

# CHANDLERS

PRIME STEAKS • FINE SEAFOOD™

## PRIVATE DINING POWER LUNCH 32

### FIRST COURSE

#### mixed green salad

balsamic vinaigrette, heirloom cherry tomato,  
cucumber and carrots

#### soup of the season

### SECOND COURSE

select 3

#### veal picatta

lemon butter caper sauce, broccolini, mascarpone polenta

#### 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

#### pasta pescatore

handmade tagliatelle, prawns, lobster, bay scallops,  
mussels, spiced lobster pan sauce

#### fishmarket salad

prawn shrimp, dungeness crab, bay scallops, bay shrimp,  
organic romaine, tomato, avocado, green goddess dressing

#### cauliflower steak

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

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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