

CHANDLERS

PRIME STEAKS • FINE SEAFOOD™

WINE LIST


SPARKLING

montefresco, prosecco, veneto, it	10
schramsberg, mirabelle, brut rosé, ca	16
veuve cliquot, brut, champagne, fr	25

WHITE

chardonnay	
daou reserve, paso robles, ca '19	15
ramey, fort ross-seaview, ca '18	16
domaine perraud de la grande burette, mâcon-villages, fr '19	14
pinot grigio	
scarpetta, friuli, it '20	11
riesling	
dr. loosen, blue slate, kabinet, mosel, ge '19	13
sauvignon blanc	
auntsfield, single vineyard, marlborough, nz '20	13
rosé	
pascal jolivet, sancerre, fr '20	13

RED

cabernet sauvignon	
clos pegase, napa, ca '19	22
 telaya, red mountain, wa '17	13
malbec	
vaglio temple, mendoza, arg '18	13
merlot	
substance, northridge vineyard, wahlake slope, wa '14	14
pinot noir	
frédéric magnien, burgundy, fr '18	15
calera, central coast, ca '18	18
proprietary blend	
il fauno di arcanum, tuscan, it '18	16
j.l. chave selection, mon coeur, côtes du rhône, fr '19	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	14






FEVER-TREE

upgrade any of your spirits or as a non-alcoholic option +2

- tonic
- diet tonic
- grapefruit soda
- soda
- elderflower tonic

COCKTAILS

employees only manhattan	14
templeton rye, sweet vermouth, grand marnier, ango + orange bitters, orange zest, amarena cherry	
sazerac	14
sazerac rye, hennessy vs, peychaud's + angostura bitters, sugar, absinthe rinse, lemon peel	
the jazzman	14
makers mark bourbon, green chartreuse, antiqua + orange bitters, flamed orange peel	
smoke + silk	15
casamigos mezcal, belle de brillet, fresh lemon, ango bitters, dehydrated orange	
red light	16
patron, blood orange cordial, lime, grand marnier, salted rim	
mr. squyre's negroni	14
boodles gin, campari, carpano antica formula sweet vermouth, flamed orange peel	
ten minute nobility	14
botanist gin, parfait amour, lillet, lemon twist	
ten minute mr. belvedere	14
belvedere "smógory forest" single estate rye vodka, dry vermouth, lemon twist	
ten minute vesper reconsidered	14
 plymouth gin, revolution vodka, lillet, orange bitters	
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	

SWEET TOOTH

chocolate martini	14
stoli vanilla + 360 chocolate vodka, godiva, whipped cream, sugar rim	
skrews loose	14
skrewball peanut butter whiskey, bumbu rum, godiva, whipped cream, sugar rim	
pear sidecar	13
belle de brillet pear cognac, lemon twist	




CORAVIN POURS

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

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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 18 browned garlic butter, asiago cheese	
the black orchid 22 seared rare sashimi-grade ahi tuna, black orchid mustard sauce		oysters rockefeller 21 pacific oysters, sautéed spinach, shallots, red bell peppers, pernod, citrus hollandaise	
prawn cocktail 18 cocktail sauce, fresh lemon		shrimp scampi 22 garlic, shallots, tomatoes, basil, red chili flakes, butter sauce, white wine, lemon	
seafood platter mp alaskan king crab legs, pacific oysters, large gulf prawns, maine lobster tail		crab cakes mp maryland blue lump + alaskan king crab meat, stone-ground mustard, watercress, tomato salad	
steak tartare 22  snake river farms flat iron, garlic, shallots, caperberries, dijon aioli, chive oil, sourdough toast		foie gras 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 rolls one dollar each

soup of the season 12	lobster bisque 13 sherry, crème fraîche
steakhouse wedge 12 organic iceberg, candied spiced bacon, heirloom cherry tomatoes, pickled red onions, chandlers ranch dressing	burrata salad 15 masala + honey dressed persimmons, arugula, candied spiced filberts, crisp prosciutto, citrus vinaigrette
caesar salad 13 organic romaine, parmesan cheese croutons, anchovy caesar dressing, white anchovy	wilted spinach salad 13 goat cheese, bacon, mushrooms, shallots, oven-dried tomatoes, boiled egg, walnut dressing
limousine salad 15 butter leaf, roquefort bleu cheese, spiced cashews, crispy shallots, garlic croutons, roquefort vinaigrette	beet salad 15 organic arugula, roquefort cheese, roasted walnuts, red wine 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
seasonal fresh fish mp ask your server to describe the chef's seasonal creation	ora king salmon 38 pan-seared, saffron pearl couscous, heirloom cherry tomatoes, pickled cauliflower, dill + ginger yogurt

SHELLFISH SPECIALTIES

fishmarket salad 32 mexican prawns, maryland blue lump 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	duck two ways seared duck breast and duck leg confit, red cabbage + apple slaw, port wine reduction, mascarpone polenta
steakhouse wagyu burger candied spiced bacon, cheddar cheese, russian dressing, butter lettuce, heirloom tomato, pommes frites	trout amandine 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

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 48 10 oz 62	usda prime smoked ribeye	16 oz 60
		ancho chile-rubbed, mesquite smoked	
delmonico	14 oz 75	cowboy cut ribeye	24 oz 55
		aged, bone-in, center-cut ribeye	
usda prime new york strip	14 oz 60		
usda prime ribeye steak	16 oz 60		

SPECIALTY STEAKS



northwest american wagyu
usda gold

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

filet mignon	8 oz 88
flat iron steak	8 oz 48
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 45
dry chimichurri rub	




CERTIFIED A5
JAPANESE WAGYU

filet mignon 5 + 10 oz mp

OVER THE TOP

oscar style	34
alaskan king crab meat, sauce béarnaise, asparagus	
à la rossini	37
foie gras, wild mushrooms, port reduction	
le bleu topped with genuine roquefort	10
à moelle	10
bone marrow flan, wild mushrooms, marrow demi-glace	

ON THE SIDE

roasted vegetables with boursin cheese	10	rosemary roasted yukon gold potatoes	8
pommes frites	8	saffron + gouda mac 'n' cheese with lobster	15 30
creamed spinach	12	sautéed mushrooms	14
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.