



Let dad play all day and then treat him to a Chandlers-quality dinner at home that evening.

**Choose a complete three-course dinner or order from the á la carte menu.**

You get our premium proteins ready-to-cook at home. Round it out with sides and our special Father's Day add-ons. Steaks come packed with bone marrow/wagyu finishing butter, chimichurri and cognac peppercorn sauces.

**Call 208.383.4300 to place your order no later than 4 pm on Friday, June 14  
Pick up Sunday, June 16, between 2-4 pm**

### THREE-COURSE DINNER

60 per person

#### CHOOSE A SALAD

**steakhouse wedge**  
organic iceberg, chandlers ranch dressing, bacon, tomato

**caesar salad**  
organic romaine, anchovy caesar dressing, parmesan cheese crouton, white anchovy

**limousine salad**  
butter leaf, roquefort bleu cheese, spiced cashews, crispy shallots, garlic croutons, roquefort vinaigrette

#### CHOOSE A SIDE DISH

**creamed spinach**

**roasted broccolini**

**saffron + gouda mac 'n' cheese**

**leek + fennel au gratin potatoes**

#### CHOOSE A PROTEIN

**american wagyu flat iron – usda gold** 8 oz  
snake river farms, america's finest quality, premium beef

**usda prime ribeye steak** 16 oz  
midwest corn-fed, heavy marbling, rich flavors

**grass fed filet mignon** 6 oz  
dry chimichurri rub

**choice cowboy cut ribeye** 24 oz  
aged, bone-in, center-cut rib eye  
best served medium rare to medium

**usda prime smoked ribeye** 16 oz  
ancho chile-rubbed, hickory smoked

**usda prime new york steak** 14 oz  
midwest corn-fed

**fresh catch en papillote**  
seasonal fish, carrots, asparagus, parsnips, red potatoes, lemon, garlic, thyme, rosemary, herbs de provence

#### CHOOSE A DESSERT

**butterscotch crème brûlée<sup>GF</sup>**  
classic burnt cream, caramelized sugar

**the chocolate bomb**  
bittersweet chocolate mousse, white chocolate brownie, grand marnier, dark chocolate ganache, hazelnuts

**cheesecake**  
fromage blanc goat cheese, vanilla, graham cracker crust, wild honey

**triple-layer carrot cake**  
black currant, walnut, cream cheese frosting

### À LA CARTE ADD-ONS

**american wagyu flat iron – usda gold** 8 oz 40  
snake river farms, america's finest quality, premium beef

**usda prime ribeye steak** 16 oz 50  
midwest corn-fed, heavy marbling, rich flavors

**grass fed filet mignon** 6 oz 40  
dry chimichurri rub

**choice cowboy cut ribeye** 24 oz 48  
aged, bone-in, center-cut rib eye  
best served medium rare to medium

**usda prime smoked ribeye** 16 oz 50  
ancho chile-rubbed, hickory smoked

**usda prime new york steak** 14 oz 40  
midwest corn-fed

**fresh catch en papillote** 35  
seasonal fish, carrots, asparagus, parsnips, red potatoes, lemon, garlic, thyme, rosemary, herbs de provence

### FATHER'S DAY ADD-ONS

**telaya red mountain cabernet** 50  
quintessence vineyard, red mountain, wa '21

**wine**  
add any of our wines by the bottle on our award-winning list and take 25% off the menu price – see complete list by clicking [here](#)

**günter wilhelm steak knives** 90  
logoed high-carbon german steel, wooden handle, two knives, gift box

#### SIDE DISHES 11

make it a meal with our shareable side dishes

**creamed spinach**                      **saffron + gouda mac 'n' cheese**  
**roasted broccolini**                    **leek + fennel au gratin potatoes**

