

# CHANDLERS

PRIME STEAKS • FINE SEAFOOD™

## IN-ROOM DINING

\$5 delivery fee + 20% automatic gratuity

### STARTERS

<b>tower of tuna</b> GFO, DF 18 sashimi-grade ahi + hamachi tuna, avocado, tomatoes, red onions, sesame crisps	<b>shrimp scampi</b> GFO 23 garlic, shallots, tomatoes, basil, red chili flakes, butter sauce, white wine, lemon
<b>the black orchid</b> GF 23 seared rare sashimi-grade ahi tuna, black orchid mustard sauce	<b>crab cakes</b> S 36 maryland blue lump crab meat, stone-ground mustard, watercress, tomato salad
<b>beef carpaccio</b> GF 18 tenderloin, capers, dijon mustard, horseradish cream, asiago, watercress + baby arugula salad, dijon vinaigrette	<b>teriyaki bites</b> DF 18 prime new york steak, red bell peppers, onions, teriyaki sauce, truffled pommes frites
<b>lollipop lamb chops</b> GF, DF 25 pan seared, apple-mint chutney	<b>artisan cheese plate</b> N 25 berries, nuts, chutney, honeycomb, french baguette

### SOUPS + SALADS

bread service is available upon request – gluten-free rolls available for an additional charge

<b>caesar salad</b> GFO 14 organic romaine, parmesan cheese, croutons, anchovy caesar dressing, white anchovy	<b>lobster bisque</b> S 14 sherry, crème fraîche
<b>burrata salad</b> GF, N 17 masala + honey dressed plums, arugula, candied spiced pistachios, crisp prosciutto, citrus vinaigrette	<b>steakhouse wedge</b> GF 13 organic iceberg, candied spiced bacon, heirloom cherry tomatoes, pickled red onions, chandlers ranch dressing

### SEAFOOD

<b>alaskan halibut</b> GF 48 pan seared, garlic mashed potatoes, sautéed spinach, asparagus, fava beans, dill beurre blanc	<b>pacific king salmon</b> GF 48 pan-seared, garlic mashed potatoes, sautéed spinach, confit shallot, beurre blanc, pinot noir reduction
<b>fishmarket salad</b> GF, S 36 mexican prawns, alaskan king crab, bay scallops, bay shrimp, organic romaine, tomatoes, avocado, green goddess dressing	<b>day boat scallops</b> GF, S 45 pan-seared, idaho® potato cakes, shiitake mushrooms, tomatoes, truffled citrus beurre blanc
<b>australian rock lobster tail</b> GFO, S 80 broiled, asparagus hollandaise, pommes frites	<b>surf + turf</b> GFO, S 130 australian rock lobster tail, 6 oz filet mignon, asparagus hollandaise, pommes frites

### PRIME STEAKS

broiled tomato provençale, seasonal vegetable, red pepper coulis  
sauce béarnaise • cognac peppercorn sauce GF • fresh chimichurri GF

\*ALL STEAKS CAN BE GLUTEN-FREE BY REQUEST

#### WAGYU STEAKS



#### MIDWEST CORN-FED BEEF

<b>filet mignon</b> 6 oz 50 10 oz 69
<b>usda prime new york strip</b> 14 oz 69
<b>usda prime ribeye steak</b> 16 oz 75



<b>flat iron steak</b> 8 oz 55
<b>usda gold filet mignon</b> 8 oz 96



#### certified organic grass-fed beef

<b>filet mignon</b> 6 oz 56
<b>dry chimichurri rub</b>

### OVER THE TOP

<b>oscar style</b> S 35 alaskan king crab, sauce béarnaise, asparagus
<b>le bleu</b> 11 topped with genuine roquefort

### LOCAL FAVORITES

<b>steakhouse wagyu burger</b> GFO 30 candied spiced bacon, cheddar cheese, russian dressing, butter lettuce, heirloom tomato, pommes frites	<b>veal picatta</b> GFO, DFO 45 lemon butter caper sauce, broccolini, mascarpone polenta soufflé
<b>shrimp scampi italiano</b> S 45 diced fresh tomatoes, garlic, white wine, butter, basil, red chili flakes, lemon, angel hair pasta	<b>cauliflower steak</b> 45 marinated + roasted, broccolini, red pepper coulis, citrus-dressed arugula

### ON THE SIDE

<b>roasted vegetables with boursin cheese</b> GF, VG 12	<b>gouda mac 'n' cheese with lobster</b> VG 15 S 35
<b>creamed spinach</b> VG 12	<b>chandlers au gratin potatoes</b> GF, VG 13
<b>baked idaho® potato</b> GF, VG 7	<b>sautéed mushrooms</b> GF, DFO 15

### DESSERTS

<b>fromage blanc cheesecake</b> 13 goat cheese, vanilla, graham cracker crust, wild honey	<b>butterscotch crème brûlée</b> GF 11 classic burnt cream, caramelized sugar
<b>the chocolate bomb</b> N 12 bittersweet chocolate mousse, white chocolate brownie, grand marnier, dark chocolate ganache, hazelnuts	<b>angie's carrot cake</b> N 15 black currants, pecans, cream cheese frosting

VG - VEGETARIAN | V - VEGAN | GF - GLUTEN-FREE | GFO - GLUTEN-FREE OPTIONAL  
DF - DAIRY-FREE | DFO - DAIRY-FREE OPTIONAL | S - SHELLFISH | N - TREE NUTS

Please inform our team 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.

A \$5 delivery charge and 20% gratuity will be added to all orders.  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illnesses.  
Consult with a physician for more information.