

CHANDLERS

PRIME STEAKS • FINE SEAFOOD™

WINE LIST

SPARKLING

montefresco, prosecco, veneto, it	14
schramsberg, mirabelle, brut rosé, ca	17
augustin, feu, brut, champagne, fr	29

WHITE

albariño	
marimar estate, russian river valley sonoma, ca '23	15
chardonnay	
patz & hall, sonoma coast, ca '20	17
joseph drouhin, pouilly-vinzelles, fr '21	19
pinot grigio	
scarpetta, friuli, it '23	14
riesling	
dr. loosen, berkasteler lay, mosel, ge '22	16
sauvignon blanc	
alphonse dolly, cuvée silex, sancerre, fr '23	23
hedges, cms, columbia valley, wa '22	14
rosé	
pascal jolivet, sancerre, fr '23	16

RED

cabernet sauvignon	
davies vineyards, napa valley, ca '21	37
 telaya, quintessence vineyard, red mountain, wa '22	17
malbec	
casarena, finca naoki, luján de cuyo, mendoza, arg '20	19
merlot	
pepper bridge, estate, walla walla valley, wa '22	29
pinot noir	
calera, central coast, ca '22	17
regis bouvier, clos du roy, marsannay, burgundy, fr '19	24
coeur de terre, héritage reserve, mcminnville, willamette valley, or '21	19
proprietary blend	
château de cranne, bordeaux, fr '19	15
syrah	
j.l. chave sélection, silène, crozes-hermitage, fr '22	23
sangiovese	
montesecondo, chianti classico, it '21	16
tempranillo	
marqués de riscal, reserva, rioja, sp '19	14




FEVER-TREE

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	
cadillac margarita	18
lalo tequila, lime, salted rim, grand marnier	
smoke + silk	17
dos hombres mezcal, belle de brillet, fresh lemon, ango bitters, dehydrated orange	
old fashioned	17
elijah craig bourbon, demerara simple, ango + orange bitters, orange peel, amarena cherry	
makers mark manhattan	17
carpano antica formula sweet vermouth, angostura bitters, amarena cherry	
checkmate	16
knob creek bourbon, averta, lemon, ango bitters, honey ginger simple	
ten minute vesper reconsidered	17
tanqueray 10 gin, stoli vodka, lillet, orange bitters	
devils kiss	17
fords london dry gin, dolin dry vermouth, half of a serrano pepper, lemon twist	
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	
mr. sqyre's negroni	16
roku gin, campari, sweet vermouth, flamed orange peel	

SEASONAL FAVORITES

pear sidecar	16
belle de brillet pear cognac, torres 10yr brandy, cointreau, lemon juice, sugar rim	
irish coffee	15
blatantly stolen from the buena vista in san francisco	
spanish coffee	15
grand marnier, kahlua, 151 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



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STARTERS

pacific oysters on the half shell each 4 mignonette sauce		wild mexican abalone 44 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 23 seared rare sashimi-grade ahi tuna, black orchid mustard sauce		oysters rockefeller 25 pacific oysters, sautéed spinach, shallots, red bell peppers, pernod, citrus hollandaise
prawn cocktail 22 cocktail sauce, fresh lemon		shrimp scampi 23 garlic, shallots, tomatoes, basil, red chili flakes, butter sauce, white wine, lemon
seafood platter 130 alaskan king crab legs, pacific oysters, large gulf prawns, maine lobster tail		crab cakes 36 maryland blue lump crab meat, stone-ground mustard, watercress, tomato salad
steak tartare 25  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 38 brûléed pineapple, pickled strawberries, toasted brioche

SOUPS + SALADS

bread service is available upon request – gluten-free rolls available for an additional charge

butternut squash soup 12 sage brown butter, toasted pepitas		lobster bisque 14 sherry, crème fraîche
roasted beet salad 15 arugula, watercress, maple dijon vinaigrette, roasted pecans, candied pistachios, pickled red onion, goat cheese crumbles		steakhouse wedge 13 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 17 masala + honey dressed persimmons, arugula, candied spiced pistachios, crisp prosciutto, citrus vinaigrette
limousine salad 16 butter leaf, roquefort bleu cheese, spiced cashews, crispy shallots, garlic croutons, roquefort vinaigrette		wilted spinach salad 15 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

We 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! *-Puf*

hawaiian sashimi-grade ahi tuna 49
pan-seared rare, wasabi mashed potatoes, ginger soy sauce, shiitake mushrooms, watercress salad

halibut 48
pan seared, garlic mashed potatoes, sautéed spinach, asparagus, fava beans, dill beurre blanc

chef's fresh catch mp

black cod 45
sake marinated, coconut-lime rice cake, shiitake mushrooms, thai chili orange miso, pickled red onions

SHELLFISH SPECIALTIES

fishmarket salad 36
mexican prawns, alaskan king crab, bay scallops, bay shrimp, organic romaine, tomatoes, avocado, green goddess dressing

wild mexican abalone steaks 90
preserved lemon beurre blanc, lemon, parsley, citrus jasmine rice, sautéed asparagus

bouillabaisse à la maison 45
crab, scallop, prawn, clams, mussels, fresh fish filet, saffron-lobster broth, toasted rouille

day boat scallops 45
pan-seared, idaho® potato cakes, shiitake mushrooms, tomatoes, truffled citrus beurre blanc

australian rock lobster tail 80
broiled, asparagus hollandaise, pommes frites

surf + turf 120
australian rock lobster tail, petit filet mignon, asparagus hollandaise, pommes frites

Christmas PRIX FIXE

THREE-COURSE DINNER 75

choice of soup, salad, entrée, dessert

STARTER

waldorf salad
steakhouse wedge

lobster bisque
soup of the season

ENTREE

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

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

cauliflower steak
marinated + roasted, broccolini, red pepper coulis, citrus-dressed arugula

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

DESSERT

the chocolate bomb, angie's famous carrot cake, butterscotch crème brûlée

• CLASSIC CHOCOLATE SOUFFLÉ 20 •

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, chairman's reserve	6 oz	50
	10 oz	69
delmonico, usda prime	14 oz	78
new york strip, usda prime	14 oz	69
ribeye, usda prime	16 oz	75
smoked ribeye, usda prime	16 oz	77
ancho chile-rubbed, mesquite smoked		
cowboy cut ribeye, chairman's reserve		
bone-in, center-cut ribeye	24 oz	73

WAGYU STEAKS



northwest american wagyu usda gold

snake river farms, america's finest quality, premium beef

filet mignon, usda gold	8 oz	96
flat iron steak, usda gold	8 oz	55
bull's eye ribeye, usda gold	10 oz	110
baseball cut from the heart of the rib, eye of the ribeye		



certified organic grass-fed beef

filet mignon	6 oz	56
dry chimichurri rub		



certified a5 japanese wagyu

filet mignon	5 oz	155
	10 oz	280

SPECIALTY CUT CHOPS

prime colorado rack of lamb	16 oz	75
broiled tomato provençale, seasonal vegetable, red pepper coulis		
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	145
double thick, center-cut strip loin		

OVER THE TOP

oscar style	35
alaskan king crab, sauce béarnaise, asparagus	
à la rossini	38
foie gras, wild mushrooms, port reduction	
le bleu topped with genuine roquefort	11
à moelle	12
bone marrow flan, wild mushrooms, marrow demi-glace	

ON THE SIDE

roasted vegetables with boursin cheese	12	rosemary roasted yukon gold potatoes	11
pommes frites	10	gouda mac 'n' cheese with lobster	15
creamed spinach	12	sautéed mushrooms	15
asparagus hollandaise	13	chandlers au gratin potatoes	13
baked idaho® potato	7		

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

