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

$12 WINES BY THE GLASS

nv montefresco, prosecco, it
'24 henri perrusset, mâcon-villages, fr
'21 marqués de riscal, 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, ammo bocks
bert's brewing, good call, pale ale

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