

# CHANDLERS

PRIME STEAKS • FINE SEAFOOD™

## GOLD MENU 95

### 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

#### caesar salad

romaine, anchovy caesar dressing, parmesan cheese, crouton

#### mixed green salad

balsamic vinaigrette, heirloom cherry tomato, cucumber

#### lobster bisque

sherry, crème fraîche

### THIRD COURSE

#### filet mignon

fresh asparagus, hollandaise, au gratin

#### alaskan halibut

pan seared, garlic mashed potatoes, sautéed spinach, asparagus,  
fava beans, dill beurre blanc

#### black cod

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

#### pasta primavera

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

### DESSERT

#### the chocolate bomb

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

#### fromage blanc cheesecake

goat cheese, vanilla, graham cracker crust, wild honey

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.