

CHANDLERS

PRIME STEAKS • FINE SEAFOOD

• STARTER PLATES •

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. 16.

THE BLACK ORCHID

Sashimi-grade ahi tuna seared rare, sliced and served with our signature Black Orchid mustard sauce. 18.

DUNGENESS CRAB COCKTAIL

Fresh Pacific Dungeness cracked crab served with house-made cocktail sauce and fresh lemon. 18.

PRAWN COCKTAIL

Large, white Mexican prawns poached in court bouillon. Served chilled with house-made cocktail sauce and fresh lemon. 15.

ESCARGOT À LA CAROL

Organically grown Burgundy snails marinated with fennel, garlic, shallots and parsley, baked with browned garlic butter with Asiago cheese. 14.

SHRIMP SCAMPI

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. 15.

CRAB CAKES

Maryland blue lump crab cakes with a ginger and stone-ground mustard sauce, garnished with a watercress and tomato salad. 18.

SEAFOOD PLATTER

Alaskan king crab legs, Kumomoto oysters, large Mexican prawns and a Maine lobster tail served over shaved ice with horseradish, cocktail and mignonette sauces. 99.

PACIFIC OYSTERS

Freshly shucked oysters on the half-shell, served on shaved ice with house-made cocktail and mignonette sauces.

Kumomoto, Penn Cove, WA 3. pp

Quilcene, Hood Canal, WA 3. pp

OYSTERS ROCKEFELLER

Fresh oysters baked on the half-shell with sautéed spinach, shallots, red bell peppers and Pernod, topped with a light citrus Hollandaise. 17.

OCEAN ROSE ABALONE

Santa Barbara farm-raised baby pink abalone sautéed with butter, Meyer lemon, vermouth and shallots. Served with Maitake mushrooms. 37.

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 a garlic crostini. 16.

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. 15.

STEAK TARTARE

Hand-cut tender filet mignon, served raw with capers, shallots, chives and quail egg. Served with romaine leaves and toasted baguette. 16.

BONE MARROW FLAN

House-made prime beef marrow flan, served in bone with morel mushrooms and marrow demiglace with toasted brioche. 16.

FOIE GRAS

La Belle Farms foie gras seared and served over brioche with morel mushrooms in a port wine demi-glace with apple and onion compote and a strawberry-rhubarb reduction. 37

• SOUPS •

SOUP OF THE SEASON

Seasonal offering of house-made soups featuring fresh ingredients daily. 9.

LOBSTER BISQUE

Classic preparation with heavy cream, sherry, lobster and rock shrimp. 9.

• SALADS •

CAESAR SALAD

Whole crisp leaves of organic romaine with anchovy Caesar dressing. Garnished with Parmesan cheese crouton and white anchovy. 10.

LIMOUSINE SALAD

Crisp butter leaf lettuce, dressed with genuine Roquefort bleu cheese, spiced cashews, shaved crispy shallots, and garlic croutons with Roquefort vinaigrette. 11.

TOMATO AND FETA SALAD

Layers of organic heirloom tomatoes, roasted red pepper and grilled eggplant with basil pesto, olive tapenade and warm feta cheese. 14.

STEAKHOUSE WEDGE

Crisp wedge of organic iceberg lettuce dressed with house-made Chandlers ranch dressing. Garnished with bacon and tomato. 9.

FIG AND BURRATTA SALAD

Fresh, creamy, hand-crafted mozzarella with a salad of figs, arugula, toasted hazelnuts and Prosciutto di Parma dressed with fig and balsamic vinaigrette. 14.

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. 11.

CHANDLERS®

PRIME STEAKS • FINE SEAFOOD

PRIME STEAKS

Each dish includes a broiled tomato Provençale and Chandlers smashed potatoes.

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 •

FILET MIGNON

This famous cut of tenderloin is known for its fine texture and delicate flavor.

| | |
|-------|-----|
| 6 oz | 34. |
| 10 oz | 46. |

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.

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|-------|-----|
| 12 oz | 48. |
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USDA PRIME

RIB EYE STEAK

This USDA prime rib eye cut is known for its heavy marbling and rich flavors.

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| 16 oz | 46. |
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USDA PRIME

NEW YORK STRIPLOIN

Center-cut, aged prime strip loin known for its perfect balance of tenderness and rich, meaty flavors.

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|-------|-----|
| 12 oz | 43. |
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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.

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|-------|-----|
| 24 oz | 48. |
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• SPECIALTY STEAKS •

ALL NATURAL

• NORTHWEST BEEF •

AMERICAN WAGYU

Snake River Farms cross-breeds Japanese Wagyu breed with American Black Angus to create this richly marbled beef, considered to be America's finest quality.

USDA GOLD

FILET MIGNON

| | |
|------|-----|
| 8 oz | 75. |
|------|-----|

USDA GOLD

FLAT IRON STEAK

| | |
|------|-----|
| 8 oz | 43. |
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ALL NATURAL

• GRASS-FED BEEF •

HEREFORD & ANGUS

This heart-healthy choice is a lean cut, offers a tender chew and has a rich beef flavor. Seasoned with a dry chimichurri rub.

FILET MIGNON

| | |
|------|-----|
| 6 oz | 42. |
|------|-----|

NEW YORK STRIPLOIN

| | |
|-------|-----|
| 12 oz | 52. |
|-------|-----|

CERTIFIED AUTHENTIC

• JAPANESE WAGYU •

Certified, authentic Japanese Wagyu beef. The Wagyu breed is known for its quality, intense marbling and high percentage of unsaturated fats. It is extremely tender and delicious. Available in 5 oz & 10 oz cuts and served with your choice of 2 side dishes. Market Price \$\$\$

OVER THE TOP

| | |
|--|-----|
| Oscar Style – Alaskan king crab meat and sauce Béarnaise with asparagus. | 27. |
| a'la Rossini – La Belle Farms foie gras, morel mushrooms and port reduction. | 37. |
| le Bleu – topped with genuine Roquefort cheese. | 8. |
| Marrow– bone marrow flan, morel mushrooms and marrow demi-glace. | 9. |

ON THE SIDE

| | | | | |
|---------------------|------------------------|----|---------------------|-----|
| Roasted Vegetables | Asparagus Hollandaise | 9. | Sautéed Mushrooms | 9. |
| with Boursin Cheese | Rosemary Roasted Yukon | 9. | Baked Idaho® Potato | 5. |
| Pommes Frites | Gold Potatoes | 7. | Leek & Fennel | |
| Creamed Spinach | Mac 'n' Cheese | 9. | 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 | MED. RARE | MEDIUM | MED. WELL | WELL |
| very red, cool center | red, warm center | slightly red | pink through | 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 19% 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.

CHANDLERS

PRIME STEAKS • FINE SEAFOOD

SEAFOOD QUALITY STATEMENT

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. 34.

ALASKAN HALIBUT

Pan-seared Alaskan Halibut set on fingerling potatoes, spinach and fava beans in a lemon, caper and fresh dill sauce and sauteed asparagus. 36.

PACIFIC KING SALMON

Pan-seared Alaskan King salmon set on garlic mashed potatoes with roasted shallots, morel mushrooms and a Pinot Noir reduction. 39.

• 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 the 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.

ATLANTIC LOBSTER TAIL

12-14 oz butter-poached Maine lobster tail set on a tomato concasse served with Parmesan risotto and fresh asparagus. 72.

OCEAN ROSE ABALONE

Santa Barbara farm raised abalone steaks sautéed in meunière butter, lemon and parsley, served with wild mushroom risotto and fresh asparagus. 95.

BOUILLABAISSÉ 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. 39.

— PRIX FIXE —

THREE-COURSE DINNER 38.

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 broccolini and risotto with sun-dried tomatoes.

PETRALE SOLE

Sautéed pacific petrale sole with toasted almonds, meunière butter and fresh dill served with potato purée and fresh asparagus.

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.

DESSERT

Choice of our Seasonal Fruit Cobbler or The Chocolate Bomb

• 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.