

• STARTER PLATES •

PACIFIC OYSTERS	each 3.50	TOWER OF TUNA	16.
Freshly shucked oysters on the half-shell, served on shaved ice with house-made cocktail and mignonette sauces. Kumomoto, Penn Cove, WA. Quilcene, Hood Canal, WA.		Fresh ahi and hamachi tuna, diced and towered with avocado, tomato, red onion, red chili, ginger and sesame seed vinaigrette with Asian sesame crisps.	
THE BLACK ORCHID	18.	OYSTERS ROCKEFELLER	18.
Sashimi-grade ahi tuna seared rare, sliced and served with our signature Black Orchid mustard sauce.		Fresh oysters baked on the half-shell with sautéed spinach, shallots, red bell peppers and Pernod, topped with a light citrus Hollandaise.	
ESCARGOT À LA CAROL	16.	OCEAN ROSE ABALONE	37.
Organically grown Burgundy snails marinated with fennel, garlic, shallots and parsley, baked with browned garlic butter with Asiago cheese.		Santa Barbara farm-raised baby pink abalone sautéed with butter, Meyer lemon, vermouth and shallots. Served with maitake mushrooms.	
DUNGENESS CRAB COCKTAIL	18.	PRAWN COCKTAIL	15.
Fresh Pacific Dungeness cracked crab served with house-made cocktail sauce and fresh lemon.		Large, white Mexican prawns poached in court bouillon. Served chilled with house-made cocktail sauce and fresh lemon.	
CRAB CAKES	Market Price	STEAMED CLAMS	16.
Maryland blue lump crab cakes with a ginger and stone-ground mustard sauce, garnished with a watercress and tomato salad.		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.	
SHRIMP SCAMPI	16.	BEEF CARPACCIO	15.
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.		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.	
STEAK TARTARE	16.	FOIE GRAS	37.
Hand-cut tender filet mignon, served raw with capers, shallots, chives and quail egg. Served with romaine leaves and toasted baguette.		La Belle Farms foie gras seared and served over toasted brioche with bruléed pineapple, pickledstrawberry and pineapple purée.	
SEAFOOD PLATTER	99.	BONE MARROW FLAN	16.
Alaskan king crab legs, Kumomoto oysters, large Mexican prawns and a Maine lobster tail served over shaved ice with horseradish, cocktail and mignonette sauces.		House-made prime beef marrow flan, served in bone with morel mushrooms and marrow demi-glace with toasted brioche.	

• SOUPS •

SOUP OF THE SEASON	9.	LOBSTER BISQUE	10.
Seasonal offering of house-made soups featuring fresh ingredients daily.		Classic preparation with heavy cream, sherry, lobster and rock shrimp.	

• SALADS •

CAESAR SALAD	10.	STEAKHOUSE WEDGE	10.
Whole crisp leaves of organic romaine with anchovy Caesar dressing. Garnished with Parmesan cheese crouton and white anchovy.		Crisp wedge of organic iceberg lettuce dressed with house-made Chandlers ranch dressing. Garnished with bacon and tomato.	
LIMOUSINE SALAD	12.	FIG AND BURRATA SALAD	14.
Crisp butter leaf lettuce, dressed with genuine Roquefort bleu cheese, spiced cashews, shaved crispy shallots, and garlic croutons with Roquefort vinaigrette.		Fresh, creamy, hand-crafted mozzarella with a salad of fresh figs, arugula, toasted hazelnuts and Prosciutto di Parma dressed with fig and balsamic vinaigrette.	
TOMATO AND FETA SALAD	15.	WILTED SPINACH SALAD	12.
Layers of organic heirloom tomatoes, roasted red peppers and grilled eggplant with basil pesto, olive tapenade and warm feta cheese.		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.	

CHANDLERS

PRIME STEAKS • FINE SEAFOOD™

• 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 | 34. 10 oz | 46.



USDA PRIME RIB EYE STEAK

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

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.

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 •

SRF | 極 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.

USDA GOLD
FILET MIGNON
8 oz | 75.

FLAT IRON STEAK
8 oz | 43.

CENTER CUT RIB EYE
12 oz | 95.

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*

ALL NATURAL • GRASS-FED BEEF •



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 – 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.	Asparagus Hollandaise.	11.	Sautéed Mushrooms.	9.
Pommes Frites.	7.	Rosemary Roasted Yukon Gold Potatoes.	7.	Baked Idaho® Potato.	5.
Creamed Spinach.	9.	Mac 'n' Cheese.	9.	Leek & Fennel 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
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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. 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.

BOUILLABAISSSE 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 broccolini 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.

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

PETRALE SOLE

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

BABY LAMB CHOPS

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

• 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.