

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

maryland blue lump crab, stone-ground
mustard, 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

steakhouse wedge

organic iceberg, chandlers ranch dressing,
bacon, tomato

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

maine lobster tail

broiled, asparagus, hollandaise,
pommes frites

seasonal fresh fish

roasted pheasant

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

usda prime ribeye steak

fresh asparagus, hollandaise, potatoes

ora king salmon

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

cauliflower steak

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

DESSERT

flourless chocolate torte

raspberry coulis, almond cocoa crumble,
grand marnier chantilly cream

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.