

CHANDLERS

PRIME STEAKS • FINE SEAFOOD™

PLATINUM MENU 125

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

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

select 4

filet mignon

fresh asparagus, hollandaise, au gratin

flat iron steak, usda gold

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

north atlantic lobster tail

broiled, fresh asparagus, hollandaise, au gratin

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.