pommes frites. 16.

### LOLLIPOP LAMB CHOPS

Pan-seared lamb chops served with apple-mint chutney. 18.

### MOULES - FRITES

Fresh Northwestern mussels from Whidbey Island cooked in a broth of white wine, green curry and ginger. Served with truffled pomme frites. 16.

### STEAMED CLAMS

Fresh Manila clams steamed in a broth of white wine, butter, garlic, lemon, red chili flakes, sun dried tomato and basil. Served with a garlic crostini. 16.

### STEAK TARTARE

Hand cut tender filet mignon, served raw with capers, shallots, chives and quail egg served with romaine leaves and toasted baguette. 16.

### ESCARGOT À LA CAROL

Organically grown Burgundian snails marinated with fennel, garlic, shallots, and parsley baked with browned butter and Asiago cheese. 16.

### SHRIMP SCAMPI

Sautéed prawn shrimp with garlic, shallots, tomatoes, basil, and red chili flakes in a butter sauce with white wine and lemon. Served with garlic crostini. 16.

### CRAB CAKES

Maryland blue lump crab cakes with a ginger and stone-ground mustard sauce garnished with a watercress and tomato salad. Market Price \$\$\$

### OYSTERS ROCKEFELLER

Fresh oysters baked on the half shell with sautéed spinach, shallots, red bell peppers, and Pernod topped with a light citrus hollandaise. 18.

### PACIFIC OYSTERS

Freshly shucked oysters on the half-shell, served on shaved ice with housemade mignonette sauce.

Kumomoto, Penn Cove, WA	3.50 pp
Quilcene, Hood Canal, WA	3.50pp

### OCEAN ROSE ABALONE

Santa Barbara farm raised baby Pink Abalone, sautéed with butter, Meyer Lemon, vermouth and shallots; served with Maitake mushrooms. 37.

### 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. 99.

### CHEESE PLATE

Assortment of artisan cheeses accompanied by candied nuts, wild honeycomb, and fresh fruit. 22.