

CHANDLERS

PRIME STEAKS • FINE SEAFOOD™

GOLD MENU 80

FIRST COURSE

day boat scallop

truffled potato cake, shiitake mushrooms,
citrus butter sauce

crab cake

maryland blue lump crab, stone-ground mustard,
watercress, tomato salad

SECOND COURSE

caesar salad

organic romaine, anchovy caesar dressing,
parmesan cheese crouton

steakhouse wedge

organic iceberg, chandlers ranch dressing,
bacon, tomato

lobster bisque

THIRD COURSE

roasted pheasant

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

filet mignon

fresh asparagus, hollandaise, potatoes

seasonal fresh fish

DESSERT

flourless chocolate torte

raspberry coulis, almond cocoa crumble,
grand marnier chantilly cream

fromage blanc cheesecake

goat cheese, vanilla,
graham cracker crust, wild honey

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.