

New Year! 2012

• FIRST COURSE •

LOBSTER BISQUE

Classic preparation with cream, sherry, lobster and rock shrimp.

CLASSIC CAESAR SALAD

Crisp hearts of romaine dressed with extra virgin olive oil, anchovy, garlic, mustard, and white balsamic vinegar garnished with herb croutons, grated Parmesan cheese, and white anchovy.

WALDORF SALAD

Organic mixed greens tossed in a tart apple and champagne vinegar dressing with spiced candied walnuts, feta cheese, and shaved Gala apples.

LIMOUSINE SALAD

Crisp butter leaf lettuce, dressed with genuine Roquefort bleu cheese, spiced cashews, shaved crispy shallots, and garlic croutons with Roquefort vinaigrette.

HOUSE-CURED GRAVLOX

House cured King Salmon with sliced cucumber and daikon sprouts. Garnished with toast points, mustard, and a citrus vinaigrette.

PRAWN COCKTAIL

Large Mexican prawns served chilled with housemade cocktail sauce and preserved lemon.

• ENTRÉE •

COWBOY STEAK

22 oz aged, bone-in, center cut rib eye, considered to be the most flavorful of all cuts. May we suggest cooking this cut of beef more toward medium to caramelize the marbling and release the flavorful juices. Served with jumbo asparagus and au gratin potatoes.

KING SALMON

Pan-seared filet of fresh king salmon set on garlic mashed potatoes with roasted shallots, chanterelle mushrooms, and a pinot-noir sauce.

HAWAIIAN AHI TUNA

Yellowfin tuna pan-seared rare, served sliced on wasabi mashed potatoes with a sake, soy, and ginger sauce with roasted garlic, shiitake mushrooms, and watercress salad.

NEW YORK STEAK

14 oz prime New York strip loin. Served with jumbo asparagus and au gratin potatoes.

FILET MIGNON

10 oz oven-broiled, aged beef tenderloin served with jumbo asparagus and au gratin potatoes.

ROASTED LOIN OF LAMB

Loin of local lamb encrusted with Dijon mustard and herbs served with polenta, sautéed spinach, and a balsamic, red-wine reduction.

SEA BASS

Pan seared fresh Chilean Sea Bass filet set on fingerling potatoes, fennel, spinach and fava beans in a lemon, caper and fresh dill sauce.

• DESSERT •

TRIFECTA

Three mini flourless chocolate tortes – dark, milk, and white chocolate – finished with chantilly cream, toasted almonds and raspberry sauce.

FRESH BERRY NAPOLEON

Layers of fresh seasonal berries with chantilly cream between almond tuilles.



CHANDLERS
STEAKHOUSE

We are a nonsmoking restaurant. 18% gratuity will be added for parties of 6 or more.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses. Consult with physician for more information.