

WINE LIST

SPARKLING

montefresco, prosecco, veneto, it	14
schramsberg, mirabelle, brut rosé, ca	18
augustin, feu, brut, champagne, fr	29

WHITE

albariño	
marimar estate, russian river valley sonoma, ca '24	16
chardonnay	
patz & hall, sonoma coast, ca '22	17
joseph drouhin, pouilly-vinzelles, fr '21	19
pinot grigio	
scarpetta, friuli, it '23	14
riesling	
dr. loosen, bernkasteler lay, mosel, ge '23	17
sauvignon blanc	
denizot, osmoze, sancerre, fr '23	18
hedges, cms, columbia valley, wa '23	14
rosé	
château sainte marguerite, symphonie, provence, fr '24	15

RED

cabernet sauvignon	
davies vineyards, napa valley, ca '22	38
 telaya, quintessence vineyard, red mountain, wa '22	17
gamay	
marcel lapierre, le beaujolais, fr '23	18
malbec	
casarena, finca naoki, luján de cuyo, mendoza, arg '21	20
merlot	
pepper bridge, estate, walla walla valley, wa '22	29
pinot noir	
calera, central coast, ca '22	17
coeur de terre, héritage reserve, mcminnville, willamette valley, or '23	19
proprietary blend	
château de cranne, bordeaux, fr '21	15
sangiovese	
montesecondo, chianti classico, it '22	17
syrah	
sleight of hand, the philosopher's stone, walla walla valley, wa '22	16
tempranillo	
marqués de riscal, reserva, rioja, sp '20	14



CORAVIN POURS

Hand-picked, premium by-the-glass wines from our cellar. Ask your server for a list of our current offerings.



FEVER-TREE

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

- tonic
- diet tonic
- grapefruit soda
- soda

COCKTAILS

cadillac margarita	18
patron tequila, lime, salted rim, grand marnier	
red light	17
corazon tequila, blood orange cordial, lime, grand marnier, salted rim	
smoke + silk	17
dos hombres mezcal, belle de brillet, lemon juice, angostura bitters, dehydrated orange	
old fashioned	18
elijah craig bourbon, demerara simple, angostura bitters, orange peel, amarena cherry	
makers mark manhattan	18
carpano antica formula sweet vermouth, angostura bitters, amarena cherry	
checkmate	16
knob creek bourbon, averta, lemon, angostura bitters, honey ginger simple	
ten minute vesper reconsidered	18
tanqueray 10 gin, stoli vodka, lillet, orange bitters	
the nobility	18
botanist botanical gin, lillet, parfait amour, lemon twist	
cosmopolitan	16
tito's vodka, cointreau, lime juice + splash of cranberry, lime wheel	
the squeeze	16
44° north nectarine vodka, cointreau,  lemon juice, simple, lemon twist	
huckleberry lemon drop*	16
tito's vodka, huckleberry liqueur, lemon juice, simple, sugar rim	
mr. squyre's negroni	18
roku gin, campari, sweet vermouth, flamed orange peel	
that's what she said	16
heaven hill bottled in bond bourbon, dolin dry vermouth, lime juice, aromatic bitters, ginger beer	

SEASONAL FAVORITES

pear sidecar	16
belle de brillet pear cognac, torres 10yr brandy, cointreau, lemon juice, sugar rim	
mojito	16
bacardi superior rum, mint, lime juice, house-made mint simple syrup	
the vibe	16
empress cucumber lemon gin, fever tree tonic, fresh basil + cucumber	

STARTERS

pacific oysters on the half shell GF, S each 4 mignonette sauce		wild mexican abalone S, GFO 45 butter, preserved lemon, maitake mushrooms
tower of tuna GFO, DFO 20 sashimi-grade ahi + hamachi tuna, avocado, tomatoes, red onions, sesame crisps		escargot à la carole GFO 19 browned garlic butter, asiago cheese
the black orchid GF, DF 24 seared rare sashimi-grade ahi tuna, black orchid mustard sauce		oysters rockefeller S 25 pacific oysters, sautéed spinach, shallots, red bell peppers, pernod, citrus hollandaise
prawn cocktail GF, S, DF 24 mexican white colossal shrimp, cocktail sauce, fresh lemon		shrimp scampi GFO 24 garlic, shallots, tomatoes, basil, red chili flakes, butter sauce, white wine, lemon
seafood platter GF, S, DFO 135 alaskan king crab legs, pacific oysters, large gulf prawns, maine lobster tail		crab cakes S 36 maryland blue lump crab meat, stone-ground mustard, watercress, tomato salad
steak tartare GFO 26  snake river farms flat iron, garlic, shallots, caperberries, dijon aioli, chive oil, sourdough toast		salmon gravlax GF 22 house-cured, potato chips, crème fraîche, white sturgeon caviar, capers
beef carpaccio GF, DFO 18 tenderloin, capers, dijon mustard, horseradish cream, asiago, watercress + baby arugula salad, dijon vinaigrette		foie gras 39 brûléed pineapple, pickled strawberries, toasted brioche
steamed clams GFO, DFO, S 26 manila clams, white wine broth, butter, garlic, lemon, red chili flakes, sun-dried tomato, basil, garlic crostini		

SOUPS + SALADS

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

watermelon gazpacho DF, GF, V 12 served chilled add alaskan king crab +5	lobster bisque S 15 sherry, crème fraîche
watermelon salad N, DFO 15 ballard farms feta, basil pesto, frisée, pickled watermelon rind, balsamic reduction	steakhouse wedge salad GF, VGO, DFO 15 organic iceberg lettuce, candied spiced bacon, heirloom cherry tomatoes, pickled red onions, ranch
caesar salad GFO, DFO 15 organic romaine, parmesan cheese tuile, croutons, anchovy caesar dressing, white anchovy	burrata salad GF, N 17 masala + honey dressed stone fruit, arugula, candied spiced pistachios, crisp prosciutto, citrus vinaigrette
limousine salad GFO, DFO, N 16 butter leaf, roquefort bleu cheese, spiced cashews, crispy shallots, garlic croutons, roquefort vinaigrette	wilted spinach salad GFO, DFO, N 16 goat cheese, bacon, mushrooms, shallots, oven-dried tomatoes, boiled egg, walnut dressing

 | MADE OR GROWN IN IDAHO

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

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.

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	black cod DF 45
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
wild pacific king salmon GF 48	mahi-mahi GF, DF 45
garlic mashed potatoes, asparagus, confit shallot, sauteed spinach, morel mushrooms, pinot noir reduction, lemon beurre blanc	pan seared. coconut + kale rice, bok choy, tropical fruit salsa, tahitian vanilla rum sauce

SHELLFISH SPECIALTIES

fishmarket salad GF, S, DFO 38	day boat scallops GF, S 48
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
wild mexican abalone steaks GFO, S 95	north atlantic 12oz lobster tail GFO, S 80
preserved lemon beurre blanc, lemon, parsley, citrus jasmine rice, sautéed asparagus	broiled, asparagus hollandaise, pommes frites
bouillabaisse à la maison GFO, S, DF 47	surf + turf GFO, S 95
crab, scallop, prawn, clams, fresh fish filet, saffron-lobster broth, toasted rouille	north atlantic 6oz lobster tail, 6oz petit filet mignon, asparagus hollandaise, pommes frites

Basque Week in Boise

HIRU JANGAIKO AFARIA 60

haseria, bigarrena eta postrea barne

HASIERAK

erremolatxa entsalada	new york-eko txuleta	harramatx tostada
erremolatxa errea, ahuntz gazta, eztia, sherry vinaigrettea	txuleta azpizuna plantxan, tipula karamelizatua, urdaiazpiko marmelada, ogi crostinia	alaskako harramatx erregea, aguakate ekologikoa, mikrolaboreak, ogi txigortuaz

BIGARRENAK

osso bucco	arkume txuletak
arkume izterra, azenario txikiak, demi-glaze saltsa, baba labean risottoarekin	arkume txuletak, gazta urdin gratina, broccolini, menda olio, baltsamiko murrizketa
bieirak	branzino
udako kalabazin-noodleak, lychee fumée saltsa	ilarraren purea, patata finluzeak, mikrolaboreak

POSTREAK

euskal gazta-tarta, euskal pastela, fruituekin

PRIME STEAKS

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

*ALL STEAKS CAN BE GLUTEN, DAIRY-FREE BY REQUEST

NORTHWEST CORN-FED BEEF



filet mignon, signature reserve	6 oz	50
	10 oz	72
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, signature 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 ribeye		



certified organic
grass-fed beef

filet mignon	6 oz	56
dry chimichurri rub		



certified a5
japanese wagyu

filet mignon	5 oz	160
	10 oz	280

SPECIALTY CUT CHOPS

prime colorado rack of lamb GFO 16 oz 76
broiled tomato provençale, seasonal
vegetable, red pepper coulis

double-cut bone in pork chop GF 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 150
double thick, center-cut
strip loin

OVER THE TOP

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

ON THE SIDE

roasted vegetables with GF, VG	13	rosemary roasted GF, V, DF	12
boursin cheese		yukon gold potatoes	
pommes frites GF, VG, DFO	12	gouda mac 'n' cheese VG	16
creamed spinach VG	12	with lobster S	35
asparagus hollandaise GFO, VG	15	sautéed mushrooms GF, DFO	16
baked idaho® potato GF, VG	8	chandlers au gratin potatoes GF, VG	14

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
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