

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

lobster bisque

sherry, crème fraîche

or

seasonal soup

THIRD COURSE

filet mignon

fresh asparagus, hollandaise, potatoes

pasta primavera

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

pacific king salmon

pan-seared, wild mushrooms, mashed
potatoes, parsnip, sautéed spinach,
beurre rouge

seasonal fresh fish

DESSERT

the bomb

bittersweet chocolate mousse, white
chocolate brownie, grand marnier,
dark chocolate shell, hazelnuts

fromage blanc cheesecake

goat cheese, vanilla, graham cracker
crust, wild honey

ADD-ONS

PASSED APPETIZERS priced by the dozen

brie + bacon jam toast	30	vegan melon balls	30
salmon gravlax	36	teriyaki bites	36
ahi poke	42	bruschetta	30
spicy meatballs	36	lollipop lamb chops	78
prosciutto-wrapped asparagus	30	steak tartare	42

DISPLAYED APPETIZERS priced by the dozen

oysters on the half shell	42	cheeseboard	10
prawn cocktail	60	charcuterie board	10

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.