**PACIFIC OYSTERS** each 3.50
Shucked to order, served on the half-shell over shaved ice with cocktail and mignonette sauces. We have a variety of fresh oysters drop shipped directly to our door from farms such as Taylor Shellfish and Hama Hama Farms. Your server will present our current seasonal offerings.

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

**ESCARGOT À LA CAROL** 16.
Organically grown Burgundy snails marinated with fennel, garlic, shallots and parsley, baked with browned garlic butter with Asiago cheese.

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

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

**SHRIMP SCAMPI** 16.
Sautéed prawn shrimp with garlic, shallots, tomatoes, basil and red chili flakes in a butter sauce with white wine and lemon. Served with crab crostini.

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

**SEAFOOD PLATTER** 99.
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** 16.
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** 18.
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** 37.
Santa Barbara farm-raised baby pink abalone sautéed with butter, Meyer lemon, vermouth and shallots. Served with maitake mushrooms.

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

**STEAMED CLAMS** 16.
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** 15.
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** 37.
La Belle Farms foie gras seared and served over toasted brioche with bruléed pineapple, pickled strawberry and pineapple purée.

**BONE MARROW FLAN** 16.
House-made prime beef marrow flan, served in bone with morel mushrooms and marrow demi-glace with toasted brioche.

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**CAESAR SALAD** 11.
Whole crisp leaves of organic romaine with anchovy Caesar dressing. Garnished with Parmesan cheese crouton and white anchovy.

**LIMOUSINE SALAD** 13.
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 pepper and grilled eggplant with basil pesto, olive tapenade and warm feta cheese. 15.

**STEAKHOUSE WEDGE** 10.
Crisp wedge of organic iceberg lettuce dressed with house-made Chandlers ranch dressing. Garnished with bacon and tomato.

**FIG AND BURRATA SALAD** 16.
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** 13.
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.

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**SOUPS**

**SOUP OF THE SEASON** 10.
Seasonal offering of house-made soups featuring fresh ingredients daily.

**LOBSTER BISQUE** 12.
Classic preparation with heavy cream, sherry, lobster and rock shrimp.

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**SALADS**

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06.10.19
• 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 •

FILET MIGNON
This famous cut of tenderloin is known for its fine texture and delicate flavor.
6 oz | 36.
FLAT IRON STEAK
8 oz | 43.

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 GOLD
ALL NATURAL
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
10 oz | 95.
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.

CERTIFIED AUTHENTIC
JAPANESE WAGYU
Certified, authentic Japanese Wagyu beef. The Wagyu breed is known for its intense marbling and high percentage of unsaturated fats. It is extremely tender and delicious. 5 oz & 10 oz filet mignon cuts served with your choice of side dish. Market Price

FILET MIGNON
This heart-healthy choice is very lean in fats, offers a tender chew and has a rich beef flavor. Prepared “Argentine Style”, seasoned with a dry chimichurri rub. 6 oz | 42.

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.
à 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. 10.
Asparagus Hollandaise. 12.
Rosemary Roasted Yukon Gold Potatoes. 7.
Mac ‘n’ Cheese. 10.

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.

COOKED TO YOUR LIKING

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.
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, shitake mushrooms and watercress salad. 39.

**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 chilli soy sauce. 35.

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**SHELLFISH SPECIALTIES**

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

**FISHPROMARKET 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.

**BOUILLABAISSE 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.

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**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.

**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.

**PETRALE SOLE**
Sautéed Pacific petrale sole with toasted almonds, meunière butter and fresh dill. Served with citrus-zested jasmine rice and haricot verts.

**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 red wine and beet jus. Served with broiled tomato 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 Moussse

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**SPECIALTY DESSERT**

**THE CLASSIC CHOCOLATE SOUFLÉ**
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.