

# CHANDLERS

PRIME STEAKS • FINE SEAFOOD™

## WINE LIST

### SPARKLING

montefresco, prosecco, veneto, it	9
schramsberg, mirabelle, brut rosé, ca	15
laurent-perrier, brut, champagne, fr, nv	25

### WHITE



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

### RED

<b>cabernet sauvignon</b>	
niebaum estate, 1882, napa, ca '16	20
 telaya, red mountain, wa '17	13
<b>malbec</b>	
vaglio temple, mendoza, arg '18	12
<b>merlot</b>	
substance, northridge vineyard, wahluke slope, wa '14	14
<b>pinot noir</b>	
frédéric magnien, burgundy, fr '18	15
calera, central coast, ca '18	18
sokol blosser, redland cuvée, willamette valley, or '18	16
<b>proprietary blend</b>	
il fauno di arcanum, tuscan, it '18	16
j.l. chave selection, mon coeur, côtes du rhône, fr '19	15
<b>nebbiolo</b>	
vietti perbacco, langhe, piedmont, it '18	14
<b>syrah</b>	
k vintners, milbrandt, wahluke slope, wa '18	17
<b>zinfandel</b>	
quivira, dry creek valley, ca '18	12
<b>tempranillo</b>	
lan, rioja reserva, sp '15	13

## COCKTAILS

### MARTINIS

<b>ten minute vesper reconsidered</b>	14
 plymouth gin, revolution vodka, lillet, orange bitters	
<b>ten minute mr. belvedere</b>	14
belvedere "smógory forest" single estate rye vodka, dry vermouth, lemon twist	
<b>mr. squyre's negroni</b>	14
boodles gin, campari, carpano antica formula sweet vermouth, flamed orange peel	
<b>rum raider</b>	13
blood orange cordial, bacardi superior rum, lime juice, splash of simple, soda, dehydrated orange	
<b>dia de los muertos</b>	15
casamigos mezcal, aperol, montenegro, lime juice, flower rock	
<b>the squeeze</b>	13
 44° north nectarine vodka, orange curaçao, lemon juice, sugar, lemon twist	
<b>huckleberry lemon drop</b>	13
 koenig huckleberry vodka, revolution vodka, huckleberry liqueur, lemon juice, sugar rim	
<b>black manhattan</b>	14
knob creek, averna, angostura bitters, amarena cherry	
<b>sazerac</b>	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

<b>fever of the mad</b>	14
empress gin, grapefruit slice, fever tree grapefruit soda	
<b>kiss my spritz</b>	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

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

## 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 sherry, crème fraîche
<b>steakhouse wedge</b> 12 organic iceberg, candied spiced bacon, heirloom cherry tomatoes, pickled red onions, chandlers ranch dressing	<b>heirloom tomato + watermelon salad</b> 15 ballard farms feta, basil pesto, frisée, pickled watermelon rind, balsamic reduction
<b>caesar salad</b> 12 organic romaine, parmesan cheese croutons, anchovy caesar dressing, white anchovy	<b>burrata salad</b> 15 masala + honey dressed pluots, arugula, candied spiced pistachios, crisp prosciutto, citrus vinaigrette
<b>limousine salad</b> 14 butter leaf, roquefort bleu cheese, spiced cashews, crispy shallots, garlic croutons, roquefort vinaigrette	<b>summer spinach salad</b> 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!

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

## SHELLFISH SPECIALTIES

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

## PRIX FIXE THREE-COURSE DINNER 45

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

<b>veal picatta</b> lemon butter caper sauce, broccolini, handmade tagliatelle	<b>roasted pheasant</b> anson mills calico wild rice, golden raisin chutney, charred kale, wild mushrooms, fried quail egg
<b>steakhouse wagyu burger</b> candied spiced bacon, cheddar cheese, russian dressing, butter lettuce, heirloom tomato, pommes frites	<b>trout amandine</b> roasted garlic fingerling potatoes, sautéed spinach, buttered haricot verts, charred lemon
<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>pasta primavera</b> handmade tagliatelle, chef's seasonal vegetables, parmesan, garlic, fine herbes

### dessert

flourless chocolate torte, 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	34
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.