

CHANDLERS

PRIME STEAKS • FINE SEAFOOD™

IN-ROOM DINING

\$5 delivery fee + 20% automatic gratuity

STARTERS

tower of tuna GFO, DF 20 sashimi-grade ahi + hamachi tuna, avocado, tomatoes, red onions, sesame crisps	shrimp scampi GFO 24 garlic, shallots, tomatoes, basil, red chili flakes, butter sauce, white wine, lemon
the black orchid GF 24 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 20 brochet of prime new york steak, red bell peppers, onions, teriyaki sauce, truffled pommes frites
lollipop lamb chops GF, DF 26 pan seared, apple-mint chutney	

SOUPS + SALADS

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

caesar salad GFO 15 organic romaine, parmesan cheese, croutons, anchovy caesar dressing, white anchovy	lobster bisque S 15 sherry, crème fraîche
burrata salad GF, N 17 masala + honey dressed stone fruit, arugula, candied spiced pistachios, crisp prosciutto, citrus vinaigrette	steakhouse wedge salad GF 15 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>	day boat scallops GF, S 48 pan-seared, idaho® potato cakes, shiitake mushrooms, tomatoes, truffled citrus beurre blanc
fishmarket salad GF, S, DFO 38 mexican prawns, alaskan king crab, bay scallops, bay shrimp, organic romaine, tomatoes, avocado, green goddess dressing	surf + turf GFO, S 100 8oz north atlantic lobster tail, 6oz prime petit filet mignon, asparagus, hollandaise, pommes frites
north atlantic 12oz lobster tail GFO, S 80 broiled, asparagus hollandaise, pommes frites	

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.

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

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

WAGYU STEAKS



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



ADD ONS

oscar style S	35
alaskan king crab, sauce béarnaise, asparagus	
le bleu	13
topped with genuine roquefort	
à la rossini GF	38
foie gras, wild mushrooms, port reduction	

LOCAL FAVORITES

steakhouse wagyu burger GFO	35	veal picatta GFO, DFO	50
hand cut wagyu beef, candied spiced bacon, cheddar cheese, butter lettuce, jalapeños, house pickles, pickled onions, tomato, russian dressing, pommes frites		lemon butter caper sauce, broccolini, mascarpone polenta soufflé	
shrimp scampi italiano S	50	braised bone-in short rib GF	50
diced fresh tomatoes, garlic, white wine, butter, basil, red chili flakes, lemon, angel hair pasta		local idaho beef, parmesan risotto, snap peas	
		cauliflower steak V	50
		marinated + roasted, broccolini, red pepper coulis, citrus-dressed arugula	

ON THE SIDE

roasted vegetables with GF, VG	13	gouda mac 'n' cheese VG	16
boursin cheese		with lobster S	35
creamed spinach VG	12	 chandlers au gratin potatoes GF, VG	14
 baked idaho® potato GF, VG	8	sautéed mushrooms GF, DFO	16

DESSERTS

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