



# 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	31
 3100 cellars brut rosé malbec	17
 snake river, id '23	

### WHITE

<b>albariño</b>	
marimar estate, russian river valley sonoma, ca '24	16
<b>chardonnay</b>	
patz & hall, sonoma coast, ca '22	17
joseph drouhin, pouilly-vinzelles, fr '21	19
<b>pinot grigio</b>	
scarpetta, friuli, it '24	14
<b>riesling</b>	
dr. loosen, bernkasteler lay, mosel, ge '23	17
<b>sauvignon blanc</b>	
nicolas gaudry, les porcheronnes, pouilly-fumé, loire, fr '23	19
hedges, cms, columbia valley, wa '24	14
<b>rosé</b>	
château sainte marguerite, symphonie, provence, fr '24	15

### RED

<b>pinot noir</b>	
calera, central coast, ca '23	18
coeur de terre, héritage reserve, mcminville, willamette valley, or '23	20
<b>gamay</b>	
marcel lapierre, le beaujolais, fr '24	18
<b>merlot</b>	
pepper bridge, estate, walla walla valley, wa '22	29
<b>malbec</b>	
casarena, finca naoki, luján de cuyo, mendoza, arg '21	20
<b>sangiovese</b>	
riecine, chianti classico, tuscan, it '23	17
<b>proprietary blend</b>	
château de cranne, bordeaux, fr '22	15
<b>tempranillo</b>	
marqués de riscala, reserva, rioja, sp '20	14
<b>syrah</b>	
sleight of hand, the philosopher's stone, walla walla valley, wa '22	16
<b>cabernet sauvignon</b>	
 telaya, quintessence vineyard, red mountain, wa '23	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

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

### SEASONAL FAVORITES

<b>pear sidecar</b>	16
belle de brillet pear cognac, torres 10yr brandy, cointreau, lemon juice, sugar rim	
<b>mojito</b>	16
bacardi superior rum, mint, lime juice, house-made mint simple syrup	
<b>the vibe</b>	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

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

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

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## 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! *-Duf*

**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

**alaskan halibut** GF 48  
pan seared, garlic mashed potatoes, sautéed spinach, asparagus, fava beans, dill beurre blanc

## 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



## PRIX FIXE THREE-COURSE DINNER 65

choice of starter, entree and dessert

### STARTER

caesar salad GFO  
steakhouse salad 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  
butter lemon caper sauce, angel hair pomodoro

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

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

### DESSERT

the chocolate bomb, 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, <b>usda prime</b>	6 oz 60 10 oz 85
new york strip, <b>usda prime</b>	14 oz 70
ribeye, <b>usda prime</b>	16 oz 79
smoked ribeye, <b>usda prime</b> ancho chile-rubbed, mesquite smoked	16 oz 79

## WAGYU STEAKS



### northwest american wagyu **usda gold**

filet mignon, <b>usda gold</b>	8 oz 96
flat iron steak, <b>usda gold</b>	8 oz 57
ribeye, <b>usda gold</b>	16 oz 140

## SPECIALTY BONE-IN CUTS / CHOPS

delmonico, **signature reserve** 14 oz 78  
bone-in filet mignon, 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

prime colorado rack of lamb **GF** 16 oz 76  
broiled tomato provençal, broccolini, red  
pepper coulis

elk tenderloin **DFO** 55  
idaho blend wild rice, cranberries,  
caramelized carrots, huckleberry  
demi-glace



certified organic  
grass-fed beef  
filet mignon 6 oz 56



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