

New Year! 2012

• FIRST COURSE •

Trilogy of Seafood

Maryland blue lump crabcake, scampi prawn, and an oyster Rockefeller.

• SOUP & SALADS •

BEET SALAD

Roasted red and yellow beets with fresh arugula, bleu cheese, candied walnuts, and shaved shallots in a honey blossom apple cider vinaigrette.

LOBSTER BISQUE

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

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.



• INTERMEZZO •

Ruby red grapefruit sorbet

• ENTRÉE •

SURF & TURF

Oven broiled, aged beef tenderloin served medium to medium rare with peppercorn sauce accompanied by a broiled Australian lobster tail, fresh jumbo asparagus and potatoes au gratin.

AMERICAN KOBE BEEF FLAT IRON STEAK

Idaho Snake River Farms®.
Served with jumbo asparagus and au gratin potatoes.

VEAL CHOP AUX MORELS

Prime veal chop served medium with sautéed spinach, fingerling potatoes, locally harvested morels, and a cognac veal jus with a touch of cream.

FILET MIGNON

10 oz center cut, aged beef tenderloin.
Served with jumbo asparagus and au gratin potatoes.

RACK OF LAMB

Domestic rack of lamb, oven roasted and served with spinach, garlic mashed potatoes and a port wine balsamic reduction.

DAY BOAT SCALLOPS

Pan-seared Atlantic sea scallops with a crispy, garlic potato cake with sautéed spinach and wild mushrooms in a citrus, black-truffle sauce.

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 •

GRAND MARNIER SOUFFLÉ

Finished with chantilly cream and raspberry sauce.

FRESH BERRY NAPOLEON

Layers of fresh seasonal berries with chantilly cream between almond tuilles

PASSIONFRUIT DELIGHT

House-made passion fruit sorbet with fresh mixed berries and almond tuile.



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.