

# 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

<b>albariño</b>	
legado del conde, rías baixas, sp '20	11
<b>bordeaux blanc</b>	
château graville lacoste, graves, fr '20	13
<b>chardonnay</b>	
daou reserve, paso robles, ca '20	15
ramey, fort ross-seaview, ca '18	16
domaine perraud de la grande burette, mâcon-villages, fr '19	14
<b>pinot grigio</b>	
scarpetta, friuli, it '21	12
<b>riesling</b>	
dr. loosen, blue slate, kabinet, mosel, ge '20	13
<b>sauvignon blanc</b>	
auntsfield, single vineyard, marlborough, nz '21	14
<b>rosé</b>	
pascal jolivet, sancerre, fr '21	14

### RED


<b>cabernet sauvignon</b>	
jordan, alexander valley, ca '17	28
 telaya, quintessence vineyard, red mountain, wa '19	13
<b>malbec</b>	
vaglio temple, mendoza, arg '19	13
<b>merlot</b>	
substance, northridge vineyard, wahlake slope, wa '18	14
<b>pinot noir</b>	
domaine gérard raphet, les grands champs, burgundy, fr '20	16
ken wright, ava series, rotating vineyard sites, willamette, or '20	16
calera, central coast, ca '18	18
<b>proprietary blend</b>	
château de montfaucon, côtes du rhône, fr '18	15
les cadrans de lassègue, saint-émilion, fr '19	17
<b>nebbiolo</b>	
vietti perbacco, langhe, piedmont, it '19	15
<b>syrah</b>	
k vintners, milbrandt, wahlake slope, wa '19	17
<b>zinfandel</b>	
quivira, dry creek valley, ca '18	13
<b>tempranillo</b>	
lan, rioja reserva, sp '15	14



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

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

## COCKTAILS

<b>red light</b>	17
patron, blood orange cordial, lime, grand marnier, salted rim	
<b>meztizo</b>	16
dos hombres mezcal, campari, averna, orange zest	
<b>ten minute devil's kiss</b>	16
fords london dry gin, vermouth, marinated with half of serano pepper, lemon twist	
<b>ten minute vesper reconsidered</b>	16
 plymouth gin, revolution vodka, lillet, orange bitters	
<b>maker's mark manhattan</b>	15
carpano antica formula sweet vermouth, angostura bitters, amarena cherry	
<b>bitter ex</b>	15
slane triple cask irish whiskey, campari, cointreau, lemon, grapefruit bitters	
<b>mr. squyre's negroni</b>	15
roku gin, campari, sweet vermouth, flamed orange peel	
<b>old fashioned</b>	14
elijah craig bourbon, demera simple, ango + orange bitters, orange peel, amarena cherry	
<b>rum raider</b>	14
blood orange cordial, bacardi rum, lime juice, splash of simple, soda, dehydrated orange garnish	
<b>cosmopolitan</b>	14
tito's vodka, orange curaçao, lime + cranberry juices, lime wheel	
<b>the squeeze</b>	14
 44° north nectarine vodka, orange curaçao, lemon juice, simple, lemon twist	
<b>huckleberry lemon drop</b>	14
 koenig huckleberry vodka, revolution vodka, huckleberry liqueur, lemon juice, sugar rim	

### SWEET TOOTH

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



### 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> 18 browned garlic butter, asiago cheese	
<b>the black orchid</b> 22 seared rare sashimi-grade ahi tuna, black orchid mustard sauce		<b>oysters rockefeller</b> 21 pacific oysters, sautéed spinach, shallots, red bell peppers, pernod, citrus hollandaise	
<b>prawn cocktail</b> 20 cocktail sauce, fresh lemon		<b>shrimp scampi</b> 22 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 + alaskan king crab meat, stone-ground mustard, watercress, tomato salad	
<b>steak tartare</b> 22  snake river farms flat iron, garlic, shallots, caperberries, dijon aioli, chive oil, sourdough toast		<b>foie gras</b> 37 brûléed pineapple, pickled strawberries, toasted brioche	

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## SOUPS + SALADS

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

<b>soup of the season</b> 12	<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>burrata salad</b> 16 masala + honey dressed pluots, arugula, candied spiced pistachios, crisp prosciutto, citrus vinaigrette
<b>caesar salad</b> 14 organic romaine, parmesan cheese croutons, anchovy caesar dressing, white anchovy	<b>wilted spinach salad</b> 14 goat cheese, bacon, mushrooms, shallots, oven-dried tomatoes, boiled egg, walnut dressing
<b>limousine salad</b> 15 butter leaf, roquefort bleu cheese, spiced cashews, crispy shallots, garlic croutons, roquefort vinaigrette	<b>heirloom tomato + watermelon salad</b> 15 ballard farms feta, basil pesto, frisée, pickled watermelon rind, balsamic reduction

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> 48 pan-seared rare, wasabi mashed potatoes, ginger soy sauce, shiitake mushrooms, watercress salad	<b>black cod</b> 42 sake marinated, coconut-lime rice cake, shiitake mushrooms, thai chili orange miso, pickled red onion
<b>seasonal fresh fish</b> mp ask your server to describe the chef's seasonal creation	<b>alaskan king salmon</b> 42 pan-seared, morel mushrooms, mashed potatoes, parsnip, sautéed spinach, beurre rouge

## 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> 43 pan-seared, idaho® potato cakes, shiitake mushrooms, tomatoes, 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>bouillabaisse à la maison</b> 43 crab, scallop, prawn, clams, mussels, fresh fish filet, saffron-lobster broth, toasted rouille	<b>surf + turf</b> mp maine lobster tail, 6 oz filet mignon

## PRIX FIXE THREE-COURSE DINNER 50

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

<b>veal picatta</b> lemon butter caper sauce, broccolini, mascarpone polenta soufflé	<b>duck two ways</b> seared duck breast and duck leg confit, red cabbage + apple slaw, port wine reduction, mascarpone polenta
<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

the 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, haricot verts, 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	16 oz 75
		ancho chile-rubbed, mesquite smoked	
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



northwest american wagyu  
usda gold

 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	




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	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.