

• STARTER PLATES •

PACIFIC OYSTERS	each 3.50	TOWER OF TUNA	16.
Freshly shucked oysters on the half-shell, served on shaved ice with house-made cocktail and mignonette sauces. Kumomoto, Penn Cove, WA. Quilcene, Hood Canal, WA.		Fresh ahi and hamachi tuna, diced and towered with avocado, tomato, red onion, red chili, ginger and sesame seed vinaigrette with Asian sesame crisps.	
THE BLACK ORCHID	18.	OYSTERS ROCKEFELLER	18.
Sashimi-grade ahi tuna seared rare, sliced and served with our signature Black Orchid mustard sauce.		Fresh oysters baked on the half-shell with sautéed spinach, shallots, red bell peppers and Pernod, topped with a light citrus Hollandaise.	
ESCARGOT À LA CAROL	16.	OCEAN ROSE ABALONE	37.
Organically grown Burgundy snails marinated with fennel, garlic, shallots and parsley, baked with browned garlic butter with Asiago cheese.		Santa Barbara farm-raised baby pink abalone sautéed with butter, Meyer lemon, vermouth and shallots. Served with maitake mushrooms.	
DUNGENESS CRAB COCKTAIL	18.	PRAWN COCKTAIL	15.
Fresh Pacific Dungeness cracked crab served with house-made cocktail sauce and fresh lemon.		Large, white Mexican prawns poached in court bouillon. Served chilled with house-made cocktail sauce and fresh lemon.	
CRAB CAKES	Market Price	STEAMED CLAMS	16.
Maryland blue lump crab cakes with a ginger and stone-ground mustard sauce, garnished with a watercress and tomato salad.		Fresh Manila clams steamed in a broth of white wine, butter, garlic, lemon, red chili flakes, sun-dried tomato and basil. Served with garlic crostini.	
SHRIMP SCAMPI	16.	BEEF CARPACCIO	15.
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.		Beef tenderloin sliced paper thin with capers, Dijon mustard, horseradish cream and shaved Asiago cheese, served with a watercress and baby arugula salad dressed with Dijon vinaigrette.	
STEAK TARTARE	16.	FOIE GRAS	37.
Hand-cut tender filet mignon, served raw with capers, shallots, chives and quail egg. Served with romaine leaves and toasted baguette.		La Belle Farms foie gras seared and served over toasted brioche with bruléed pineapple, pickledstrawberry and pineapple purée.	
SEAFOOD PLATTER	99.	BONE MARROW FLAN	16.
Alaskan king crab legs, Kumomoto oysters, large Mexican prawns and a Maine lobster tail served over shaved ice with horseradish, cocktail and mignonette sauces.		House-made prime beef marrow flan, served in bone with morel mushrooms and marrow demi-glace with toasted brioche.	

• SOUPS •

SOUP OF THE SEASON	9.	LOBSTER BISQUE	10.
Seasonal offering of house-made soups featuring fresh ingredients daily.		Classic preparation with heavy cream, sherry, lobster and rock shrimp.	

• SALADS •

CAESAR SALAD	10.	STEAKHOUSE WEDGE	10.
Whole crisp leaves of organic romaine with anchovy Caesar dressing. Garnished with Parmesan cheese crouton and white anchovy.		Crisp wedge of organic iceberg lettuce dressed with house-made Chandlers ranch dressing. Garnished with bacon and tomato.	
LIMOUSINE SALAD	12.	FIG AND BURRATA SALAD	14.
Crisp butter leaf lettuce, dressed with genuine Roquefort bleu cheese, spiced cashews, shaved crispy shallots, and garlic croutons with Roquefort vinaigrette.		Fresh, creamy, hand-crafted mozzarella with a salad of fresh figs, arugula, toasted hazelnuts and Prosciutto di Parma dressed with fig and balsamic vinaigrette.	
TOMATO AND FETA SALAD	15.	WILTED SPINACH SALAD	12.
Layers of organic heirloom tomatoes, roasted red peppers and grilled eggplant with basil pesto, olive tapenade and warm feta cheese.		Warm, encrusted goat cheese on fresh spinach tossed with applewood-smoked bacon, mushrooms, shaved shallots, oven-dried tomatoes and boiled eggs in a warm, walnut dressing.	