

Starters

Shrimp and Mussel Buere Monte	\$16
Red Argentina Shrimp and PEI Mussels, Butter, Garlic, and Herbs	
Traditional Gazpacho	\$10
Heirloom Tomato, Cucumber, Peppers, Onions, Garlic, Aged Sherry Vinegar	
Escargot Provencale	\$18
Burgundy Helix Snails, Champagne, Garlic, Herbs, and Butter	
Olive Tapenade	\$12
Kalamata Olives, Capers, Garlic, Thyme, Olive Oil, Grilled Sourdough	
Plums and Bacon	\$15
Sautéed Bacon, Dried Plums, Port wine, Veal Demi, Creme Fraiche, Chives	
Tuna Tartare	\$19
AAA Saku Block, Kimchee, Thai Chili Sauce, Chive Oil	
A5 Wagyu	\$72
3 oz Japanese A5 Wagyu 10+, Veal Demi Reduction, Edible Gold	

Soups and Salads

Lobster Bisque	\$14
Lobster Shell Reduction, Lobster Meat, Sherry Wine, Heavy Cream, and Butter	
Beef Barley	\$10
Rich Beef Stock, Pearl Barley, and Vegetables	
Local Strawberry Salad	\$14
Chandler Strawberries, Strawberry Balsamic Vinaigrette, Cucumber, Heirloom Tomato, and Goat Cheese Crumbles	
Grilled Caesar Salad	\$11
Romaine Lettuce, Creamy Dressing, Parmesan Cheese, and Sourdough Croutons	
House Salad	\$8
Field Greens, Heirloom Grape Tomato, Roasted Pepita and Sunflower Seeds, Champagne Vanilla Vinaigrette	

Entrées

6 oz Filet Mignon	\$41
Center Cut Black Angus Beef, Potato Au Gratin, Medley Vegetable, Au Poivre Sauce	
Chef Cory's Infamous Shrimp and Grits	\$36
Southern Grits, Red Argentina Shrimp, Bacon, Onion, Red Pepper, Tomato Gravy, and Scallion Threads	
Prime Short Ribs	\$44
Pomegranate, Demi Glace, Red Wine, Garlic Mash, and Asparagus	
Wagyu Bolognese	\$32
Tradional Italian Beef and Sausage Ragu, Pappardelle Pasta, Basil Gel	
Daniel's Signature Crab Cake	\$48
Jumbo Lump Blue Crab, Shrimp Mousse, Dijon Cream, Potato Au Gratin, Haricot Vert	
14 oz Ribeye	\$59
Black Angus Beef, Maitre D' Butter, Garlic Mash, Asparagus	
Jail Head Island Salmon	\$37
7 oz Center Cut Salmon Fillet, Succotash Salad, Lemon Dijon Vinaigrette	
A5 Wagyu	\$25 an oz
Japanese A5 10+ Wagyu Strip, Potato Au Gratin, Haricot Vert, Edible Gold	
Prime Rib	\$51
Slow Roasted Black Angus Beef, Au Jus, Potato Au Gratin, Haricot Vert, Friday and Saturday Night Only	

Signature Tasting Menu

Tuna Tartare with Kimchee
3 oz Crab Cake
Prime Short Rib
3 oz Filet Mignon, Marchand De Vin, Potato Au Gratin, Carrot Puree, Caramel Glace
\$97

Dessert

- Apple Tart** \$14
Granny Smith Apple, Calvados, Cream, Pâté Sucre Dough
- Chocolate Gateau** \$15
Swiss Chocolate, Chambord, Genoise Cake, and Berries
- Creme Brulee** \$12
Classic Creme Brulee, Pasture Raised Eggs, Burnt Sugar Crust
- Creme Caramel** \$11
Classic Creme Caramel, Rich Custard, Caramel Glaze
- Strawberry and Lemon Short Cake** \$15
Chandler Berries, Lemon Curd, Genoise Cake, Chantilly Cream
- Caramel, White Chocolate, Ricotta Torte** \$13
Layers of Genoise, Caramel, White Chocolate, Ricotta, and Berries
- Daniel's Signature Homemade Ice Cream** \$11
European Style Glace - Caramel, Coconut, Pistachio, Rum Raisin