

CHANDLERS

PRIME STEAKS • FINE SEAFOOD™

IN-ROOM DINING

\$5 delivery fee + 20% automatic gratuity

STARTERS

tower of tuna GFO, DF 18 sashimi-grade ahi + hamachi tuna, avocado, tomatoes, red onions, sesame crisps	shrimp scampi GFO 23 garlic, shallots, tomatoes, basil, red chili flakes, butter sauce, white wine, lemon
the black orchid GF 23 seared rare sashimi-grade ahi tuna, black orchid mustard sauce	crab cakes S 36 maryland blue lump crab meat, stone-ground mustard, watercress, tomato salad
beef carpaccio GF 18 tenderloin, capers, dijon mustard, horseradish cream, asiago, watercress + baby arugula salad, dijon vinaigrette	teriyaki bites DF 18 prime new york steak, red bell peppers, onions, teriyaki sauce, truffled pommes frites
lollipop lamb chops GF, DF 25 pan seared, apple-mint chutney	artisan cheese plate N 25 berries, nuts, chutney, honeycomb, french baguette

SOUPS + SALADS

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

caesar salad GFO 14 organic romaine, parmesan cheese, croutons, anchovy caesar dressing, white anchovy	lobster bisque S 14 sherry, crème fraîche
burrata salad GF, N 17 masala + honey dressed plums, arugula, candied spiced pistachios, crisp prosciutto, citrus vinaigrette	steakhouse salad GF 13 organic baby iceberg, candied spiced bacon, heirloom cherry tomatoes, pickled red onions, chandlers ranch dressing

SEAFOOD

alaskan halibut GF 48 pan seared, garlic mashed potatoes, sautéed spinach, asparagus, fava beans, dill beurre blanc <small>*seasonal item, based on availability</small>	pacific king salmon GF 48 pan-seared, garlic mashed potatoes, sautéed spinach, confit shallot, beurre blanc, pinot noir reduction <small>*seasonal item, based on availability</small>
fishmarket salad GF, S 36 mexican prawns, alaskan king crab, bay scallops, bay shrimp, organic romaine, tomatoes, avocado, green goddess dressing	day boat scallops GF, S 45 pan-seared, idaho® potato cakes, shiitake mushrooms, tomatoes, truffled citrus beurre blanc
australian rock lobster tail GFO, S 80 broiled, asparagus hollandaise, pommes frites	surf + turf GFO, S 130 australian rock lobster tail, 6 oz filet mignon, asparagus hollandaise, pommes frites

PRIME STEAKS

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

*ALL STEAKS CAN BE GLUTEN-FREE BY REQUEST



MIDWEST
CORN-FED BEEF

WAGYU STEAKS

SRF | 極
SNAKE RIVER FARMS

filet mignon 6 oz 50 10 oz 69	flat iron steak 8 oz 55
usda prime new york strip 14 oz 69	usda gold filet mignon 8 oz 96
usda prime ribeye steak 16 oz 75	

OVER THE TOP

oscar style S 35 alaskan king crab, sauce béarnaise, asparagus
le bleu 11 topped with genuine roquefort
à la rossini GF 38 foie gras, wild mushrooms, port reduction

LOCAL FAVORITES

steakhouse wagyu burger GFO 30 candied spiced bacon, cheddar cheese, russian dressing, butter lettuce, heirloom tomato, pommes frites	veal picatta GFO, DFO 45 lemon butter caper sauce, broccolini, mascarpone polenta soufflé
shrimp scampi italiano S 45 diced fresh tomatoes, garlic, white wine, butter, basil, red chili flakes, lemon, angel hair pasta	braised bone-in short rib GF 45 local idaho beef, parmesan risotto, snap peas
	cauliflower steak V 45 marinated + roasted, broccolini, red pepper coulis, citrus-dressed arugula

ON THE SIDE

roasted vegetables with boursin cheese GF, VG 12	gouda mac 'n' cheese with lobster VG S 35
creamed spinach VG 12	chandlers au gratin potatoes GF, VG 13
baked idaho® potato GF, VG 7	sautéed mushrooms GF, DFO 15

DESSERTS

fromage blanc cheesecake 13 goat cheese, vanilla, graham cracker crust, wild honey	butterscotch crème brûlée GF 11 classic burnt cream, caramelized sugar
the chocolate bomb N 12 bittersweet chocolate mousse, white chocolate brownie, grand marnier, dark chocolate ganache, hazelnuts	angie's carrot cake N 15 black currants, pecans, cream cheese frosting

VG - VEGETARIAN | V - VEGAN | GF - GLUTEN-FREE | GFO - GLUTEN-FREE OPTIONAL
DF - DAIRY-FREE | DFO - DAIRY-FREE OPTIONAL | S - SHELLFISH | N - TREE NUTS

Please inform our team 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.

A \$5 delivery charge and 20% gratuity will be added to all orders.
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.