### • STARTER PLATES •

**PACIFIC OYSTERS**
Freshly shucked oysters on the half-shell, served on shaved ice with house-made cocktail and mignonette sauces.
Kumamoto, Penn Cove, WA.
Quilcene, Hood Canal, WA.

**THE BLACK ORCHID**
Sashimi-grade ahi tuna seared rare, sliced and served with our signature Black Orchid mustard sauce.

**ESCARGOT À LA CAROL**
Organically grown Burgundy snails marinated with fennel, garlic, shallots and parsley, baked with browned garlic butter with Asiago cheese.

**DUNGENCESS CRAB COCKTAIL**
Fresh Pacific Dungeness cracked crab served with house-made cocktail sauce and fresh lemon.

**CRAB CAKES**
Maryland blue lump crab cakes with a ginger and stone-ground mustard sauce, garnished with a watercress and tomato salad.

**SHRIMP SCAMPÍ**
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.

**STEAK TARTARE**
Hand-cut tender filet mignon, served raw with capers, shallots, chives and quail egg. Served with romaine leaves and toasted baguette.

**SEAFOOD PLATTER**
Alaskan king crab legs, Kumamoto oysters, large Mexican prawns and a Maine lobster tail served over shaved ice with horseradish, cocktail and mignonette sauces.

**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.

**OYSTERS ROCKEFELLER**
Fresh oysters baked on the half-shell with sautéed spinach, shallots, red bell peppers and Pernod, topped with a light citrus Hollandaise.

**OCEAN ROSE ABALONE**
Santa Barbara farm-raised baby pink abalone sautéed with butter, Meyer lemon, vermouth and shallots. Served with maltake mushrooms.

**PRAWN COCKTAIL**
Large, white Mexican prawns poached in court bouillon. Served chilled with house-made cocktail sauce and fresh lemon.

**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 garlic crostini.

**BEEF CARPACCIO**
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.

**FOIE GRAS**
La Belle Farms foie gras seared and served over toasted brioche with brûléed pineapple, pickled strawberry and pineapple purée.

**BONE MARROW FLAN**
House-made prime beef marrow flan, served in bone with morel mushrooms and marrow demi-glace with toasted brioche.

### • SOUPS •

**SOUP OF THE SEASON**
Seasonal offering of house-made soups featuring fresh ingredients daily.

**LOBSTER BISQUE**
Classic preparation with heavy cream, sherry, lobster and rock shrimp.

### • SALADS •

**CAESAR SALAD**
Whole crisp leaves of organic romaine with anchovy Caesar dressing. Garnished with Parmesan cheese crouton and white anchovy.

**LIMOUSINE SALAD**
Crisp butter leaf lettuce, dressed with genuine Roquefort bleu cheese, spiced cashews, shaved crispy shallots, and garlic croutons with Roquefort vinaigrette.

**TOMATO AND FETA SALAD**
Layers of organic heirloom tomatoes, roasted red peppers and grilled eggplant with basil pesto, olive tapenade and warm feta cheese.

**STEAKHOUSE WEDGE**
Crisp wedge of organic iceberg lettuce dressed with house-made Chandlers ranch dressing. Garnished with bacon and tomato.

**FIG AND BURRATA SALAD**
Fresh, creamy, hand-crafted mozzarella with a salad of fresh figs, arugula, toasted hazelnuts and Prosciutto di Parma dressed with fig and balsamic vinaigrette.

**WILTED SPINACH SALAD**
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.
• PRIME STEAKS •
Each dish includes a broiled tomato Provençale with roasted root vegetables and haricots verts. All of our sauces are made in house in the classic tradition, and offered complimentary with your steak selection.
Sauce Béarnaise • Cognac Peppercorn Sauce • Fresh Chimichurri

• MID-WEST CORN-FED BEEF •
This famous cut of tenderloin is known for its fine texture and delicate flavor. 6 oz | 34. 10 oz | 46. 12 oz | 70.

FILET MIGNON

USDA GOLD

SNAKE RIVER FARMS

ALL NATURAL

NORTHWEST BEEF

AMERICAN WAGYU
Snake River Farms breeds the Japanese Wagyu breed with American Black Angus to create this richly marbled beef, considered to be America’s finest quality, premium beef.
FILET MIGNON 8 oz | 75.
FLAT IRON STEAK 8 oz | 43.

“BULL’S EYE” RIB EYE
This craftsman, filet-style cut from the “heart” of the rib has been expertly trimmed to provide a rich, intensely marbled steak. Eye of the Ribeye.

12 oz | 95.

USDA PRIME

DRIED-AGED NEW YORK STRIP
Center-cut prime strip loin, dry-aged an additional 48 days. This process tenderizes the beef and develops rich, concentrated flavors. 12 oz | 60.

USDA PRIME

RIB EYE STEAK
This USDA prime rib eye cut is known for its heavy marbling and rich flavors. 16 oz | 46. 20 oz | 70.

DEL MONACO CUT
This bone-in filet mignon is known as the perfect steak, a luscious texture of prime tenderloin with rich, close-to-the bone flavor. 12 oz | 48.

COWBOY CUT
Aged, bone-in, center-cut rib eye, considered to be the most flavorful of all cuts. Best served medium rare to medium to caramelize the fats and release the flavorful juices. 24 oz | 48.

• SPECIALTY BEEF STEAKS •

CERTIFIED AUTHENTIC

JAPANESE WAGYU

Snake River Farms breeds the Japanese Wagyu breed with American Black Angus to create this richly marbled beef, considered to be America’s finest quality, premium beef.
FILET MIGNON 8 oz | 75. 10 oz | 105.
FLAT IRON STEAK 8 oz | 43. 10 oz | 70.

“BULL’S EYE” RIB EYE
This craftsman, filet-style cut from the “heart” of the rib has been expertly trimmed to provide a rich, intensely marbled steak. Eye of the Ribeye.

12 oz | 95. 14 oz | 110.

5 oz & 10 oz filet mignon cuts served with your choice of side dish. Market Price

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ALL NATURAL

NORTHWEST BEEF

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12 oz | 95. 14 oz | 110.

5 oz & 10 oz filet mignon cuts served with your choice of side dish. Market Price

USDA PRIME

Dry-Aged New York Strip
Center-cut prime strip loin, dry-aged an additional 48 days. This process tenderizes the beef and develops rich, concentrated flavors. 12 oz | 60.

USDA PRIME

Rib Eye Steak
This USDA prime rib eye cut is known for its heavy marbling and rich flavors. 16 oz | 46. 20 oz | 70.

DEL MONACO CUT
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COWBOY CUT
Aged, bone-in, center-cut rib eye, considered to be the most flavorful of all cuts. Best served medium rare to medium to caramelize the fats and release the flavorful juices. 24 oz | 48.

• OVER THE TOP •

Oscar Style – Alaskan king crab meat and sauce Béarnaise with asparagus. 27.
a’la Rossini – Hudson Valley foie gras, morel mushrooms and port reduction. 37.
le Bleu – topped with genuine Roquefort cheese. 8.
á Moelle – bone marrow flan, morel mushrooms and marrow demi-glace. 9.

• ON THE SIDE •

Roasted Vegetables with Boursin Cheese. 9.
Pommes Frites. 7.
Creamed Spinach. 9.

Asparagus Hollandaise. 11.
Rosemary Roasted Yukon Gold Potatoes. 7.
Mac ‘n’ Cheese. 9.

Sautéed Mushrooms. 9.
Baked Idaho® Potato. 5.
Leek & Fennel. 7.
Au Gratin Potatoes. 7.5

COOKED TO YOUR LIKING

Chandlers specializes in the finest American beef available, aged a minimum of 30 days.
Our hand-cut steaks are broiled in a Montague broiler at 1,800 degrees.

RARE
very red, cool center
MED. RARE
red, warm center
MEDIUM
slightly red
MED. WELL
pink through
WELL
cooked through, no pink

Please note that each cut of steak eats better at different temperatures. Lean cuts like the filet mignon eat better rare, while heavily marbled cuts like the rib eye eat better when cooked more done in order to caramelize the fats that create the delicious juicy flavor.

We are a non-smoking restaurant. A non-obligatory 18% gratuity will be added for parties of 8 or more.
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.

11.07.18
Today we still source all of our Pacific seafood through my long-term relationships with fishermen and fish brokers in Hawaii and Alaska. Our seafood is shipped jet-fresh directly to our kitchen within 24 hours of being caught, bringing you the freshest Pacific seafood available. Enjoy! - Rex

SWORDFISH
Grilled Hawaiian swordfish with roasted bell peppers, olives and capers. Served with asparagus and citrus-zested jasmine rice. 32.

HAWAIIAN AHI TUNA
No. 1+ sashimi grade ahi tuna pan-seared rare and served sliced on wasabi mashed potatoes with a sake, soy and ginger sauce, roasted garlic, shiitake mushrooms and watercress salad. 39.

ALASKAN HALIBUT
Pan-seared Alaskan halibut set on fingerling potatoes, spinach and fava beans in a lemon, caper and fresh dill sauce with sautéed asparagus. 36.

ORA KING SALMON
Sesame seed crusted king salmon set on rice vermicelli noodles and sugar snap peas served with a tamarind, ginger and chili soy sauce. 35.

SHELLFISH SPECIALTIES

DAY BOAT SCALLOPS
Pan-seared Atlantic sea scallops set on truffled potato cakes with shiitake mushrooms in a citrus butter sauce. 36.

FISHMARKET SALAD
Prawn shrimp, Dungeness crab, bay scallops and bay shrimp set on organic romaine lettuce with tomato, avocado and famous Nick’s Fishmarket Green Goddess dressing. 29.

PACIFIC LOBSTER TAIL
8 oz Australian rock lobster tail broiled and served with asparagus, Hollandaise and pommes frites. 43.

SURF AND TURF
Aussie tail and petite filet mignon. 72.

OCEAN ROSE ABALONE
Santa Barbara farm-raised abalone steaks sautéed in meunière butter, lemon and parsley. Served with citrus-zested jasmine rice and fresh sautéed asparagus. 95.

BOULLABAISSE A LA MAISON
A true classic French seafood stew of lobster, crab, scallops, prawns, clams, mussels and fresh filet of fish steamed to order in a saffron lobster broth and accompanied by toasted rouille. 43.

PRIX FIXE
THREE-COURSE DINNER 39.

A complete three-course dinner - includes choice of soup, mixed green salad or steakhouse wedge, entrée and dessert.

VEAL PICATTA
Thin slices of fresh veal sautéed in a lemon, butter and caper sauce. Served with broccoli and mascarpone polenta.

PETRALE SOLE
Sautéed Pacific petrale sole with toasted almonds, meunière butter and fresh dill. Served with fingerling potatoes and haricot verts.

DUCK TWO WAYS
Seared duck breast and duck leg confit served on a red cabbage and apple slaw with a port wine reduction and mascarpone polenta.

BABY LAMB CHOPS
Pan-seared, oven-roasted lamb chops served with apple-mint chutney, potatoes au gratin and fresh baby carrots.

VEGAN STEAK
Hand-made vegan “steak” made with mushrooms, grains and root vegetables over a grilled portobello mushroom with a red wine and beet jus. Served with broiled tomato Provençale and heirloom carrots. For a complete vegan meal, pair with the mixed green salad and a scoop of sorbet for dessert.

DESSERT
Choice of our Seasonal Fruit Cobbler or Grand Marnier Chocolate Mousse

SPECIALTY DESSERT

THE CLASSIC CHOCOLATE SOUFFLÉ
Double Belgian chocolate finished with Grand Marnier cream and chocolate sauce. 12. Please allow 30 minutes for preparation. Full dessert menu available from your server.