

• BAR MENU •

TOWER OF TUNA

Fresh ahi and hamachi tuna, diced and towered with avocado, tomato, red onion, red chili, ginger, and sesame seed vinaigrette with Asian sesame crisps. 16.

THE BLACK ORCHID

Sashimi grade ahi tuna seared rare; sliced and served with the signature "Black Orchid" mustard sauce. 18.

SLIDERS

Classic: Three mini prime ground beef burgers with cheddar cheese, red onions, and pickle. Served with a side of pommes frites. 14.

Chandlers Style: Three mini filet mignon sandwiches with caramelized onions and bernaise. Served with a side of pommes frites. 16.

LOLLIPOP LAMB CHOPS

Pan-seared lamb chops served with apple-mint chutney. 18.

MOULES - FRITES

Fresh Northwestern mussels from Whidbey Island cooked in a broth of white wine, green curry and ginger. Served with truffled pomme frites. 16.

STEAMED CLAMS

Fresh Manila clams steamed in a broth of white wine, butter, garlic, lemon, red chili flakes, sun dried tomato and basil. Served with a garlic crostini. 16.

STEAK TARTARE

Hand cut tender filet mignon, served raw with capers, shallots, chives and quail egg served with romaine leaves and toasted baguette. 16.

ESCARGOT À LA CAROL

Organically grown Burgundian snails marinated with fennel, garlic, shallots, and parsley baked with browned butter and Asiago cheese. 16.

SHRIMP SCAMPI

Sautéed prawn shrimp with garlic, shallots, tomatoes, basil, and red chili flakes in a butter sauce with white wine and lemon. Served with garlic crostini. 16.

CRAB CAKES

Maryland blue lump crab cakes with a ginger and stone-ground mustard sauce garnished with a watercress and tomato salad. Market Price \$\$\$

OYSTERS ROCKEFELLER

Fresh oysters baked on the half shell with sautéed spinach, shallots, red bell peppers, and Pernod topped with a light citrus hollandaise. 18.

PACIFIC OYSTERS

Freshly shucked oysters on the half-shell, served on shaved ice with housemade mignonette sauce.

Kumomoto, Penn Cove, WA	3.50 pp
Quilcene, Hood Canal, WA	3.50pp

OCEAN ROSE ABALONE

Santa Barbara farm raised baby Pink Abalone, sautéed with butter, Meyer Lemon, vermouth and shallots; served with Maitake mushrooms. 37.

SEAFOOD PLATTER

Alaskan King Crab legs, Kumomoto oysters, large Mexican prawns and a Maine lobster tail served over shaved ice with horseradish, cocktail, and mignonette sauces. 99.

CHEESE PLATE

Assortment of artisan cheeses accompanied by candied nuts, wild honeycomb, and fresh fruit. 22.

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.

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