

CHANDLERS

PRIME STEAKS • FINE SEAFOOD™

PRIVATE DINING CHAIRMAN'S LUNCH 65

FIRST COURSE

select 1

day boat scallop

truffled potato cake, shiitake mushrooms,
citrus butter sauce

crab cake

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

steak tartare

snake river farms flat iron, garlic, shallot, caperberries,
dijon aioli, chive oil, sourdough toast

SECOND COURSE

select 1

soup of the season

classic caesar salad

organic romaine, anchovy caesar dressing,
parmesan cheese crouton

steakhouse wedge

organic iceberg, chandlers ranch dressing,
bacon, tomato

THIRD COURSE

select 3

filet mignon

fresh asparagus, potatoes, cognac
peppercorn sauce

american kobe flat iron steak

fresh asparagus, potatoes, cognac
peppercorn sauce

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

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

roasted pheasant

anson mills calico wild rice, golden raisin
chutney, charred kale, wild mushrooms,
fried quail egg

seasonal fresh catch

DESSERT

select 2

german chocolate bomb

coconut pecan frosting, chocolate
mirror glaze

fromage blanc cheesecake

goat cheese, vanilla, graham cracker crust,
wild honey

butterscotch crème brûlée

classic burnt cream, caramelized sugar

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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