

WINES BY THE GLASS

SPARKLING

montefresco, prosecco, veneto, it	15
schramsberg, mirabelle, brut rosé, ca	19
r.c. lemaire, trianon, brut, champagne, fr	32
 3100 cellars brut rosé malbec	17
snake river, id '24	

WHITE

viognier	
 acidity vineyards,	15
snake river valley, id '24	
chardonnay	
henri perrusset, mâcon-villages '24	16
domaine drouhin, arthur,	25
dundee hills, or '24	
pinot grigio	
scarpetta, friuli, it '25	15
riesling	
dr. loosen, bernkasteler lay,	17
mosel, ge '23	
sauvignon blanc	
denizot, saucerre '24	21
matzinger davis, gorgeous savvy,	15
columbia gorge, or '24	
rosé	
château sainte marguerite, symphonie,	15
provençe, fr '25	

RED

pinot noir	
coeur de terre, héritage reserve,	20
mcminnville, willamette valley, or '24	
mourvèdre	
 houston vineyards,	20
snake river valley, id '22	
merlot	
pepper bridge, estate,	29
walla walla valley, wa '22	
sangiovese	
tenuta di arceno, chianti classico riserva '21	18
proprietary blend	
château de cranne, bordeaux, fr '22	16
tempranillo	
marqués de riscal, reserva, rioja, sp '21	15
nebbiolo	
luigi einaudi, langhe, '23	19
syrah	
 telaya wine co, block 46,	16
snake river valley, id '24	
malbec	
casarena, finca naoki, luján de cuyo,	20
mendoza, arg '21	
cabernet sauvignon	
acidity vineyards, walla walla valley, wa '22	19
davis vineyards,	38
napa valley, ca '22	



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	



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

fresh oysters on the half shell GF,S each	4.50	wild mexican abalone S,GFO	45
raspberry champagne mignonette		butter, preserved lemon, maitake mushrooms	
fresh baked oysters	25	escargot à la carole GFO	19
oysters rockefeller (5)		garlic parsley butter, asiago cheese	
spinach, shallots, red bell peppers, pernod, citrus hollandaise		shrimp scampi GFO	24
oysters casino (5)		garlic, shallots, tomatoes, basil, red chili flakes, butter sauce, white wine, lemon	
butter, garlic, red + green bell pepper, bacon, bread crumb		crab cakes S	36
caviar	1 oz 130	maryland blue lump crab meat, stone-ground mustard, watercress, tomato salad	
 white sturgeon,	2 oz 200	foie gras	39
 idaho springs, hagerman, idaho, classique presentation		brûléed pineapple, fresh strawberries, toasted brioche	
tower of tuna GFO,DFO	20	steamed clams GFO,DFO,S	26
sashimi-grade ahi + hamachi tuna, avocado, tomatoes, red onions, sesame crisps		manila clams, white wine broth, butter, garlic, lemon, red chili flakes, sun-dried tomato, basil, garlic crostini	
the black orchid GF,DF	24	beef carpaccio GF,DFO	18
seared rare sashimi-grade ahi tuna, black orchid mustard sauce		tenderloin, capers, dijon mustard, horseradish cream, asiago, watercress + baby arugula salad, dijon vinaigrette	
prawn cocktail GF,S,DF	24	steak tartare GFO	26
mexican white colossal shrimp, cocktail sauce, fresh lemon		 snake river farms flat iron, garlic, shallots, caperberries, dijon aioli, chive oil, sourdough toast	
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			

SOUPS + SALADS

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

watermelon gazpacho DF,GF,V	12	lobster bisque S	15
served chilled		sherry, crème fraîche	
add alaskan king crab	+5	steakhouse wedge salad GF,VGO,DFO	15
watermelon salad N,DFO	15	organic iceberg lettuce, candied spiced bacon, heirloom cherry tomatoes, pickled red onions, ranch	
ballard farms feta, basil pesto, frisée, pickled watermelon rind, balsamic reduction		burrata salad GF,N	17
caesar salad GFO	15	masala + honey dressed stone fruit, arugula, candied spiced pistachios, crisp prosciutto, citrus vinaigrette	
organic romaine, parmesan cheese tuile, croutons, anchovy caesar dressing, white anchovy		wilted spinach salad GFO,DFO,N	16
limousine salad GFO,DFO,N	16	goat cheese, bacon, mushrooms, shallots, oven-dried tomatoes, boiled egg, walnut dressing	
butter leaf, roquefort bleu cheese, 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	miso sake marinated, coconut-lime rice cake, shiitake mushrooms, thai chili orange miso, pickled red onions
alaskan halibut GF 48	
pan seared, potato purée, sautéed spinach, asparagus, fava beans, dill beurre blanc	

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



PRIX FIXE
THREE-COURSE DINNER 65

choice of starter, entree and dessert

STARTER

steakhouse wedge salad GF,VGO,DFO	lobster bisque S
spring mixed greens salad GF,DF,V	soup of the season

ENTREE

braised bone-in short rib GF	fresh sturgeon GFO
local idaho beef, parmesan risotto, snap peas	 idaho springs sturgeon, roasted parsnip carrots, fennel, sauteed organic baby spinach, vermouth white miso sauce, lemon zest
cauliflower steak GF,V	veal piccata GFO,N
marinated + roasted, broccolini, red pepper coulis, citrus-dressed arugula	butter lemon caper sauce, angel hair pomodoro
duck two ways GFO	shrimp scampi italiano S
seared duck breast and duck leg confit, red cabbage + apple slaw, port wine reduction, mascarpone polenta	diced fresh tomatoes, garlic, white wine, butter, basil, red chili flakes, lemon, angel hair pasta

DESSERT

the chocolate bomb NFO, fromage blanc cheesecake, butterscotch crème brûlée GF
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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

WAGYU STEAKS



northwest american wagyu usda gold	
filet mignon, usda gold	8 oz 96
flat iron steak, usda gold	8 oz 57
ribeye, usda gold	16 oz 140

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	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 moelle GF 14 bone marrow flan, wild mushrooms, marrow demi-glace
à la rossini GF 38 foie gras, wild mushrooms, port reduction	le bleu GF 13 topped with genuine roquefort

ON THE SIDE

roasted vegetables with GF, VG 13 boursin cheese	rosemary roasted GF, V, DF 12 yukon gold potatoes
pommes frites GFO, VGO, DFO 12	gouda mac 'n' cheese VG 16 with lobster S 35
creamed spinach VG 12	sautéed mushrooms GF, DFO 16
brussels sprouts DF, VO, N 12	chandlers au gratin potatoes GF, VG 14
asparagus hollandaise GFO, VG 15	
baked idaho® potato GF, VG 8	

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 pink through, slightly red center 130	MED. WELL slightly pink center 145	WELL cooked through, no pink 155
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