

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 + orange 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	

Our corkage fee is \$40 per 750ml bottle – two bottle maximum



CORAVIN POURS

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

CHANDLERS

PRIME STEAKS • FINE SEAFOOD™

STARTERS

pacific oysters on the half shell GF, S each 4	wild mexican abalone S, GFO 45
raspberry champagne vinaigrette	butter, preserved lemon, maitake
oysters supreme + caviar each +3.50	mushrooms
caviar 1 oz 130	escargot à la carole GFO 19
 white sturgeon, 2 oz 200	garlic parsley butter, asiago cheese
 idaho springs, hagerman, idaho,	oysters rockefeller S 25
classique presentation	fresh kumamoto oysters, sautéed
tower of tuna GFO, DFO 20	spinach, shallots, red bell peppers,
sashimi-grade ahi + hamachi tuna,	pernod, citrus hollandaise
avocado, tomatoes, red onions,	shrimp scampi GFO 24
sesame crisps	garlic, shallots, tomatoes, basil,
the black orchid GF, DF 24	red chili flakes, butter sauce,
seared rare sashimi-grade ahi tuna,	white wine, lemon
black orchid mustard sauce	crab cakes S 36
prawn cocktail GF, S, DF 24	maryland blue lump crab meat,
mexican white colossal shrimp, cocktail	stone-ground mustard, watercress,
sauce, fresh lemon	tomato salad
seafood platter GF, S, DFO 135	salmon gravlax GF 22
alaskan king crab legs, pacific oysters,	house-cured, potato chips, crème
large gulf prawns, maine lobster tail	fraîche, white sturgeon caviar, capers
steak tartare GFO 26	foie gras 39
 snake river farms flat iron, garlic,	brûléed pineapple, fresh strawberries,
shallots, caperberries, dijon aioli,	toasted brioche
chive oil, sourdough toast	steamed clams GFO, DFO, S 26
beef carpaccio GF, DFO 18	manila clams, white wine broth, butter,
tenderloin, capers, dijon mustard,	garlic, lemon, red chili flakes, sun-dried
horseradish cream, asiago, watercress	tomato, basil, garlic crostini
+ baby arugula salad, dijon vinaigrette	

SOUPS + SALADS

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

carrot ginger soup VO, DFO 12	lobster bisque S 15
carrot and ginger puree,	sherry, crème fraîche
coconut milk, goat cheese,	steakhouse wedge salad GF, VGO, DFO 15
balsamic, roasted pumpkin seeds	organic iceberg lettuce, candied spiced
stilton autumn salad N, VO, DFO 15	bacon, heirloom cherry tomatoes, pickled
baby spinach, arugula, honeycrisp apple,	red onions, ranch
stilton blue cheese, walnuts, dried	burrata salad GF, N 17
cranberries, balsamic dijon vinaigrette	masala + honey dressed stone fruit,
caesar salad GFO 15	arugula, candied spiced pistachios,
organic romaine, parmesan cheese tuile,	crisp prosciutto, citrus vinaigrette
croutons, anchovy caesar dressing,	wilted spinach salad GFO, DFO, N 16
white anchovy	goat cheese, bacon, mushrooms,
limousine salad GFO, DFO, N 16	shallots, oven-dried tomatoes,
butter leaf, roquefort bleu cheese,	boiled egg, walnut dressing
spiced cashews, crispy shallots, garlic	
croutons, roquefort vinaigrette	

 | 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	black cod GF, 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	fresh sturgeon GF, DF	45
garlic mashed potatoes, asparagus, confit shallot, sauteed spinach, morel mushrooms, pinot noir reduction, lemon beurre blanc		 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	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	100
crab, scallop, prawn, clams, fresh fish filet, saffron-lobster broth, toasted rouille		8oz north atlantic lobster tail, 6oz prime petit filet mignon, asparagus, hollandaise, pommes frites	



Thanksgiving

PRIX FIXE 75.



choice of starter, entree and dessert

STARTER

caesar salad	butternut squash soup
roasted beet salad	lobster bisque S
mixed green salad	

ENTREE

slow-roasted turkey	veal picatta GFO
citrus-brined, traditional stuffing, roasted garlic mashed potatoes, turkey jus gravy, broccolini, orange cranberry relish	lemon butter caper sauce, broccolini, mascarpone polenta soufflé
braised bone-in short rib GF	duck two ways GFO
local idaho beef, parmesan risotto, snap peas	seared duck breast and duck leg confit, red cabbage + apple slaw, port wine reduction, mascarpone polenta
shrimp scampi italiano S	cauliflower steak GF, V
diced fresh tomatoes, garlic, white wine, butter, basil, red chili flakes, lemon, angel hair pasta	marinated + roasted, broccolini, red pepper coulis, citrus-dressed arugula – for a complete vegan meal, pair with a mixed green salad + sorbet

DESSERT

pumpkin cheesecake	bourbon pecan pie	angie's famous carrot cake N
rum-whipped cream, shortbread cookie	cinnamon ice cream	black currant, pecan, cream cheese frosting

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	16 oz 77
ancho chile-rubbed, mesquite smoked	

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-glacé	
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
boursin cheese		yukon gold potatoes	
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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