

CHANDLERS

PRIME STEAKS • FINE SEAFOOD™

WINE LIST


SPARKLING

| | |
|---|----|
| montefresco, prosecco, veneto, it | 9 |
| domaine chandon, brut classic, ca (187ml) | 15 |
| schramsberg, mirabelle, brut rosé, ca | 15 |
| laurent-perrier, brut, champagne, fr, nv | 25 |

WHITE



| | |
|---|----|
| chardonnay | |
| daou reserve, paso robles, ca '19 | 15 |
| ramey, fort ross-seaview, ca '18 | 16 |
| thevenet & fils, mâcon pierreclos, mâcon-villages, fr '19 | 13 |
| pinot grigio | |
| scarpetta, friuli, it '20 | 10 |
| riesling | |
| dr. loosen, blue slate, kabinet, mosel, ge '19 | 13 |
| sauvignon blanc | |
| auntsfield, single vineyard, marlborough, nz '20 | 13 |
| jean reverdy et fils, la reine blanche, sancerre, fr '20 | 16 |
| rosé | |
| pascal jolivet, sancerre, fr '20 | 13 |

RED

| | |
|--|----|
| cabernet sauvignon | |
| niebaum estate, 1882, napa, ca '16 | 20 |
|  telaya, red mountain, wa '17 | 13 |
| malbec | |
| vaglio temple, mendoza, arg '18 | 12 |
| merlot | |
| substance, northridge vineyard, wahlake slope, wa '14 | 14 |
| pinot noir | |
| frédéric magnien, burgundy, fr '18 | 15 |
| calera, central coast, ca '18 | 18 |
| sokol blossom, redland cuvée, willamette valley, or '18 | 16 |
| proprietary blend | |
| il fauno di arcanum, tuscan, it '17 | 16 |
| j.l. chave selection, mon coeur, côtes du Rhône, fr '18 | 15 |
| nebbiolo | |
| vietti perbacco, langhe, piedmont, it '18 | 14 |
| syrah | |
| k vintners, milbrandt, wahlake slope, wa '18 | 17 |
| zinfandel | |
| quivira, dry creek valley, ca '18 | 12 |
| tempranillo | |
| lan, rioja reserva, sp '15 | 13 |

COCKTAILS

MARTINIS

| | |
|---|----|
| ten minute vesper reconsidered | 14 |
|  plymouth gin, revolution vodka, lillet, orange bitters | |
| mr. belvedere | 14 |
| belvedere "smógy forest" single estate rye vodka, dry vermouth, lemon twist | |
| 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 | |



FEVER-TREE

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

SPRING FEVER

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



CORAVIN POURS


Hand-picked, premium by-the-glass wines from our cellar. Ask your server for a list of our current offerings.

Our corkage fee is \$40 per 750ml bottle – 2 bottles maximum

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STARTERS

| | | | |
|---|--|---|--|
| pacific oysters on the half shell each 3.5 cocktail + mignonette sauces | | wild mexican abalone mp butter, preserved lemon, maitake mushrooms | |
| tower of tuna 18 sashimi-grade ahi + hamachi tuna, avocado, tomatoes, red onions, sesame crisps | | escargot à la carol 16 browned garlic butter, asiago cheese | |
| the black orchid 20 seared rare sashimi-grade ahi tuna, black orchid mustard sauce | | oysters rockefeller 18 pacific oysters, sautéed spinach, shallots, red bell peppers, pernod, citrus hollandaise | |
| prawn cocktail 18 cocktail sauce, fresh lemon | | shrimp scampi 18 garlic, shallots, tomatoes, basil, red chili flakes, butter sauce, white wine, lemon | |
| dungeness crab cocktail 18 cocktail sauce, fresh lemon | | crab cakes mp stone-ground mustard, watercress, tomato salad | |
| seafood platter mp alaskan king crab legs, pacific oysters, large gulf prawns, maine lobster tail | | foie gras 37 white miso-parsnip panna cotta, teriyaki port reduction, compressed kiss limon, orange almond tuille | |
| steak tartare 21  snake river farms flat iron, garlic, shallots, caperberries, dijon aioli, chive oil, sourdough toast | | | |

SOUPS + SALADS

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

| | |
|---|--|
| soup of the season 10 | lobster bisque 13 sherry, crème fraîche |
| steakhouse wedge 12 organic iceberg, candied spiced bacon, heirloom cherry tomatoes, pickled red onions, chandlers ranch dressing | heirloom tomato + watermelon salad 15 ballard farms feta, basil pesto, frisée, pickled watermelon rind, balsamic reduction |
| caesar salad 12 organic romaine, parmesan cheese croutons, anchovy caesar dressing, white anchovy | burrata salad 15 masala + honey dressed pluots, arugula, candied spiced pistachios, crisp prosciutto, citrus vinaigrette |
| limousine salad 14 butter leaf, roquefort bleu cheese, spiced cashews, crispy shallots, garlic croutons, roquefort vinaigrette | summer spinach salad 15 fresh strawberries, candied pecans, stilton blue cheese, pickled shallots, raspberry vinaigrette |

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.

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THE FRESHEST SEAFOOD

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!

| | |
|--|--|
| hawaiian sashimi-grade ahi tuna 45 pan-seared rare, wasabi mashed potatoes, ginger soy sauce, shiitake mushrooms, watercress salad | black cod 40 sake marinated, coconut-lime rice cake, shiitake mushrooms, thai chili orange miso, pickled red onion |
| alaskan halibut 42 pan-seared, fingerling potatoes, spinach, fava beans, sautéed asparagus, lemon dill beurre blanc | ora king salmon 38 pan-seared, saffron pearl couscous, heirloom cherry tomatoes, pickled cauliflower, dill + ginger yogurt |

SHELLFISH SPECIALTIES

| | |
|--|--|
| fishmarket salad 32 mexican prawns, dungeness crab, bay scallops, bay shrimp, organic romaine, tomatoes, avocado, green goddess dressing | day boat scallops 40 pan-seared, idaho® potato cakes, shiitake mushrooms, truffled citrus beurre blanc |
| wild mexican abalone steaks mp preserved lemon beurre blanc, lemon, parsley, citrus jasmine rice, sautéed asparagus | maine lobster tail mp broiled, asparagus hollandaise, pommes frites |
| cioppino 42 seafood fumet, mussels, clams, halibut, mexican prawns, black cod, tomatoes, shaved fennel + leek, grilled sourdough | surf + turf mp maine lobster tail, 6 oz filet mignon |

PRIX FIXE THREE-COURSE DINNER 45

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

| | |
|--|---|
| veal picatta lemon butter caper sauce, broccolini, handmade tagliatelle | roasted pheasant anson mills calico wild rice, golden raisin chutney, charred kale, wild mushrooms, fried quail egg |
| steakhouse wagyu burger candied spiced bacon, cheddar cheese, russian dressing, butter lettuce, heirloom tomato, pommes frites | trout almondine roasted garlic fingerling potatoes, sautéed spinach, buttered haricot verts, charred lemon |
| cauliflower steak marinated + roasted, charred broccolini, red pepper coulis, citrus dressed arugula – for a complete vegan meal, pair with a mixed green salad + sorbet | pasta primavera handmade tagliatelle, chef's seasonal vegetables, parmesan, garlic, fine herbes |

dessert

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

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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 45 10 oz 58 | usda prime smoked ribeye | 16 oz 60 |
| | | ancho chile-rubbed, mesquite smoked | |
| usda prime new york strip | 14 oz 55 | cowboy cut ribeye | 24 oz 52 |
| usda prime ribeye steak | 16 oz 56 | aged, bone-in, center-cut ribeye | |

SPECIALTY STEAKS



northwest american wagyu
usda gold

 snake river farms, america's finest
quality, premium beef

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

all-natural grass-fed beef

| | |
|---------------------|---------|
| filet mignon | 6 oz 42 |
| dry chimichurri rub | |




CERTIFIED A5
JAPANESE WAGYU

filet mignon 5 + 10 oz mp

OVER THE TOP

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

ON THE SIDE

| | | | |
|---|----|--|----------|
| roasted vegetables with boursin cheese | 9 | rosemary roasted yukon gold potatoes | 7 |
| pommes frites | 7 | saffron + gouda mac 'n' cheese with lobster | 14 25 |
| creamed spinach | 12 | sautéed mushrooms | 12 |
| asparagus hollandaise | 12 | leek + fennel au gratin potatoes | 12 |
|  baked idaho® potato | 6 | | |

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

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.