

CHANDLERS

PRIME STEAKS • FINE SEAFOOD™

WINE LIST

SPARKLING

montefresco, prosecco, veneto, it
domaine chandon, brut classic, ca (187ml)
schramsberg, mirabelle, brut rose, ca
veuve cliquot, brut, champagne, fr

WHITE

chardonnay
matthiason, linda vista vineyard, napa valley, ca '19
ramey, fort ross-seaview, ca '17
thevenet & fils, macon pierreclos, macon-villages, fr '18
chenin blanc
david finlayson, camino africana,
old vine, stellenbosch, sa '18
pinot grigio
scarpetta, friuli, it '19
riesling
dr. pauly bergweiler, bernkasteler badstube,
kabinett, mosel, ger '15
sauvignon blanc
craggy range, martinborough, te muna road vineyard, nz '19
jean reverdy et fils, la reine blanche, sancerre, fr '19
rosé
pascal jolivet, fr '19

RED

cabernet sauvignon
bella union, napa valley, ca '17
niebaum estate, 1882, napa, ca '15
telaya, red mountain, wa '17
malbec
vaglio temple, mendoza, arg '18
merlot
substance, stoneridge vineyard, columbia valley, wa '16
pinot noir
frederic magnien, bourgogne, burgundy, fr '18
soter vineyards, north valley, willamette valley, or '17
proprietary blend
il fauno di arcanum, tuscany it '17
j.l. chave selection, mon coeur, cotes du rhone, fr '17
nebbiolo
vietti perbacco, langhe, piedmont, it '17
syrah
k vintners, milbrandt, wahluke slope, wa '17
zinfandel
quivira, dry creek valley, ca '17
tempranillo
lan, rioja reserva, sp '15

COCKTAILS

MARTINIS

| | | |
|----|--|----|
| 9 | ten minute vesper reconsidered | 14 |
| 15 | plymouth gin, koenig vodka, lillet | |
| 15 | dia de los muertos | 13 |
| 25 | vida mezcal, aperol, montenegro, agave, big rock, orange zest | |
| 15 | mr. squyre's negroni | 12 |
| 16 | boodles gin, campari, carpano antica formula sweet vermouth, flamed orange peel | |
| 13 | rum raider | 13 |
| 17 | blood orange cordial, bacardi superior rum, lime juice, splash of simple, soda, dehydrated orange garnish | |
| 12 | aviation | 13 |
| 10 | magellan gin, violette liqueur, maraschino liqueur, lemon juice, baba bing cherry | |
| 12 | the squeeze | 12 |
| 16 | 44° north nectarine vodka, orange curaçao, lemon juice, sugar, lemon twist | |
| 12 | huckleberry lemon drop | 12 |
| 16 | koenig huckleberry vodka, unflavored vodka, huckleberry liqueur, lemon juice, sugar rim | |
| 13 | templeton rye old fashioned | 14 |
| 12 | raw sugar, angostura bitters, orange, baba bing cherry | |
| 13 | black manhattan | 14 |
| 30 | knob creek, averna + angostura bitters, baba bing cherry | |

SEASONAL FAVORITES

| | | |
|----|---|----|
| 13 | irish coffee | 8 |
| 12 | blatantly stolen from the buena vista in san francisco | |
| 14 | spanish coffee | 10 |
| 15 | grand marnier, kahlua, 151 rum, caramelized-sugar rim, whipped cream | |
| 16 | sweater weather | 10 |
| 16 | avera, amaro ciociaro, chocolate bitters, piping hot water, whipped cream, orange zest | |
| 16 | final final | 10 |
| 15 | fern特 branca, coffee liqueur, double espresso | |

WINES BY THE BOTTLE

scan with phone camera to see full wine list



STARTERS

| | | | |
|---|----------|---|----|
| pacific oysters on the half shell | each 3.5 | tower of tuna | 16 |
| cocktail + mignonette – ask for today's selection | | ahi + hamachi tuna, avocado, tomato, red onion, sesame crisps | |
| the black orchid | 18 | wild mexican abalone | 39 |
| seared rare ahi, black orchid mustard sauce | | butter, preserved lemon, maitake mushrooms | |
| escargot à la carol | 16 | prawn cocktail | 15 |
| brown garlic butter, asiago cheese | | cocktail sauce, fresh lemon | |
| dungeness crab cocktail | 18 | bone marrow flan | 16 |
| cocktail sauce + fresh lemon | | prime beef marrow flan, wild mushrooms, marrow demi-glace, toasted brioche | |
| crab cakes | mp | foie gras | 37 |
| stone-ground mustard, watercress, tomato salad | | spiced brioche french toast, scarpetta caramel, wine poached persimmon + apple, lingonberries, quail egg | |
| shrimp scampi | 16 | steak tartare | 21 |
| garlic, shallots, tomatoes, basil, red chili flakes, butter sauce, white wine, lemon | | snake river farms flat iron, garlic, shallot, caperberries, dijon aioli, chive oil, sourdough toast | |
| seafood platter | 99 | | |
| alaskan king crab legs, kumamoto oysters, large mexican prawns, maine lobster tail | | | |

Please inform your server 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.

We are a non-smoking restaurant. A non-obligatory 20% gratuity will be added for parties of 6 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.

SOUPS + SALADS

bread service is available upon request – gluten-free galaxy rolls one dollar each

| | | | |
|---|----|--|----|
| soup of the season | 10 | lobster bisque | 13 |
| steakhouse wedge | 10 | beet salad | 15 |
| organic iceberg, chandlers ranch dressing, bacon, tomato | | barley, watercress, arugula, whipped boursin cheese, pickled red onion, orange poppy seed dressing | |
| caesar salad | 11 | burrata salad | 14 |
| organic romaine, anchovy caesar dressing, parmesan cheese crouton, white anchovy | | ancho chile + honey dressed persimmons, arugula, candied pistachios, crisp prosciutto, lemon | |
| limousine salad | 13 | wilted spinach salad | 13 |
| butter leaf, roquefort bleu cheese, spiced cashews, crispy shallots, garlic croutons, roquefort vinaigrette | | goat cheese, bacon, mushrooms, shallots, oven-dried tomatoes, boiled egg, walnut dressing | |

PRIME STEAKS

broiled tomato provençale, charred broccolini, red pepper coulis
sauce béarnaise • cognac peppercorn sauce • fresh chimichurri

MIDWEST CORN-FED BEEF

| | |
|--|----------|
| filet mignon | 6 oz 38 |
| | 10 oz 48 |
| usda prime delmonico | 14 oz 60 |
| usda prime new york steak | 14 oz 44 |
| usda prime ribeye steak | 16 oz 48 |
| usda prime smoked ribeye | 16 oz 55 |
| ancho chile rubbed, mesquite smoked | |
| cowboy cut ribeye | 24 oz 50 |
| aged, bone-in, center-cut ribeye – best served medium rare to medium | |

ON THE SIDE

| | |
|--|----|
| roasted vegetables with boursin cheese | 9 |
| pommes frites | 7 |
| creamed spinach | 12 |
| asparagus hollandaise | 12 |
| rosemary roasted yukon gold potatoes | 7 |
| saffron + gouda mac 'n' cheese | 14 |
| with lobster | 25 |
| sautéed mushrooms | 12 |
| baked idaho® potato | 6 |
| leek & fennel au gratin potatoes | 12 |

NORTHWEST SPECIALTY BEEF

american wagyu – usda gold

| | |
|--|----------|
| snake river farms, america's finest quality, premium beef | |
| filet mignon | 8 oz 75 |
| flat iron steak | 8 oz 43 |
| bull's eye ribeye | 10 oz 95 |
| filet-style cut from the heart of the rib, eye of the ribeye | |

certified authentic japanese wagyu

| | |
|--------------|--------------|
| filet mignon | 5 + 10 oz mp |
|--------------|--------------|

all natural grass-fed beef

| | |
|----------------------------------|---------|
| filet mignon dry chimichurri rub | 6 oz 42 |
|----------------------------------|---------|

LAMB

| | |
|-----------------------------|----------|
| prime colorado rack of lamb | 16 oz mp |
|-----------------------------|----------|

OVER THE TOP

| | |
|--|----|
| oscar style alaskan king crab meat, béarnaise, asparagus | 27 |
| a'la rossini foie gras, wild mushrooms, port reduction | 37 |
| le bleu roquefort | 8 |
| á moelle bone marrow flan, wild mushrooms, marrow demi-glace | 9 |

SEAFOOD

all fish is flown in jet-fresh

| | |
|--|----|
| hawaiian ahi tuna | 39 |
| pan-seared rare, wasabi mashed potatoes, ginger soy sauce, shiitake mushrooms, watercress salad | |
| seasonal fresh catch | mp |
| ask your server to describe the chef's seasonal creation | |
| fishmarket salad | 32 |
| prawn shrimp, dungeness crab, bay scallops, bay shrimp, organic romaine, tomato, avocado, green goddess dressing | |
| wild mexican abalone steaks | 95 |
| preserved lemon beurre blanc, lemon, parsley, citrus jasmine rice, sautéed asparagus | |

| | |
|---|----------|
| ora king salmon | 38 |
| marcona almond + dijon crusted, roasted cauliflower, heirloom baby carrots, fingerling potato chips, raspberry beurre rouge | |
| day boat scallops | 38 |
| pan-seared, truffled potato cakes, shiitake mushrooms, citrus beurre blanc | |
| maine lobster tail | 12 oz mp |
| broiled, asparagus, hollandaise, pommes frites | |
| surf + turf | mp |
| maine lobster tail, petite filet mignon | |

PRIX FIXE THREE-COURSE DINNER 45

soup or mixed green salad or steakhouse wedge, entrée, dessert

| | |
|--|--|
| veal picatta | |
| lemon butter caper sauce, broccolini, mascarpone polenta | |
| roasted pheasant | |
| anson mills calico wild rice, golden raisin chutney, charred kale, wild mushrooms, fried quail egg | |
| cauliflower steak | |
| marinated + roasted, charred broccolini, red pepper coulis, citrus dressed arugula – for complete vegan meal, pair with mixed green salad + sorbet | |

| | |
|--|--|
| shrimp + grits | |
| blackened prawns, anson mills native blue corn grits, ballard farms white cheddar, pork belly, english peas, fresh corn, honey, preserved lime | |
| bison short ribs | |
| red wine braised, roasted baby heirloom carrot + parsnip, horseradish, shaved fennel, watercress | |

| | |
|---|--|
| dessert | |
| chocolate panna cotta or fromage blanc cheesecake | |

• CLASSIC CHOCOLATE SOUFFLÉ 15 •

double belgian chocolate, grand marnier cream, chocolate sauce
please allow 30 minutes for preparation – full dessert menu available from server