

# CHANDLERS

PRIME STEAKS • FINE SEAFOOD™

## WINE LIST

### SPARKLING

montefresco, prosecco, veneto, it	13
schramsberg, mirabelle, brut rosé, ca	17
augustin, terre, brut, champagne, fr	29

### WHITE

albariño	
marimar estate, russian river valley	15
sonoma, ca, '21	
chardonnay	
daou reserve, paso robles, ca '21	16
devona, wa '21	18
joseph drouhin, pouilly-vinzelles, fr '21	19
pinot grigio	
scarpetta, friuli, it '22	13
riesling	
dr. loosen, berkasteler lay, mosel, ge '20	15
sauvignon blanc	
alphonse dolly, cuvée silex, sancerre, fr '22	22
auntsfield, marlborough, nz '22	14
rosé	
pascal jolivet, sancerre, fr '21	14

### RED

cabernet sauvignon	
cliff lede, stags leap dlistrict, napa valley, ca '19	36
idaho telya, quintessence vineyard, red mountain, wa '21	15
malbec	
casarena, finca naoki, luján de cuyo, mendoza, arg '19	18
merlot	
substance, stoneridge vineyard, wahluke slope, wa '19	15
pinot noir	
calera, central coast, ca '21	16
regis bouvier, clos du roy, marsannay, burgundy, fr '20	23
coeur de terre, héritage reserve, mcminnville, willamette valley, or '19	19
proprietary blend	
j.l. chave selection, mon coeur, côtes du rhône, fr '20	16
château haut colombier, blaye côtes de bordeaux, fr '19	14
nebbiolo	
vietti perbacco, langhe, piedmont, it '20	16
syrah	
k vintners, milbrandt, wahluke slope, wa '19	17
sangiovese	
codirosso, chianti, tuscany, it '20	13



### 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

## COCKTAILS

red light	18
patron, blood orange cordial, lime, grand marnier, salted rim	
smoke + silk	17
dos hombres mezcal, belle de brillet, fresh lemon, anglo 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	
black manhattan	17
makers mark 46, averna, angostura bitters, amarena cherry	
checkmate	16
knob creek bourbon, averna, lemon, anglo bitters, honey ginger simple	
old fashioned	16
elijah craig bourbon, demerara simple, anglo + orange bitters, orange peel, amarena cherry	
mr. squyre's negroni	16
roku gin, campari, sweet vermouth, flamed orange peel	
queen of the nile	16
empress gin, lime, simple, lavender bitters	
cadillac margarita	18
lalo tequila, lime, salted rim, grand marnier	
cosmopolitan	15
tito's vodka, cointreau, lime + cranberry juices, lime wheel	
the squeeze	15
idaho 44° north nectarine vodka, cointreau, lemon juice, simple, lemon twist	
huckleberry lemon drop	15
idaho 44° north huckleberry vodka, stoli vodka, huckleberry liqueur, lemon juice, sugar rim	

## SEASONAL FAVORITES

vieux carré	16
templeton rye, hennessy vs, sweet vermouth, peychaud's + angostura bitters, bénédictine, lemon peel	
fever of the mad	16
empress gin, orange slice, fever tree grapefruit soda	

Our corkage fee is \$40 per 750ml bottle – 2 bottles maximum

# CHANDLERS

PRIME STEAKS • FINE SEAFOOD™

## STARTERS

<b>pacific oysters on the half shell</b>	each 3.5	
mignonette sauce		
<b>tower of tuna</b>	18	
sashimi-grade ahi + hamachi tuna, avocado, tomatoes, red onions, sesame crisps		
<b>the black orchid</b>	22	
seared rare sashimi-grade ahi tuna, black orchid mustard sauce		
<b>prawn cocktail</b>	20	
cocktail sauce, fresh lemon		
<b>seafood platter</b>	mp	
alaskan king crab legs, pacific oysters, large gulf prawns, maine lobster tail		
<b>steak tartare</b>	22	
snake river farms flat iron, garlic, shallots, caperberries, dijon aioli, chive oil, sourdough toast		
<b>beef carpaccio</b>	18	
tenderloin, capers, dijon mustard, horseradish cream, asiago, watercress + baby arugula salad, dijon vinaigrette		
<b>wild mexican abalone</b>		mp
butter, preserved lemon, maitake mushrooms		
<b>escargot à la carole</b>	18	
browned garlic butter, asiago cheese		
<b>oysters rockefeller</b>	21	
pacific oysters, sautéed spinach, shallots, red bell peppers, pernod, citrus hollandaise		
<b>shrimp scampi</b>	22	
garlic, shallots, tomatoes, basil, red chili flakes, butter sauce, white wine, lemon		
<b>crab cakes</b>	mp	
maryland blue lump crab meat, stone-ground mustard, watercress, tomato salad		
<b>salmon gravlax</b>	22	
house-cured, potato chips, crème fraîche, white sturgeon caviar, capers		
<b>foie gras</b>	37	
brûléed pineapple, pickled strawberries, toasted brioche		

## 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
<b>roasted beet salad</b>	15	sherry, crème fraîche	
roasted beets, arugala, watercress, maple dijon vinaigrette, roasted pecans, candied pistachios, pickled red onion, goat cheese crumbles			
<b>caesar salad</b>	14	<b>steakhouse wedge</b>	12
organic romaine, parmesan cheese croutons, anchovy caesar dressing, white anchovy		organic iceberg, candied spiced bacon, heirloom cherry tomatoes, pickled red onions, chandlers ranch dressing	
<b>limousine salad</b>	15	<b>burrata salad</b>	16
butter leaf, roquefort bleu cheese, spiced cashews, crispy shallots, garlic croutons, roquefort vinaigrette		masala + honey dressed persimmons, arugula, candied spiced pistachios, crisp prosciutto, citrus vinaigrette	
<b>wilted spinach salad</b>	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.

# CHANDLERS

PRIME STEAKS • FINE SEAFOOD™

## 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	<b>black cod</b>	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	
<b>pacific king salmon</b>	42		
achiote glaze, cranberry quinoa, sautéed spinach, beurre rouge			
<b>chef's fresh catch</b>	mp		

## SHELLFISH SPECIALTIES

<b>fishmarket salad</b>	32	<b>day boat scallops</b>	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	
<b>wild mexican abalone steaks</b>	mp	<b>maine lobster tail</b>	mp
preserved lemon beurre blanc, lemon, parsley, citrus jasmine rice, sautéed asparagus		broiled, asparagus hollandaise, pommes frites	
<b>bouillabaisse à la maison</b>	43	<b>surf + turf</b>	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 55

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

<b>beef bourguignon</b>	<b>veal picatta</b>
braised beef cheeks, carrots, mashed potatoes, horseradish gremolata, red wine gravy	lemon butter caper sauce, broccolini, mascarpone polenta soufflé
<b>shrimp scampi italiano</b>	<b>duck two ways</b>
diced fresh tomatoes, garlic, white wine, butter, basil, red chili flakes, lemon, angel hair pasta	seared duck breast and duck leg confit, red cabbage + apple slaw, port wine reduction, mascarpone polenta
<b>cauliflower steak</b>	
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

## PRIME STEAKS

broiled tomato provençale, seasonal vegetable, red pepper coulis  
sauce béarnaise • cognac peppercorn sauce • fresh chimichurri



### MIDWEST CORN-FED BEEF

filet mignon	6 oz	48
	10 oz	68
usda prime delmonico	14 oz	78
usda prime new york strip	14 oz	68
usda prime ribeye steak	16 oz	75
usda prime smoked ribeye	16 oz	75
ancho chile-rubbed, mesquite smoked		
cowboy cut ribeye	24 oz	70
aged, bone-in, center-cut ribeye		



certified organic grass-fed beef		
filet mignon	6 oz	55
dry chimichurri rub		

### SPECIALTY CUT CHOPS

prime colorado rack of lamb	16 oz	75
double-cut bone in pork chop	14 oz	48
snake river farms kurobuta, poblano rub, wild mushroom risotto, stone ground mustard sauce, roasted baby carrots		

### 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
creamed spinach	12	sautéed mushrooms	14
asparagus hollandaise	12		
baked idaho® potato	6	leek + fennel au gratin potatoes	12

### 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



### 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		



certified a5	japanese wagyu
filet mignon	5 + 10 oz mp



### australian wagyu

manhattan cut	10 oz mp
double thick, center-cut strip loin	