

CHANDLERS

PRIME STEAKS • FINE SEAFOOD™

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, mcminville, 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 riscala, 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, ango bitters, dehydrated orange	
old fashioned	18
elijah craig bourbon, demerara simple, ango + orange 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, ango bitters, honey ginger simple	
ten minute vesper reconsidered	18
tanqueray 10 gin, tito's 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.

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STARTERS

pacific oysters on the half shell GF, S each 4 raspberry champagne vinaigrette oysters supreme + caviar each +3.50	wild mexican abalone S, GFO 45 butter, preserved lemon, maitake mushrooms
caviar 1 oz 130 white sturgeon, 2 oz 200 idaho springs, hagerman, idaho, classique presentation	escargot à la carole GFO 19 garlic parsley butter, asiago cheese
tower of tuna GFO, DFO 20 sashimi-grade ahi + hamachi tuna, avocado, tomatoes, red onions, sesame crisps	oysters rockefeller S 25 fresh kumamoto oysters, sautéed spinach, shallots, red bell peppers, pernod, citrus hollandaise
the black orchid GF, DF 24 seared rare sashimi-grade ahi tuna, black orchid mustard sauce	shrimp scampi GFO 24 garlic, shallots, tomatoes, basil, red chili flakes, butter sauce, white wine, lemon
prawn cocktail GF, S, DF 24 mexican white colossal shrimp, cocktail sauce, fresh lemon	crab cakes S 36 maryland blue lump crab meat, stone-ground mustard, watercress, tomato salad
seafood platter GF, S, DFO 135 alaskan king crab legs, pacific oysters, large gulf prawns, maine lobster tail	salmon gravlax GF 22 house-cured, potato chips, crème fraîche, white sturgeon caviar, capers
steak tartare GFO 26 snake river farms flat iron, garlic, shallots, caperberries, dijon aioli, chive oil, sourdough toast	foie gras 39 brûléed pineapple, fresh strawberries, toasted brioche
beef carpaccio GF, DFO 18 tenderloin, capers, dijon mustard, horseradish cream, asiago, watercress + baby arugula salad, dijon vinaigrette	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	lobster bisque S 15 sherry, crème fraîche
stilton autumn salad N, VO, DFO 15 baby spinach, arugula, honeycrisp apple, stilton blue cheese, walnuts, dried cranberries, balsamic dijon vinaigrette	steakhouse wedge salad GF, VGO, DFO 15 organic iceberg lettuce, candied spiced bacon, heirloom cherry tomatoes, pickled red onions, ranch
caesar salad GFO 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.

CHANDLERS

PRIME STEAKS • FINE SEAFOOD™

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	black cod GF, DF 45 sake marinated, coconut-lime rice cake, shiitake mushrooms, thai chili orange miso, pickled red onions
wild pacific king salmon GF 48 garlic mashed potatoes, asparagus, confit shallot, sauteed spinach, morel mushrooms, pinot noir reduction, lemon beurre blanc	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	day boat scallops GF, S 48 pan-seared, idaho® potato cakes, shiitake mushrooms, tomatoes, truffled citrus beurre blanc
wild mexican abalone steaks GFO, S 95 preserved lemon beurre blanc, lemon, parsley, citrus jasmine rice, sautéed asparagus	north atlantic 12oz lobster tail GFO, S 80 broiled, asparagus hollandaise, pommes frites
bouillabaisse à la maison GFO, S, DF 47 crab, scallop, prawn, clams, fresh fish filet, saffron-lobster broth, toasted rouille	surf + turf GFO, S 100 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
roasted beet salad
mixed green salad

butternut squash soup
lobster bisque S

ENTREE

slow-roasted turkey
citrus-brined, traditional stuffing, roasted garlic mashed potatoes, turkey jus gravy, broccolini, orange cranberry relish

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

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

cauliflower steak GF, V
marinated + roasted, broccolini, red pepper coulis, citrus-dressed arugula – for a complete vegan meal, pair with a mixed green salad + sorbet

DESSERT

pumpkin cheesecake
rum-whipped cream, shortbread cookie

bourbon pecan pie
cinnamon ice cream

angie's famous carrot cake N
black currant, pecan, cream cheese frosting

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 60 10 oz 85
new york strip, usda prime	14 oz 70
ribeye, usda prime	16 oz 79
smoked ribeye, usda prime ancho chile-rubbed, mesquite smoked	16 oz 79

WAGYU STEAKS



northwest american wagyu **usda gold**

filet mignon, usda gold	8 oz 96
flat iron steak, usda gold	8 oz 57

SPECIALTY BONE-IN CUTS / CHOPS

delmonico, **signature reserve** 14 oz 78
bone-in filet mignon, tomato provençal,
broccolini, red pepper coulis

prime colorado rack of lamb **GF** 16 oz 76
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
alaskan king crab, sauce béarnaise,
asparagus

à la rossini **GF** 38
foie gras, wild mushrooms,
port reduction

à moelle **GF** 14
bone marrow flan, wild mushrooms,
marrow demi-glace

le bleu **GF** 13
topped with genuine roquefort

ON THE SIDE

roasted vegetables with **GF, VG** 13
boursin cheese

pommes frites **GFO, VGO, DFO** 12
creamed spinach **VG** 12

asparagus hollandaise **GFO, VG** 15

baked idaho® potato **GF, VG** 8

rosemary roasted **GF, V, DF** 12
yukon gold potatoes

gouda mac 'n' cheese **VG** 16
with lobster **S** 35

sautéed mushrooms **GF, DFO** 16

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