

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

albariño	
legado del conde, rías baixas, sp '20	10
bordeaux blanc	
château graville lacoste, graves, fr '20	13
chardonnay	
daou reserve, paso robles, ca '19	15
ramey, fort ross-seaview, ca '18	16
domaine perraud de la grande burette, mācon-villages, fr '19	14
pinot grigio	
scarpetta, friuli, it '20	11
riesling	
dr. loosen, blue slate, kabinett, mosel, ge '19	13
sauvignon blanc	
auntsfield, single vineyard, marlborough, nz '20	13
rosé	
sokol blossom, willamette valley, or '20	11

RED

cabernet sauvignon	
clos pegase, napa, ca '19	22
Idaho telaya, red mountain, wa '17	13
malbec	
vaglio temple, mendoza, arg '18	13
merlot	
substance, northridge vineyard, wahluke slope, wa '14	14
pinot noir	
frédéric magnien, graviers, burgundy, fr '18	15
ken wright, ava series, rotating vineyard sites, willamette, or '20	16
calera, central coast, ca '18	18
proprietary blend	
il fauno di arcanum, tuscany, 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, wahluke slope, wa '18	17
zinfandel	
quivira, dry creek valley, ca '18	12
tempranillo	
lan, rioja reserva, sp '15	14



CORAVIN POURS

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



upgrade any of your spirits or as a non-alcoholic option +2
 • tonic • diet tonic
 • grapefruit soda • soda
 • elderflower tonic

COCKTAILS

employees only manhattan	15
templeton rye, sweet vermouth, grand marnier, angostura + orange bitters, orange zest, amarena cherry	
old fashioned	14
elijah craig bourbon, demera simple, angostura + orange bitters, orange peel, amarena cherry	
the jazzman	15
makers mark bourbon, green chartreuse, antiqua + orange bitters, flamed orange peel	
smoke + silk	16
casamigos mezcal, belle de brillet, fresh lemon, angostura bitters, dehydrated orange	
red light	17
patron, blood orange cordial, lime, grand marnier, salted rim	
mr. squyre's negroni	15
boodles gin, campari, carpano antica formula sweet vermouth, flamed orange peel	
ten minute nobility	16
botanist gin, parfait amour, lillet, lemon twist	
ten minute mr. belvedere	16
belvedere "smogory forest" single estate rye vodka, dry vermouth, lemon twist	
ten minute vesper reconsidered	16
Idaho plymouth gin, revolution vodka, lillet, orange bitters	
the squeeze	14
Idaho 44° north nectarine vodka, orange curaçao, lemon juice, sugar, lemon twist	
huckleberry lemon drop	14
Idaho koenig huckleberry vodka, revolution vodka, huckleberry liqueur, lemon juice, sugar rim	
cosmopolitan	14
tito's vodka, orange liquor, lime + cranberry juices, lime wheel	

SWEET TOOTH

chocolate martini	15
stoli vanilla + 360 chocolate vodka, godiva, whipped cream, sugar rim	
skrews loose	15
skrewball peanut butter whiskey, bumbu rum, godiva, whipped cream, sugar rim	

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STARTERS

pacific oysters on the half shell	each 3.5	wild mexican abalone	mp
cocktail + mignonette sauces		butter, preserved lemon, maitake mushrooms	
tower of tuna	18	escargot à la carol	18
sashimi-grade ahi + hamachi tuna, avocado, tomatoes, red onions, sesame crisps		browned garlic butter, asiago cheese	
the black orchid	22	oysters rockefeller	21
seared rare sashimi-grade ahi tuna, black orchid mustard sauce		pacific oysters, sautéed spinach, shallots, red bell peppers, pernod, citrus hollandaise	
prawn cocktail	18	shrimp scampi	22
cocktail sauce, fresh lemon		garlic, shallots, tomatoes, basil, red chili flakes, butter sauce, white wine, lemon	
seafood platter	mp	crab cakes	mp
alaskan king crab legs, pacific oysters, large gulf prawns, maine lobster tail		maryland blue lump + alaskan king crab meat, stone-ground mustard, watercress, tomato salad	
steak tartare	22	foie gras	37
snake river farms flat iron, garlic, shallots, caperberries, dijon aioli, chive oil, sourdough toast		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
steakhouse wedge	12	sherry, crème fraîche	
organic iceberg, candied spiced bacon, heirloom cherry tomatoes, pickled red onions, chandlers ranch dressing		burrata salad	16
caesar salad	14	masala + honey dressed persimmons, arugula, candied spiced filberts, crisp prosciutto, citrus vinaigrette	
organic romaine, parmesan cheese croutons, anchovy caesar dressing, white anchovy		wilted spinach salad	14
limousine salad	15	goat cheese, bacon, mushrooms, shallots, oven-dried tomatoes, boiled egg, walnut dressing	
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.

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	48	black cod	42
pan-seared rare, wasabi mashed potatoes, ginger soy sauce, shiitake mushrooms, watercress salad		sake marinated, coconut-lime rice cake, shiitake mushrooms, thai chili orange miso, pickled red onion	
seasonal fresh fish	mp	ora king salmon	38
ask your server to describe the chef's seasonal creation		pan-seared, parsnip-potato purée, heirloom carrots, wild mushrooms, beurre rouge	

SHELLFISH SPECIALTIES

fishmarket salad	32	day boat scallops	43
mexican prawns, maryland blue lump crab, bay scallops, bay shrimp, organic romaine, tomatoes, avocado, green goddess dressing		pan-seared, idaho® potato cakes, shiitake mushrooms, tomatoes, truffled citrus beurre blanc	
wild mexican abalone steaks	mp	maine lobster tail	mp
preserved lemon beurre blanc, lemon, parsley, citrus jasmine rice, sautéed asparagus		broiled, asparagus hollandaise, pommes frites	
		surf + turf	mp
		maine lobster tail, 6 oz filet mignon	
bouillabaisse à la maison	43		
crab, scallop, prawn, clams, mussels, fresh fish filet, saffron-lobster broth, toasted rouille			



Mother's Day THREE-COURSE DINNER 60

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

veal picatta	lemon butter caper sauce, broccolini, mascarpone polenta soufflé	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 68	usda prime smoked ribeye ancho chile-rubbed, mesquite smoked	16 oz 75
usda prime delmonico	14 oz 78	cowboy cut ribeye	24 oz 70
usda prime new york strip	14 oz 68	aged, bone-in, center-cut ribeye	
usda prime ribeye steak	16 oz 75		

SPECIALTY STEAKS



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

filet mignon	8 oz 95
flat iron steak	8 oz 52
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
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CERTIFIED A5 JAPANESE WAGYU

filet mignon	5 + 10 oz mp
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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	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
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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.