

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

caesar salad

organic romaine, anchovy caesar dressing,
parmesan cheese crouton

soup of the season

limousine salad

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

lobster bisque

THIRD COURSE

select 3

filet mignon

fresh asparagus, potatoes, cognac pep-
percorn sauce

usda prime ribeye steak

fresh asparagus, potatoes, cognac
peppercorn sauce

maine lobster tail

broiled, asparagus, hollandaise,
pommes frites

ora king salmon

pan-seared, saffron pearl couscous,
heirloom cherry tomato, pickled
cauliflower, dill + ginger yogurt

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

fromage blanc cheesecake

goat cheese, vanilla, graham cracker crust,
wild honey

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.