

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 |
| joseph drouhin, pouilly-vinzelles, fr '20 | 16 |
| pinot grigio | |
| scarpetta, friuli, it '21 | 12 |
| riesling | |
| dr. loosen, blue slate, kabinet, mosel, ge '20 | 13 |
| sauvignon blanc | |
| auntsfield, marlborough, nz '22 | 14 |
| bordeaux blanc | |
| château graville lacoste, graves, fr '21 | 13 |
| rosé | |
| pascal jolivet, sancerre, fr '21 | 14 |

RED

| | |
|--|----|
| cabernet sauvignon | |
| jordan, alexander valley, ca '18 | 28 |
|  telaya, quintessence vineyard, | 13 |
|  red mountain, wa '19 | |
| malbec | |
| vaglio temple, mendoza, arg '19 | 13 |
| merlot | |
| substance, stoneridge vineyard, wahluke slope, wa '18 | 14 |
| pinot noir | |
| frédéric magnien, graviers, burgundy, fr '19 | 15 |
| salem wine company, eola-amity hills, or '21 | 14 |
| calera, central coast, ca '20 | 18 |
| proprietary blend | |
| j.l. chavez selection, mon coeur, côtes du Rhône, fr '20 | 16 |
| les cadrans de lassègue, saint-émilion, fr '19 | 17 |
| nebbiolo | |
| vietti perbacco, langhe, piedmont, it '20 | 15 |
| syrah | |
| k vintners, milbrandt, wahluke 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 serrano 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, demerara 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 sauce | | 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 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 chips, 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 |
| winter salad 12 mixed greens, radicchio, pomegranate seeds, dried cranberries, pecans, crumbled bleu cheese, ver jus dressing | steakhouse wedge 12 organic iceberg, candied spiced bacon, heirloom cherry tomatoes, pickled red onions, chandlers ranch dressing |
| caesar salad 14 organic romaine, parmesan cheese croutons, anchovy caesar dressing, white anchovy | burrata salad 16 masala + honey dressed plums, arugula, candied spiced pistachios, crisp prosciutto, citrus vinaigrette |
| limousine salad 15 butter leaf, roquefort bleu cheese, spiced cashews, crispy shallots, garlic croutons, roquefort vinaigrette | wilted spinach salad 14 goat cheese, bacon, mushrooms, shallots, oven-dried tomatoes, boiled egg, walnut dressing |

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 | 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 onions |
| ora king salmon 42 | |
| pan-seared, wild mushrooms, mashed potatoes, parsnips, sautéed spinach, beurre rouge | |
| chef's fresh catch mp | |

SHELLFISH SPECIALTIES

| | |
|---|---|
| fishmarket salad 32 | day boat scallops 43 |
| mexican prawns, alaskan king 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 |
| bouillabaisse à la maison 43 | surf + turf mp |
| crab, scallop, prawn, clams, mussels, fresh fish filet, saffron-lobster broth, toasted rouille | maine lobster tail, 6 oz filet mignon |

PRIX FIXE THREE-COURSE DINNER 50

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

pork tenderloin

cocoa rubbed, roasted butternut squash + brussels sprouts, toasted pecans, black cherry gastrique

veal picatta

lemon butter caper sauce, broccolini, mascarpone polenta soufflé

beef bourguignon

braised beef cheeks, carrots, mashed potatoes, horseradish gremolata, red wine gravy

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, manchego, garlic, fine herbes

cauliflower steak

marinated + roasted, broccolini, red pepper coulis, citrus-dressed arugula – for a complete vegan meal, pair with a mixed green salad + sorbet

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.