



Let dad play all day and then treat him to a Chandlers-quality dinner at home that evening.

Choose a complete three-course dinner or order from the á la carte menu.

You get our premium proteins ready-to-cook at home. Round it out with sides and our special Father's Day add-ons. Steaks come packed with bone marrow/wagyu finishing butter, chimichurri and cognac peppercorn sauces.

**Call 208.383.4300 to place your order no later than 4 pm on Friday, June 17
Pick up Sunday, June 19, between 2-4 pm**

THREE-COURSE DINNER

50 per person

CHOOSE A SALAD

steakhouse wedge
organic iceberg, chandlers ranch dressing, bacon, tomato

caesar salad
organic romaine, anchovy caesar dressing, parmesan cheese crouton, white anchovy

limousine salad
butter leaf, roquefort bleu cheese, spiced cashews, crispy shallots, garlic croutons, roquefort vinaigrette

CHOOSE A SIDE DISH

creamed spinach

roasted broccolini

saffron + gouda mac 'n' cheese

leek + fennel au gratin potatoes

CHOOSE A PROTEIN

american wagyu flat iron – usda gold 8 oz
snake river farms, america's finest quality, premium beef

usda prime ribeye steak 16 oz
midwest corn-fed, heavy marbling, rich flavors

grass fed filet mignon 6 oz
dry chimichurri rub

choice cowboy cut ribeye 24 oz
aged, bone-in, center-cut rib eye
best served medium rare to medium

usda prime smoked ribeye 16 oz
ancho chile-rubbed, hickory smoked

usda prime new york steak 14 oz
midwest corn-fed

fresh catch en papillote
seasonal fish, carrots, asparagus, parsnips, red potatoes, lemon, garlic, thyme, rosemary, herbs de provence

CHOOSE A DESSERT

butterscotch crème brûlée^{GF}
classic burnt cream, caramelized sugar

the bomb
bittersweet chocolate mousse, white chocolate brownie, grand marnier, dark chocolate shell, hazelnuts

cheesecake
fromage blanc goat cheese, vanilla, graham cracker crust, wild honey

triple-layer carrot cake
black currant, walnut, cream cheese frosting

À LA CARTE ADD-ONS

american wagyu flat iron – usda gold 8 oz 32
snake river farms, america's finest quality, premium beef

usda prime ribeye steak 16 oz 50
midwest corn-fed, heavy marbling, rich flavors

grass fed filet mignon 6 oz 35
dry chimichurri rub

choice cowboy cut ribeye 24 oz 48
aged, bone-in, center-cut rib eye
best served medium rare to medium

usda prime smoked ribeye 16 oz 50
ancho chile-rubbed, hickory smoked

usda prime new york steak 14 oz 35
midwest corn-fed

fresh catch en papillote 32
seasonal fish, carrots, asparagus, parsnips, red potatoes, lemon, garlic, thyme, rosemary, herbs de provence

SIDE DISHES 8

make it a meal with our shareable side dishes

creamed spinach **saffron + gouda mac 'n' cheese**
roasted broccolini **leek + fennel au gratin potatoes**

FATHER'S DAY ADD-ONS

telaya red mountain cabernet 36
quintessence vineyard, red mountain, wa '19

wine
add any of our wines by the bottle on our award-winning list and take 25% off the menu price – see complete list by clicking [here](#)

günter wilhelm steak knives 90
logoed high-carbon german steel, wooden handle, two knives, gift box

