

CHANDLERS

PRIME STEAKS • FINE SEAFOOD™

PLATINUM MENU 100

FIRST COURSE

select 2

day boat scallop

truffled potato cake,
shiitake mushrooms,
citrus butter sauce

seafood trio

prawn, cocktail sauce; kumomoto
oyster, champagne mignonette;
mini tower of tuna, sesame tuille

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

select 4

filet mignon

fresh asparagus, hollandaise, potatoes

usda prime ribeye steak

fresh asparagus, hollandaise, potatoes

seasonal fresh fish

pacific king salmon

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

pasta primavera

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

maine lobster tail

broiled, fresh asparagus, hollandaise,
potatoes

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
salmon gravlax	36
ahi poke	42
spicy meatballs	36
proscuitto-wrapped asparagus	30

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

DISPLAYED APPETIZERS priced by the dozen

oysters on the half shell	42
prawn cocktail	60

priced per person, minimum 12

cheeseboard	10
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.