



SUNDAY = PRIME {RIB} TIME

Sunday is Prime time, and the
only time, for Prime Rib at

CHANDLERS
PRIME STEAKS • FINE SEAFOOD™

Come early to get it while you can as part of our
complete three-course prix fixe menu.

When it's gone, it's gone...
until next Sunday!

DF - DAIRY-FREE | DFO - DAIRY-FREE OPTIONAL
GF - GLUTEN-FREE | GFO - GLUTEN-FREE OPTIONAL
S - SHELLFISH | N - TREE NUTS

Social Hour

4:00 - 6:00 pm Monday - Friday

\$12 BITES

- pacific oysters on the half shell (3) **GF,S**
raspberry champagne vinaigrette
- mini tower of tuna **GFO,DFO**
sashimi-grade ahi + hamachi tuna, avocado,
tomatoes, red onions, sesame crisps
- salmon gravlax **GF**
house-cured, potato chip, crème fraîche, white
sturgeon caviar, capers
- wagyu blend sliders (2) **GFO**
american + japanese wagyu, caramelized
onions, dijon aioli, house pickles, pommes frites
- spicy meatballs
tomato sauce, pommes frites
- teriyaki bites **DFO**
brochette of prime new york steak, red bell peppers,
onions, teriyaki sauce, truffled pommes frites
- spicy popcorn shrimp **GF,S**
rice flour, citrus aioli

\$12 SIPS

- cosmopolitan
koenig vodka, cointreau, lime + cranberry
juices, lime wheel
- sidecar
hennessy vs, cointreau, lemon juice, sugar rim
- bartender's cure
jameson irish whiskey, ginger ale, lime

\$3 BOTTLE

- sierra nevada pale ale

\$13 WINES BY THE GLASS

- nv montefresco, prosecco, it
- '24 henri perrusset, mâcon-villages, fr
- '21 marqués de riscall, reserva, rioja, sp

\$8 BEER

- sockeye, dagger falls, ipa
- lost grove, ghost town, porter
- lost grove, robot, hazy ipa
- bear island, idahaus, pilsner
- bear island, oktoberfest
- bert's brewing, good call, pale ale