CHANDLERS

PRIME STEAKS • FINE SEAFOOD™

GOLD MENU 100

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

select 4

6oz Prime filet mignon
fresh asparagus, hollandaise, au gratin potatoes

8oz flat iron steak, usda gold
fresh asparagus, hollandaise, au gratin potatoes

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

black cod
miso sake marinated, coconut-lime rice cake,
shiitake mushrooms, baby bok choy, thai chili orange miso

pasta primavera
handmade tagliatelle, chef's seasonal vegetables,
parmesan, garlic, fine herbes

DESSERT

the chocolate bomb
bittersweet chocolate mousse, white chocolate sponge cake, 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.