

WINES BY THE GLASS

SPARKLING

montefresco, prosecco, veneto, it	14
schramsberg, mirabelle, brut rosé, ca	19
r.c. lemaire, trianon, brut, champagne, fr	29
 3100 cellars brut rosé malbec	17
 snake river, id '23	

WHITE

albariño	
marimar estate, russian river valley sonoma, ca '24	16
chardonnay	
patz & hall, sonoma coast, ca '23	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	
nicolas gaudry, les porcheronnes, pouilly-fumé, loire, fr '23	19
hedges, cms, columbia valley, wa '23	14
rosé	
château sainte marguerite, symphonie, provence, fr '24	15

RED

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



FEVER-TREE

upgrade any of your spirits or as a non-alcoholic option +5

- 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, avery, 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
 44° north 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	



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



STARTERS

pacific oysters on the half shell GF, S	each 4
raspberry champagne vinaigrette	
oysters supreme + caviar	each +3.50
caviar	1 oz 130
 white sturgeon,	2 oz 200
 idaho springs, hagerman, idaho,	
classique presentation	
tower of tuna GFO, DFO	20
sashimi-grade ahi + hamachi tuna,	
avocado, tomatoes, red onions,	
sesame crisps	
the black orchid GF, DF	24
seared rare sashimi-grade ahi tuna,	
black orchid mustard sauce	
prawn cocktail GF, S, DF	24
mexican white colossal shrimp, cocktail	
sauce, fresh lemon	
seafood platter GF, S, DFO	135
alaskan king crab legs, pacific oysters,	
large gulf prawns, maine lobster tail	
steak tartare GFO	26
 snake river farms flat iron, garlic,	
 shallots, caperberries, dijon aioli,	
chive oil, sourdough toast	
beef carpaccio GF, DFO	18
tenderloin, capers, dijon mustard,	
horseradish cream, asiago, watercress	
+ baby arugula salad, dijon vinaigrette	

wild mexican abalone S, GFO	45
butter, preserved lemon, maitake	
mushrooms	
escargot à la carole GFO	19
garlic parsley butter, asiago cheese	
oysters rockefeller S	25
fresh kumamoto oysters, sautéed	
spinach, shallots, red bell peppers,	
pernod, citrus hollandaise	
shrimp scampi GFO	24
garlic, shallots, tomatoes, basil,	
red chili flakes, butter sauce,	
white wine, lemon	
crab cakes S	36
maryland blue lump crab meat,	
stone-ground mustard, watercress,	
tomato salad	
salmon gravlax GF	22
house-cured, potato chips, crème	
fraîche, white sturgeon caviar, capers	
foie gras	39
brûléed pineapple, fresh 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

carrot ginger soup VO, DFO	12
carrot and ginger puree,	
coconut milk, goat cheese,	
balsamic, roasted pumpkin seeds	
stilton autumn salad N, VO, DFO	15
baby spinach, arugula, honeycrisp apple,	
stilton blue cheese, walnuts, dried	
cranberries, balsamic dijon vinaigrette	
caesar salad GFO	15
organic romaine, parmesan cheese tuile,	
croutons, anchovy caesar dressing,	
white anchovy	
limousine salad GFO, DFO, N	16
butter leaf, roquefort bleu cheese,	
spiced cashews, crispy shallots, garlic	
croutons, roquefort vinaigrette	

lobster bisque S	15
sherry, crème fraîche	
steakhouse wedge salad GF, VGO, DFO	15
organic iceberg lettuce, candied spiced	
bacon, heirloom cherry tomatoes, pickled	
red onions, ranch	
burrata salad GF, N	17
masala + honey dressed stone fruit,	
arugula, candied spiced pistachios,	
crisp prosciutto, citrus 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! *-Pat*

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

wild pacific king salmon GF 48
garlic mashed potatoes, asparagus, confit shallot, sauteed spinach, morel mushrooms, pinot noir reduction, lemon beurre blanc

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

fresh sturgeon GF,DF 45
idaho springs sturgeon, roasted parsnip, carrots, fennel, sauteed organic baby spinach, vermouth white miso sauce, lemon zest

SHELLFISH SPECIALTIES

fishmarket salad GF,S,DFO 38
mexican prawns, alaskan king crab, bay scallops, bay shrimp, organic romaine, tomatoes, avocado, green goddess dressing

wild mexican abalone steaks GFO,S 95
preserved lemon beurre blanc, lemon, parsley, citrus jasmine rice, sautéed asparagus

bouillabaisse à la maison GFO,S,DF 47
crab, scallop, prawn, clams, fresh fish filet, saffron-lobster broth, toasted rouille

day boat scallops GF,S 48
pan-seared, idaho® potato cakes, shiitake mushrooms, tomatoes, truffled citrus beurre blanc

north atlantic 12oz lobster tail GFO,S 80
broiled, asparagus hollandaise, pommes frites

surf + turf GFO,S 100
8oz north atlantic lobster tail, 6oz prime 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 GF,VGO,DFO
lobster bisque S
soup of the season

ENTREE

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

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

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

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

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

DESSERT

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

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.



PRIME STEAKS

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

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

PRIME NORTHWEST CORN-FED BEEF



filet mignon, usda prime	6 oz 57 10 oz 82
new york strip, usda prime	14 oz 69
ribeye, usda prime	16 oz 75
smoked ribeye, usda prime ancho chile-rubbed, mesquite smoked	16 oz 77

WAGYU STEAKS



northwest american wagyu usda gold	
filet mignon, usda gold	8 oz 96
flat iron steak, usda gold	8 oz 55

SPECIALTY BONE-IN CUTS / CHOPS

delmonico, signature reserve	14 oz 78	prime colorado rack of lamb GF	16 oz 76
bone-in filet mignon, tomato provençal, broccolini, red pepper coulis		broiled tomato provençal, broccolini, red pepper coulis	
cowboy cut ribeye, signature reserve			
bone-in, center-cut ribeye	24 oz 78		
tomato provençal, broccolini, red pepper coulis			



**certified organic
grass-fed beef**
filet mignon 6 oz 56
dry chimichurri rub



australian wagyu
manhattan cut 10 oz 150
double thick, center-cut
strip loin



**certified a5
japanese wagyu**
filet mignon 5 oz 160
10 oz 280

ADD ONS

oscar style S	35	à moelle GF	14
alaskan king crab, sauce béarnaise, asparagus		bone marrow flan, wild mushrooms, marrow demi-glace	
à la rossini GF	38	le bleu GF	13
foie gras, wild mushrooms, port reduction		topped with genuine roquefort	

ON THE SIDE

roasted vegetables with GF, VG	13	 rosemary roasted GF, V, DF	12
 pommes frites GFO, VGO, 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 120	MED. RARE red, warm center 125	MEDIUM slightly red 130	MED. WELL pink through 145	WELL cooked through, no pink 155
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