

CHANDLERS

PRIME STEAKS • FINE SEAFOOD™

WINE LIST

SPARKLING

montefresco, prosecco, veneto, it	11
schramsberg, mirabelle, brut rosé, ca	16
veuve cliquot, brut, champagne, fr	25

WHITE

albariño	
legado del conde, rías baixas, sp '21	11
chardonnay	
daou reserve, paso robles, ca '20	15
devona, wa '19	17
thevenet + fils, mâcon pierreclos, mâcon-villages, fr '20	14
pinot grigio	
scarpetta, friuli, it '21	12
riesling	
dr. loosen, blue slate, kabinet, mosel, ge '20	13
sauvignon blanc	
craggy range "te muna", martinborough, nz '21	14
bordeaux blanc	
château graville lacoste, graves, fr '21	13
rosé	
pascal jolivet, saucerre, fr '21	14

RED

cabernet sauvignon	
jordan, alexander valley, ca '18	28
 telaya, quintessence vineyard, red mountain, wa '19	13
malbec	
vaglio temple, mendoza, arg '19	13
merlot	
substance, stoneridge vineyard, wahlake slope, wa '18	14
pinot noir	
domaine gérard raphet, les grands champs, burgundy, fr '20	16
salem wine company, eola-amity hills, or '21	14
calera, central coast, ca '20	18
proprietary blend	
j.l. chave selection, mon coeur, côtes du rhône, fr '20	16
les cadrans de lassègue, saint-émilion, fr '19	17
nebbiolo	
vietti perbacco, langhe, piedmont, it '19	15
syrah	
k vintners, milbrandt, wahlake slope, wa '19	17
zinfandel	
quivira, dry creek valley, ca '19	13
tempranillo	
lan, rioja reserva, sp '16	14



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

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

COCKTAILS

red light	18
patron, blood orange cordial, lime, grand marnier, salted rim	
smoke + silk	17
dos hombres mezcal, belle de brillet, fresh lemon, ango bitters, dehydrated orange	
ten minute devil's kiss	17
fords london dry gin, vermouth, marinated with half of serano pepper, lemon twist	
ten minute vesper reconsidered	17
tanqueray 10 gin, stoli vodka, lillet, orange bitters	
maker's mark manhattan	16
carpano antica formula sweet vermouth, angostura bitters, amarena cherry	
checkmate	16
knob creek bourbon, averta, lemon, ango bitters, honey ginger simple	
mr. squyre's negroni	16
roku gin, campari, sweet vermouth, flamed orange peel	
old fashioned	16
elijah craig bourbon, demera simple, ango + orange bitters, orange peel, amarena cherry	
queen of the nile	16
empress gin, lime, demerara simple, lavender bitters	
cosmopolitan	15
tito's vodka, cointreau, lime + cranberry juices, lime wheel	
the squeeze	15
 44° north nectarine vodka, cointreau, lemon juice, simple, lemon twist	
huckleberry lemon drop	15
 44° north huckleberry vodka, stoli vodka, huckleberry liqueur, lemon juice, sugar rim	

SWEET TOOTH

chocolate martini	16
stoli vanilla + 360 chocolate vodka, godiva, whipped cream, sugar rim	
italian goodbye	16
coffee (decaf upon request), fernet branca amaro, housemade hot cocoa, whipped cream	



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

pacific oysters on the half shell each 3.5 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 carole 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 20 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		salmon gravlax 22 house-cured, potato chip, crème fraîche, white sturgeon caviar, capers	
beef carpaccio 18 tenderloin, capers, dijon mustard, horseradish cream, asiago, watercress + baby arugula salad, dijon vinaigrette		foie gras 37 brûléed pineapple, pickled strawberries, toasted brioche	

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 16 masala + honey dressed persimmons, arugula, candied spiced pistachios, crisp prosciutto, citrus vinaigrette
caesar salad 14 organic romaine, parmesan cheese croutons, anchovy caesar dressing, white anchovy	wilted spinach salad 14 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 48 pan-seared rare, wasabi mashed potatoes, ginger soy sauce, shiitake mushrooms, watercress salad	black cod 42 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 42 pan-seared, wild mushrooms, mashed potatoes, parsnip, sautéed spinach, beurre rouge

SHELLFISH SPECIALTIES

fishmarket salad 32 mexican prawns, alaskan king crab, bay scallops, bay shrimp, organic romaine, tomatoes, avocado, green goddess dressing	day boat scallops 43 pan-seared, idaho® potato cakes, shiitake mushrooms, tomatoes, 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
bouillabaisse à la maison 43 crab, scallop, prawn, clams, mussels, fresh fish filet, saffron-lobster broth, toasted rouille	surf + turf mp maine lobster tail, 6 oz filet mignon

PRIX FIXE THREE-COURSE DINNER 50

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
pasta primavera handmade tagliatelle, chef's seasonal vegetables, parmesan, garlic, fine herbes	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	beef bourguignon braised beef cheeks, carrots, mashed potatoes, horseradish gremolata, red wine gravy

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, 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	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
baseball 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.