

# 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, hollandaise, potatoes

#### usda prime ribeye steak

fresh asparagus, hollandaise, potatoes

#### 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.