

• **STARTER PLATES** •

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 garlic crostini.

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.

OCEAN ROSE ABALONE 37.
Santa Barbara farm-raised baby pink abalone sautéed with butter, preserved 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.

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.

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

• **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.

• **SALADS** •

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.

ROASTED BEET SALAD 15.
Roasted red and yellow beets with fresh arugula, Roquefort cheese and roasted walnuts in a red wine and walnut oil vinaigrette.

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

GRILLED ENDIVE SALAD 14.
With red wine poached pear, candied pecans and shaved Manchego cheese over a raddichio and arugula salad tossed in a preserved lemon and honey 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.

CHANDLERS

PRIME STEAKS • FINE SEAFOOD™

• PRIME STEAKS •

Each dish includes a broiled tomato Provençale with charred broccolini and red pepper coulis.

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 | 38. 10 oz | 48.



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 NEW YORK STRIP

Center-cut, aged prime strip loin known for its perfect balance of tenderness and rich, meaty flavors. 14 oz | 42.

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.

PRIME GRADE 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 | 65.

• SPECIALTY BEEF STEAKS •

USDA GOLD

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.

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*



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 – La Belle Farms 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.	12.	Sautéed Mushrooms.	12.
Pommes Frites.	7.	Rosemary Roasted Yukon Gold Potatoes.	7.	Baked Idaho® Potato.	6.
Creamed Spinach.	12.	Saffron and Gouda Mac 'n' Cheese With Lobster.	25.	Leek & Fennel Au Gratin Potatoes.	12.

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 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.

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

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.

ORA KING SALMON

Marcona almond and dijon crusted New Zealand king salmon with roasted cauliflower and heirloom baby carrots, fingerling potato chips and raspberry beurre rouge. 36.

ALASKAN HALIBUT

Pan-seared halibut set on fingerling potatoes, spinach and fava beans in a lemon, caper and fresh dill sauce with sautéed asparagus. 38.

• 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.

AUSTRALIAN LOBSTER TAIL

8 oz Australian rock lobster tail broiled and served with asparagus, Hollandaise and pommes frites. 48.

SURF AND TURF

Aussie tail and petite filet mignon. 79.

OCEAN ROSE ABALONE

Santa Barbara farm-raised abalone steaks sautéed in meunière butter, preserved lemon and parsley. Served with citrus-zested jasmine rice and fresh sautéed asparagus. 95.

PRIX FIXE THREE-COURSE DINNER 43..

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.

CAULIFLOWER STEAK

Marinated and roasted cauliflower "steak" served with charred broccolini, red pepper coulis and citrus dressed arugula. 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

DOVER 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.

• SPECIALTY DESSERT •

THE CLASSIC CHOCOLATE SOUFFLÉ

Double Belgian chocolate finished with Grand Marnier cream and chocolate sauce. 15.
Please allow 30 minutes for preparation. Full dessert menu available from your server.