

CHANDLERS

PRIME STEAKS • FINE SEAFOOD™

GOLD MENU 80

FIRST COURSE

select 2

day boat scallop

truffled potato cake, shiitake mushrooms,
citrus butter sauce

crab cake

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

mascarpone polenta cake

charred broccolini, roasted red bell pepper coulis

SECOND COURSE

select 2

caesar salad

organic romaine, anchovy caesar dressing,
parmesan cheese crouton

steakhouse wedge

organic iceberg, chandlers ranch dressing,
bacon, tomato

soup of the season

lobster bisque

THIRD COURSE

select 3

filet mignon

fresh asparagus, hollandaise, potatoes

seasonal fresh fish

hawaiian ahi tuna

pan-seared rare, wasabi mashed potatoes,
ginger soy sauce, shiitake mushrooms,
watercress salad

american kobe flat iron steak

fresh asparagus, hollandaise, potatoes

cauliflower steak

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

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.