

PRIME STEAKS • FINE SEAFOOD™



4-COURSE PRIX FIXE MENU 50 PP

Let dad play all day and then treat him to a Chandlers-quality dinner at home that evening. The Chandlers Butcher Block is where you can get some of our

favorite proteins hand cut, trimmed and ready-to-cook.

Steaks come packed with bone marrow/wagyu finishing butter, chimichurri and cognac peppercorn sauces.

Call 208.383.4300 to place your order no later than 5 pm on Friday, June 19

CHOOSE A PROTEIN

american wagyu flat iron – usda gold snake river farms, america's finest quality, premium beef	8 oz
usda prime ribeye steak midwest corn-fed, heavy marbling, rich flavo	16 oz rs
grass fed filet mignon dry chimichurri rub	6 oz
choice cowboy cut ribeye aged, bone-in, center-cut rib eye best served medium rare to medium	24 oz
usda prime smoked ribeye ancho chile-rubbed, hickory smoked	16 oz
usda prime new york steak	14 oz

midwest corn-fed
halibut en papillote

carrots, asparagus, parsnips, red potatoes, lemon, garlic, thyme, rosemary, herbs de provence

CHOOSE A DESSERT

cheesecake fromage blanc goat cheese, vanilla, graham cracker crust, wild honey

the bomb bittersweet chocolate, white chocolate brownie, grand marnier

WINE TO-GO

add any of our wines by the bottle on our award-winning list and take 25% off the menu price see complete list at by clicking here

CHOOSE A SALAD

limousine salad

butter leaf, roquefort bleu cheese, spiced cashews, crispy shallots, garlic croutons, roquefort vinaigrette

caesar salad

organic romaine, anchovy caesar dressing, parmesan cheese crouton, white anchovy

steakhouse wedge

organic iceberg, chandlers ranch dressing, bacon, tomato

CHOOSE A SIDE DISH

creamed spinach roasted broccolini saffron & gouda mac 'n' cheese leek & fennel au gratin potatoes

FATHER'S DAY ADD-ONS

complete his day with one of these father-friendly additions

telaya red mountain cabernet 36 washington, '17

günter wilhelm steak knives 90 logoed high-carbon german steel, wooden handle, two knives, gift box