

CHANDLERS

PRIME STEAKS • FINE SEAFOOD™

PRIVATE DINING EXECUTIVE LUNCH 47

FIRST COURSE

soup of the season

mixed green salad

balsamic vinaigrette, heirloom cherry tomato,
cucumber and carrot

steakhouse wedge

organic iceberg, chandlers ranch dressing,
bacon, tomato

SECOND COURSE

select 3

petite filet mignon

fresh asparagus, potatoes,
cognac peppercorn sauce

seasonal fresh catch

the ritz burger

japanese + american wagyu, filet mignon, bacon jam,
foie gras aioli, citrus-dressed arugula, pommes frites,
black pepper +truffe ketchup, pickled veggies – optional egg

cauliflower steak

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

DESSERT

german chocolate bomb

coconut pecan frosting, chocolate mirror glaze

fromage blanc cheesecake

goat cheese, vanilla, graham cracker crust, wild honey

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.

Prices do not include 20% gratuity and 6% sales tax. All menu prices and selections are subject to market costs and availability.

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