

CHANDLERS

PRIME STEAKS • FINE SEAFOOD™

DIAMOND MENU 150

FIRST COURSE

select 2

crabcakes

maryland blue lump crab meat,
stone-ground mustard, watercress,
tomato salad

tower of tuna

sashimi-grade ahi + hamachi tuna,
avocado, tomatoes, red onions,
sesame crisps

beef carpaccio

tenderloin, capers, dijon mustard,
horseradish cream, asiago,

lollipop lamb chop

pan-seared new zealand lamb chop,
apple mint chutney

SECOND COURSE

select 2

limousine salad

baby spinach, arugula, honeycrisp
apple, stilton blue cheese, walnuts,
dried cranberries, balsamic dijon
vinaigrette

seasonal soup

caesar salad

romaine, anchovy caesar dressing,
parmesan cheese, crouton

lobster bisque

sherry, crème fraîche

THIRD COURSE

select 4

snake river farms american

wagyu filet mignon

fresh asparagus, hollandaise,
au gratin potatoes

prime new york strip

fresh asparagus, hollandaise,
au gratin potatoes

hawaiian sashimi grade ahi tuna

pan-seared rare, wasabi mashed
potatoes, ginger soy sauce, shiitake
mushrooms, watercress salad

alaskan halibut

pan seared, potato purée, sautéed
spinach, asparagus, fava beans,
beurre blanc

surf + turf

australian lobster tail, 6 oz filet,
asparagus, au gratin potatoes

pasta primavera

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

DESSERT

select 2

the chocolate bomb

bittersweet chocolate mousse, white
chocolate sponge cake, grand marnier,
dark chocolate ganache, hazelnuts

crème brûlée

classic burnt cream, caramelized sugar

fromage blanc cheesecake

goat cheese, vanilla, graham cracker
crust, wild honey

carrot cake

black currants, pecans, cream
cheese frosting

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.