

WINE LIST

ask to see the captain's list for complete wine selection

SPARKLING

montefresco, prosecco, veneto, it	9
domaine chandon, brut classic, ca (187ml)	15
schramsberg, mirabelle, brut rose, ca	15
veuve cliquot, brut, champagne, fr	25

WHITE

chardonnay	
far niente, napa valley, ca '17	30
ramey, fort ross-seaview, ca '17	16
thevenet & fils, macon pierreclos, macon-villages, fr '18	13
chenin blanc	
david finlayson, camino africana, old vine, Stellenbosch, sa '18	17
pinot grigio	
scarpetta, friuli, it '18	10
riesling	
dr. pauly bergweiler, Bernkasteler Badstube, Kabinett, Mosel, ger '15	12
sauvignon blanc	
auntsfield single vineyard, Marlborough, nz '19	12
jean reverdy et fils, la reine blanche, Sancerre, fr '19	16
rosé	
pascal jolivet, fr '18	13

RED

cabernet sauvignon	
bella union, napa valley, ca '17	30
niebaum estate, 1882, napa, ca '15	20
telaya, red mountain, wa '17	13
malbec	
vaglio temple, Mendoza, arg '17	12
merlot	
substance, Stoneridge Vineyard, Columbia Valley, wa '14	14
pinot noir	
frederic magnien, Bourgogne, Burgundy, fr '17	15
soter vineyards, north valley, Willamette Valley, or '17	16
proprietary blend	
il fauno di arcanum, Tuscany, it '16	16
j.l. Chave selection, Mon Coeur, Cotes du Rhone, fr '17	15
nebbiolo	
vietti perbacco, Langhe, Piedmont, it '17	14
syrah	
k vintners, Milbrandt, Wahluke Slope, wa '16	17
zinfandel	
quivira, Dry Creek Valley, ca '16	12
sangiovese	
badia a Coltibuono, Chianti Classico, it '17	12

MARTINIS

ten minute vesper reconsidered	14
plymouth gin, Koenig vodka, Lillet	
the classic	
gin or vodka of your choice, Noilly Prat dry vermouth, stirred, two Spanish olives or twist of lemon	
mr. squyre's negroni	12
Boodles gin, Campari, Carpano Antica Formula sweet vermouth, flamed orange peel	
chicago	12
Boodles gin, Black Label Scotch, lemon twist	
aviation	13
Magellan gin, Violette liqueur, Maraschino liqueur, lemon juice, Bada Bing cherry	
the squeeze	12
44° North Nectarine vodka, orange Curaçao, lemon juice, sugar, lemon twist	
huckleberry lemon drop	12
Koenig huckleberry vodka, unflavored vodka, huckleberry liqueur, lemon juice, sugar rim	
templeton rye old fashioned	14
raw sugar, Angostura bitters, orange, Bada Bing cherry	
black manhattan	14
Knob Creek, Avera + Angostura bitters, Bada Bing cherry	

SPRINGTIME FAVORITES

ketel one mule	12
ketel one vodka, ginger beer, lime juice	
cadillac margarita	15
patrón, salted rim, Grand Marnier	
dusk till dawn	13
Stoli cucumber vodka, Pimm's No. 1, lemon juice, ginger ale	
pomegranate mojito	12
Bacardi rum, Pama liqueur, lime juice, sugar, mint	
caipirinha	12
leblon cachaça, lime, sugar	

scan with phone camera to see full wine list



STARTERS

pacific oysters on the half shell	each 3.5	tower of tuna	16
cocktail and mignonette – ask for today's selection		ahi and hamachi tuna, avocado, tomato, red onion, sesame crisps	
the black orchid	18	wild mexican abalone	37
seared rare ahi, black orchid mustard sauce		butter, preserved lemon, maitake mushrooms	
escargot à la carol	16	prawn cocktail	15
browned garlic butter, asiago cheese		cocktail sauce, fresh lemon	
dungeness crab cocktail	18	moules frites	16
cocktail sauce and fresh lemon		Whidbey Island mussels, white wine, curry, lime, truffle fries	
crab cakes	mp	bone marrow flan	16
stone-ground mustard, watercress, tomato salad		prime beef marrow flan, morel mushrooms, marrow demi-glace, toasted brioche	
shrimp scampi	16	foie gras	37
white wine butter sauce, garlic crostini		bruléed pineapple, pickled strawberry, pineapple purée, brioche	
seafood platter	99		
alaskan king crab legs, Kumamoto oysters, large Mexican prawns, Maine lobster tail			

SOUPS + SALADS

soup of the season	10	lobster bisque	12
steakhouse wedge	10	tomato + feta salad	15
organic iceberg, Chandlers Ranch dressing, bacon, tomato		organic heirloom tomatoes, roasted red pepper, grilled eggplant, basil pesto, olive tapenade, feta	
caesar salad	11	grilled endive salad	14
organic romaine, anchovy caesar dressing, parmesan cheese crouton, white anchovy.		red-wine poached pear, candied pecans, manchego, radicchio, arugula, preserved lemon + honey vinaigrette	
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	

CHANDLERS

PRIME STEAKS • FINE SEAFOOD™

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 new york steak	14 oz 42
usda prime rib eye steak	16 oz 46
usda prime smoked ribeye	16 oz 55
ancho chile rubbed, mesquite smoked	
cowboy cut ribeye	24 oz 48
aged, bone-in, center-cut rib eye – 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 rib eye	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
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all natural grass-fed beef

filet mignon dry chimichurri rub	6 oz 42
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OVER THE TOP

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

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 quail

wild rice stuffed, golden raisin chutney, charred kale, morel 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, white cheddar grits, pork belly, english peas, fresh corn, honey, preserved lime

baby lamb chops

pan-seared, apple-mint chutney, potatoes au gratin, baby carrots

dessert

chocolate panna cotta or fromage blanc cheesecake

SEAFOOD

all fish is flown in jet-fresh

hawaiian ahi tuna	39	ora king salmon	35
pan-seared rare, wasabi mashed potatoes, ginger soy sauce, shiitake mushrooms, watercress salad		marcona almond + dijon crusted, roasted cauliflower, heirloom baby carrots, fingerling potato chips, raspberry beurre rouge	
alaskan halibut	38	day boat scallops	36
pan-seared, fingerling potatoes, spinach, fava beans, sautéed asparagus, lemon dill beurre blanc		pan-seared, truffled potato cakes, shiitake mushrooms, citrus beurre blanc	
fishmarket salad	29	maine lobster tail	12 oz mp
prawn shrimp, dungeness crab, bay scallops, bay shrimp, organic romaine, tomato, avocado, green goddess dressing		broiled, asparagus, hollandaise, pommes frites	
wild mexican abalone steaks	95	surf + turf	mp
preserved lemon beurre blanc, lemon, parsley, citrus jasmine rice, sautéed asparagus		maine lobster tail, petite filet mignon	

SPECIALTY DESSERT

classic chocolate soufflé 15

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

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 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.