

CHANDLERS

PRIME STEAKS • FINE SEAFOOD™

TAKE-OUT MENU

STARTERS

tower of tuna ahi and hamachi tuna, avocado, tomato, red onion, sesame crisps	16	sweet chili brussels sprouts shishito peppers, pickled red onion, furikake, sambal chili sauce	9
the black orchid seared rare ahi, black orchid mustard sauce	18	spicy meatballs tomato sauce, truffled pommes frites	12
the ritz burger (limited availability) japanese + american wagyu, filet mignon, bacon jam, foie gras aioli, citrus-dressed arugula, pommes frites, black pepper + truffle ketchup, pickled veggies – optional egg	30	crab cakes stone-ground mustard, watercress, tomato salad	mp
filet sliders (3) filet mignon, caramelized onions, bernaise, pommes frites	16	pork belly steamed buns korean bao bun, pickled slaw, hoisin peanut sauce	12
lollipop lamb chops pan seared, apple-mint chutney	18	prawn cocktail cocktail sauce, fresh lemon	15
		teriyaki bites prime new york steak, red bell pepper, onion, teriyaki sauce, truffled pommes frites	18
		cheese plate berries, nuts, chutney, honeycomb, french baguette	22

SOUPS + SALADS

bread service is available upon request – gluten-free galaxy rolls one dollar each

soup of the season	10	steakhouse wedge organic iceberg, chandlers ranch dressing, bacon, tomato	10
lobster bisque	13	caesar salad organic romaine, anchovy caesar dressing, parmesan cheese crouton, white anchovy	11
beet salad barley, watercress, arugula, whipped boursin cheese, pickled red onion, orange poppy seed dressing	15	limousine salad butter leaf, roquefort bleu cheese, spiced cashews, crispy shallots, garlic croutons, roquefort vinaigrette	13
burrata salad ancho chile + honey dressed persimmons, arugula, candied pistachios, crisp prosciutto, lemon	14		

TO-GO COCKTAILS 14

ten minute vesper reconsidered
plymouth gin, koenig vodka, lillet

the '33 plymouth
plymouth gin, dolin dry vermouth,
spanish olives, lemon twist

black manhattan
knob creek, averna, angostura bitters,
bada bing cherry

duck, duck
grey goose vodka, lillet + dolin dry
vermouths, lemon twist

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.

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.

PRIME STEAKS

broiled tomato provençale, charred broccolini, red pepper coulis
cognac peppercorn sauce • fresh chimichurri

MIDWEST CORN-FED BEEF

filet mignon	6 oz 38
	10 oz 48
usda prime new york steak	14 oz 44
usda prime ribeye steak	16 oz 48
usda prime smoked ribeye	16 oz 55
ancho chile rubbed, mesquite smoked	

ON THE SIDE

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 ribeye	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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SEAFOOD

all fish is flown in jet-fresh

hawaiian ahi tuna	39
pan-seared rare, wasabi mashed potatoes, ginger soy sauce, shiitake mushrooms, watercress salad	
seasonal fresh catch	mp
ask for the chef's seasonal creation	
fishmarket salad	29
prawn shrimp, dungeness crab, bay scallops, bay shrimp, organic romaine, tomato, avocado, green goddess dressing	
wild mexican abalone steaks	95
preserved lemon beurre blanc, lemon, parsley, citrus jasmine rice, sautéed asparagus	

ora king salmon	38
marcona almond + dijon crusted, roasted cauliflower, heirloom baby carrots, fingerling potato chips, raspberry beurre rouge	
day boat scallops	38
pan-seared, truffled potato cakes, shiitake mushrooms, citrus beurre blanc	
maine lobster tail	12 oz mp
broiled, asparagus, hollandaise, pommes frites	
surf + turf	mp
maine lobster tail, petite filet mignon	

PRIX FIXE THREE-COURSE DINNER 45

soup or mixed green salad or steakhouse wedge, entrée, dessert

beef short ribs

snake river farms american wagyu, red
wine braised, roasted baby heirloom
carrot + parsnip, horseradish, shaved
fennel, watercress

veal picatta

lemon butter caper sauce, broccolini,
mascarpone polenta

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, anson mills native blue corn
grits, ballard farms white cheddar, pork belly,
english peas, fresh corn, honey, preserved lime

roasted pheasant

anson mills calico wild rice, golden raisin
chutney, charred kale, wild mushrooms,
fried quail egg

dessert

german chocolate bomb, fromage blanc cheesecake or butterscotch crème brûlée^{GF}