

CHANDLERS

PRIME STEAKS • FINE SEAFOOD™

PRIVATE DINING CHAIRMAN'S LUNCH 65

FIRST COURSE

select 1

day boat scallop

truffled potato cake, shiitake mushrooms,
citrus butter sauce

crab cake

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

steak tartare

snake river farms flat iron, garlic, shallot, caperberries,
dijon aioli, chive oil, sourdough toast

SECOND COURSE

select 1

soup of the season

classic caesar salad

organic romaine, anchovy caesar dressing,
parmesan cheese crouton

steakhouse wedge

organic iceberg, chandlers ranch dressing,
bacon, tomato

THIRD COURSE

select 3

filet mignon

fresh asparagus, potatoes, cognac
peppercorn sauce

american kobe flat iron steak

fresh asparagus, potatoes, cognac
peppercorn sauce

steakhouse wagyu burger

candied spiced bacon, cheddar cheese,
russian dressing, butter lettuce, heirloom
tomato, pommes frites

black cod

sake marinated, coconut-lime rice
cake, shiitake mushrooms, thai chili
orange miso, pickled red onion

cauliflower steak

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

duck two ways

seared duck breast and duck leg confit,
red cabbage + apple slaw, port wine
reduction, mascarpone polenta

seasonal fresh catch

DESSERT

select 2

flourless chocolate torte

raspberry coulis, almond cocoa crumble,
grand marnier chantilly cream

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.

Prices do not include 20% gratuity and 6% sales tax. All menu prices and selections are subject to market costs and availability.

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