

# MOTHER'S DAY

In honor of all women, proceeds from the day



will be donated to the Women's and Children's Alliance.

## WINE LIST

### SPARKLING

montefresco, prosecco, veneto, it  
 domaine chandon, brut classic, ca (187ml)  
 schramsberg, mirabelle, brut rosé, ca  
 veuve clicquot, brut, champagne, fr

### WHITE

**chardonnay**  
 matthiason, linda vista vineyard, napa valley, ca '19  
 ramey, fort ross-seaview, ca '17  
 thevenet & fils, mâcon pierreclos, mâcon-villages, fr '18  
**chenin blanc**  
 david finlayson, camino africana,  
 old vine, stellenbosch, sa '18  
**pinot grigio**  
 scarpetta, friuli, it '19  
**riesling**  
 dr. loosen, blue slate, kabinett, mosel, ge '19  
**sauvignon blanc**  
 craggy range, te muna, martinborough, nz '20  
 jean reverdy et fils, la reine blanche, saucerre, fr '19  
**rosé**  
 pascal jolivet, saucerre, fr '19

### RED

**cabernet sauvignon**  
 niebaum estate, 1882, napa, ca '16  
 telaya, red mountain, wa '17  
**malbec**  
 vaglio temple, mendoza, arg '18  
**merlot**  
 substance, stoneridge vineyard, columbia valley, wa '16  
**pinot noir**  
 Frédéric magnien, burgundy, fr '18  
 soter vineyards, north valley, willamette valley, or '18  
 sokol blosser, redland cuvée, willamette valley, or '18  
**proprietary blend**  
 il fauno di arcanum, tuscany, it '17  
 j.l. chave selection, mon coeur, côtes du rhône, fr '18  
**nebbiolo**  
 vietti perbacco, langhe, piedmont, it '18  
**syrah**  
 k vintners, milbrandt, wahlake slope, wa '18  
**zinfandel**  
 quivira, dry creek valley, ca '17  
**tempranillo**  
 lan, rioja reserva, sp '15

## WCA

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## COCKTAILS

### MARTINIS

**ten minute vesper reconsidered** 14  
 plymouth gin, revolution vodka, lillet, orange bitters  
 **de los muertos** 13  
 vida mezcal, aperol, montenegro, lime juice, flower rock  
**mr. squyre's negroni** 14  
 boodles gin, campari, carpano antica formula sweet  
 vermouth, flamed orange peel  
**rum raider** 13  
 blood orange cordial, bacardi superior rum, lime juice,  
 splash of simple, soda, dehydrated orange  
**aviation** 13  
 magellan gin, violette liqueur, maraschino liqueur,  
 lemon juice, amarena cherry  
**the squeeze** 13  
 44° north nectarine vodka, orange curaçao,  
 lemon juice, sugar, lemon twist  
**huckleberry lemon drop** 13  
 koenig huckleberry vodka, revolution vodka,  
 huckleberry liqueur, lemon juice, sugar rim  
**black manhattan** 14  
 knob creek, averna, angostura bitters, amarena cherry  
**sazerac** 14  
 sazerac rye, hennessy vs, peychaud's + angostura bitters,  
 sugar, absinthe rinse, lemon peel

## SPRING FEVER

**fever of the mad** 14  
 empress gin, grapefruit slice, fever tree grapefruit soda  
**kiss my spritz** 13  
 titos vodka, aperol, orange slice, fever tree elderflower tonic





upgrade any of your spirits  
 with premium fever tree mixers  
 tonic, diet tonic, soda, grapefruit  
 soda, elderflower tonic + 2

## WINES BY THE BOTTLE

scan with phone camera to see full wine list



## STARTERS

**pacific oysters on the half shell** each 3.5  
 cocktail + mignonette sauces  
**tower of tuna** 16  
 sashimi-grade ahi + hamachi tuna, avocado, tomatoes,  
 red onions, sesame crisps  
**the black orchid** 18  
 seared rare sashimi-grade ahi tuna, black orchid mustard sauce  
**prawn cocktail** 18  
 cocktail sauce, fresh lemon  
**dungeness crab cocktail** 18  
 cocktail sauce, fresh lemon  
**seafood platter** mp  
 alaskan king crab legs, pacific oysters, large  
 gulf prawns, maine lobster tail  
**steak tartare** 21  
 snake river farms flat iron, garlic, shallots, caperberries,  
 dijon aioli, chive oil, sourdough toast

**wild mexican abalone** mp  
 butter, preserved lemon, maitake mushrooms  
**escargot à la carol** 16  
 browned garlic butter, asiago cheese  
**oysters rockefeller** 18  
 pacific oysters, sautéed spinach, shallots, red bell peppers,  
 pernod, citrus hollandaise  
**shrimp scampi** 18  
 garlic, shallots, tomatoes, basil, red chili flakes,  
 butter sauce, white wine, lemon  
**crab cakes** mp  
 stone-ground mustard, watercress, tomato salad  
**foie gras** 37  
 spiced brioche french toast, scarpetta caramel,  
 wine-poached apples, lingonberries, quail egg

# CHANDLERS

PRIME STEAKS • FINE SEAFOOD™

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 6 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.

## SOUPS + SALADS

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

<b>soup of the season</b>	10	<b>lobster bisque</b>	13
<b>steakhouse wedge</b>	12	sherry, crème fraîche	
organic iceberg, candied spiced bacon, heirloom cherry tomatoes, pickled red onions, chandlers ranch dressing		<b>beet salad</b>	15
<b>caesar salad</b>	12	barley, watercress, arugula, whipped boursin cheese, pickled red onions, orange poppy seed dressing	
organic romaine, parmesan cheese croutons, anchovy caesar dressing, white anchovy		<b>burrata salad</b>	15
<b>limousine salad</b>	14	masala + honey dressed mangoes, arugula, candied spiced filberts, crisp prosciutto, citrus vinaigrette	
butter leaf, roquefort bleu cheese, spiced cashews, crispy shallots, garlic croutons, roquefort vinaigrette		<b>spring spinach salad</b>	15
		fresh strawberries, candied pecans, stilton blue cheese, pickled shallots, raspberry vinaigrette	


## PRIME STEAKS

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

### MIDWEST CORN-FED BEEF


<b>filet mignon</b>	6 oz 40
	10 oz 52
<b>usda prime delmonico</b>	14 oz 64
<b>usda prime new york strip</b>	14 oz 55
<b>usda prime ribeye steak</b>	16 oz 55
<b>usda prime smoked ribeye</b>	16 oz 58
ancho chile-rubbed, mesquite smoked	
<b>cowboy cut ribeye</b>	24 oz 52
aged, bone-in, center-cut ribeye	

### 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	
<b>filet mignon</b>	8 oz 85
<b>flat iron steak</b>	8 oz 43
<b>bull's eye ribeye</b>	10 oz 110
filet-style cut from the heart of the rib, eye of the ribeye	

#### all-natural grass-fed beef

<b>filet mignon dry chimichurri rub</b>	6 oz 42
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### CERTIFIED A5 JAPANESE WAGYU

<b>filet mignon</b>	5 + 10 oz mp
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### LAMB

<b>prime colorado rack of lamb</b>	16 oz mp
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### OVER THE TOP

<b>oscar style alaskan king crab meat, béarnaise, asparagus</b>	27
<b>à la rossini foie gras, wild mushrooms, port reduction</b>	37
<b>le bleu roquefort</b>	8
<b>à moelle bone marrow flan, wild mushrooms, marrow demi-glace</b>	9

## SEAFOOD

all fish is flown in jet-fresh

<b>hawaiian sashimi-grade ahi tuna</b>	42	<b>ora king salmon</b>	38
pan-seared rare, wasabi mashed potatoes, ginger soy sauce, shiitake mushrooms, watercress salad		pan-seared, saffron pearl couscous, heirloom cherry tomatoes, pickled cauliflower, dill + ginger yogurt	
<b>seasonal fresh catch</b>	mp	<b>day boat scallops</b>	38
<b>fishmarket salad</b>	32	pan-seared, idaho® potato cakes, shiitake mushrooms, truffled citrus beurre blanc	
prawns, dungeness crab, bay scallops, bay shrimp, organic romaine, tomatoes, avocado, green goddess dressing		<b>maine lobster tail</b>	12 oz mp
<b>wild mexican abalone steaks</b>	mp	broiled, asparagus hollandaise, pommes frites	
preserved lemon beurre blanc, lemon, parsley, citrus jasmine rice, sautéed asparagus		<b>surf + turf</b>	mp
		maine lobster tail, 6 oz filet mignon	



*Mother's Day* **PRIX FIXE THREE-COURSE DINNER 55**  
soup or mixed green salad or steakhouse wedge, entrée, dessert

<b>veal picatta</b> lemon butter caper sauce, broccolini, mascarpone polenta	<b>pasta pescatore</b> handmade tagliatelle, prawns, lobster, bay scallops, mussels, spiced lobster pan sauce
<b>roasted pheasant</b> anson mills calico wild rice, golden raisin chutney, charred kale, wild mushrooms, fried quail egg	<b>braised lamb shank</b> osso buco-cut, basque spices, white bean cassoulet, brussels sprouts, confit tomato
<b>prime rib</b> broiled tomato provençale, garlic mashed potatoes, au jus, creamy horseradish	<b>cauliflower steak</b> marinated + roasted, charred broccolini, red pepper coulis, citrus dressed arugula – for a complete vegan meal, pair with a mixed green salad + sorbet
<b>dessert</b>	
german chocolate bomb, fromage blanc cheesecake or butterscotch crème brûlée	

### • CLASSIC CHOCOLATE SOUFFLÉ 15 •

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