

# CHANDLERS

PRIME STEAKS • FINE SEAFOOD™

## WINE LIST


### SPARKLING

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

### WHITE

<b>albariño</b>	
marimar estate, russian river valley sonoma, ca '21	15
<b>chardonnay</b>	
patz & hall, sonoma coast, ca '19	17
joseph drouhin, pouilly-vinzelles, fr '21	19
<b>pinot grigio</b>	
scarpetta, friuli, it '22	13
<b>riesling</b>	
dr. loosen, berkasteler lay, mosel, ge '21	15
<b>sauvignon blanc</b>	
alphonse dolly, cuvée silex, sancerre, fr '22	22
auntsfield, marlborough, nz '22	15
<b>rosé</b>	
pascal jolivet, sancerre, fr '21	14

### RED

<b>cabernet sauvignon</b>	
cliff lede, stags leap district, napa valley, ca '19	36
sleight of hand, the illusionist reserve, columbia valley, wa '20	24
 telaya, quintessence vineyard, red mountain, wa '21	15
<b>malbec</b>	
casarena, finca naoki, luján de cuyo, mendoza, arg '20	18
<b>merlot</b>	
substance, stoneridge vineyard, wahlake slope, wa '19	15
<b>pinot noir</b>	
calera, central coast, ca '22	17
regis bouvier, clos du roy, marsannay, burgundy, fr '19	23
coeur de terre, héritage reserve, mcminnville, willamette valley, or '21	19
<b>proprietary blend</b>	
château haut colombier, blaye côtes de bordeaux, fr '19	14
<b>nebbiolo</b>	
vietti perbacco, langhe, piedmont, it '21	16
<b>syrah</b>	
j.l. chave sélection, offerus, saint-joseph, fr '21	22
<b>sangiovese</b>	
codirosso, chianti, tuscan, it '21	13



FEVER-TREE

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

- tonic
- diet tonic
- grapefruit soda
- soda

## COCKTAILS

<b>red light</b>	18
patron, blood orange cordial, lime, grand marnier, salted rim	
<b>smoke + silk</b>	17
dos hombres mezcal, belle de brillet, fresh lemon, ango bitters, dehydrated orange	
<b>ten minute devil's kiss</b>	17
fords london dry gin, vermouth, marinated with half of a serrano pepper, lemon twist	
<b>ten minute vesper reconsidered</b>	17
tanqueray 10 gin, stoli vodka, lillet, orange bitters	
<b>black manhattan</b>	17
makers mark 46, averna, angostura bitters, amarena cherry	
<b>checkmate</b>	16
knob creek bourbon, averna, lemon, ango bitters, honey ginger simple	
<b>old fashioned</b>	16
elijah craig bourbon, demerara simple, ango + orange bitters, orange peel, amarena cherry	
<b>mr. squyre's negroni</b>	16
roku gin, campari, sweet vermouth, flamed orange peel	
<b>queen of the Nile</b>	16
empress gin, lime, simple, lavender bitters	
<b>cadillac margarita</b>	18
lalo tequila, lime, salted rim, grand marnier	
<b>cosmopolitan</b>	15
tito's vodka, cointreau, lime + cranberry juices, lime wheel	
<b>the squeeze</b>	15
 44° north nectarine vodka, cointreau, lemon juice, simple, lemon twist	
<b>huckleberry lemon drop</b>	15
 44° north huckleberry vodka, stoli vodka, huckleberry liqueur, lemon juice, sugar rim	

## SEASONAL WARMERS

<b>irish coffee</b>	13
blatantly stolen from the buena vista in san francisco	
<b>spanish coffee</b>	13
grand marnier, kahlua, 151 rum, whipped cream	
<b>spiked coco</b>	13
house made hot chocolate spiked with vanilla rum, 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 – two bottle maximum

# CHANDLERS

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## STARTERS

<b>pacific oysters on the half shell</b> each 3.5 mignonette sauce		<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 carole</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 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>salmon gravlax</b> 22 house-cured, potato chips, crème fraîche, white sturgeon caviar, capers	
<b>beef carpaccio</b> 18 tenderloin, capers, dijon mustard, horseradish cream, asiago, watercress + baby arugula salad, dijon vinaigrette		<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 sherry, crème fraîche
<b>roasted beet salad</b> 15 roasted beets, arugula, watercress, maple dijon vinaigrette, roasted pecans, candied pistachios, pickled red onion, goat cheese crumbles	<b>steakhouse wedge</b> 12 organic iceberg, candied spiced bacon, heirloom cherry tomatoes, pickled red onions, chandlers ranch dressing
<b>caesar salad</b> 14 organic romaine, parmesan cheese, croutons, anchovy caesar dressing, white anchovy	<b>burrata salad</b> 16 masala + honey dressed persimmons, arugula, candied spiced pistachios, crisp prosciutto, citrus vinaigrette
<b>limousine salad</b> 15 butter leaf, roquefort bleu cheese, spiced cashews, crispy shallots, garlic croutons, roquefort 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.

## 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>australian rock lobster tail</b>	mp
preserved lemon beurre blanc, lemon, parsley, citrus jasmine rice, sautéed asparagus		broiled, asparagus hollandaise, pommes frites	
		<b>surf + turf</b>	mp
		australian rock lobster tail, 6 oz filet mignon	
<b>bouillabaisse à la maison</b>		43	
crab, scallop, prawn, clams, mussels, fresh fish filet, saffron-lobster broth, toasted rouille			



## Mother's Day THREE-COURSE DINNER 65

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

**braised bone-in short rib**  
local idaho beef, parmesan risotto, snap peas

**veal picatta**  
lemon butter caper sauce, broccolini, mascarpone polenta soufflé

**cauliflower steak** (vegan)  
marinated + roasted, broccolini, red pepper coulis, citrus-dressed arugula – for a complete vegan meal, pair with a mixed green salad or carrot ginger soup + sorbet

**shrimp scampi italiano**  
diced fresh tomatoes, garlic, white wine, butter, basil, red chili flakes, lemon, angel hair pasta

**pasta primavera** (vegetarian)  
handmade tagliatelle, chef's seasonal vegetables, parmesan, garlic, fine herbes

**duck two ways**  
seared duck breast and duck leg confit, red cabbage + apple slaw, port wine reduction, mascarpone polenta

### dessert

the chocolate 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	

## WAGYU 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	



## certified a5 japanese wagyu

filet mignon	5 + 10 oz mp
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## 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	



## australian wagyu

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

## 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		30
asparagus hollandaise	12	sautéed mushrooms	14
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