

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

select 2

caesar salad

organic romaine, anchovy caesar
dressing, parmesan cheese crouton

or

mixed green salad

balsamic vinaigrette, heirloom cherry
tomato, cucumber and carrots

lobster bisque

sherry, crème fraîche

or

seasonal soup

THIRD COURSE

filet mignon

fresh asparagus, hollandaise, potatoes

pasta primavera

handmade tagliatelle, chef's seasonal
vegetables, parmesan, garlic, fine herbes

ora king salmon

pan-seared, parsnip-potato purée, heirloom
carrots, wild mushrooms, beurre rouge

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

ADD-ONS

PASSED APPETIZERS priced by the dozen

brie + bacon jam toast	30
salmon gravlax	36
shrimp toast	36
ahi poke	42
spicy meatballs	36
prosciutto-wrapped asparagus	30

vegan melon balls	30
teriyaki bites	36
bruschetta	24
lollipop lamb chops	78
steak tartare	42

DISPLAYED APPETIZERS priced by the dozen

oysters on the half shell	36
prawn cocktail	50

priced per person, minimum 12

cheeseboard	8
charcuterie board	8

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.