

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	
michel redde, la moynerie,	21
pouilly-fumé '23	
matzinger davis, gorgeous savvy,	15
columbia gorge, or '24	
rosé	
vidauban, "le provençal", 2025,	15
côtes de provence	

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 '20	18
proprietary blend	
château de cranne, bordeaux, fr '22	16
tempranillo	
marqués de riscall, reserva, rioja, sp '21	15
nebbiolo	
luigi einaudi, langhe, '23	19
syrah	
 telaya wine co, block 46,	16
snake river valley, id '23	
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	



upgrade any of your spirits or as a non-alcoholic option +5	
• tonic	• diet tonic
• grapefruit soda	• soda

COCKTAILS

ten minute vesper reconsidered	19
tanqueray 10 gin, tito's vodka, lillet, orange bitters	
ten minute dirty deeds	19
belvedere organic vodka, olive brine, choice of blue cheese stuffed or spanish olives	
ten minute the nobility	19
botanist botanical gin, lillet, parfait amour, lemon twist	
cadillac margarita	20
patron tequila, lime, salted rim, grand marnier	
red light	19
corazon tequila, blood orange shrub, lime, grand marnier, salted rim	
smoke + silk	18
dos hombres mezcal, belle de brillet, lemon juice, angostura bitters, dehydrated orange	
old fashioned	19
elijah craig bourbon, demerara simple, ango + orange bitters, orange peel, amarena cherry	
sazerac	19
sazerac rye, hennessy vs, peychaud's + angostura bitters, sugar, absinthe rinse, lemon peel	
maker's mark manhattan	18
carpano antica formula sweet vermouth, angostura bitters, amarena cherry	
the squeeze	17
 44° north nectarine vodka, cointreau, lemon juice, simple, lemon twist	
huckleberry lemon drop	17
 44° north vodka, huckleberry liqueur, lemon juice, simple, sugar rim	
cosmopolitan	17
tito's vodka, cointreau, lime juice + splash of cranberry, lime wheel	
mr. squyre's negroni	18
roku gin, campari, sweet vermouth, flamed orange peel	

SEASONAL FAVORITES

desperado	25
bozal pechuga mezcal, ocho reposado, agave, chocolate + orange bitters	
pear sidecar	17
belle de brillet pear cognac, torres 10yr brandy, cointreau, lemon juice, sugar rim	
rum raider	17
bacardi silver superior rum, lime, blood orange shrub, simple + soda	



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 S	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, S	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

carrot ginger soup VO, DFO	13	lobster bisque S	15
carrot and ginger purée, coconut milk, goat cheese, balsamic, roasted pumpkin seeds		sherry, crème fraîche	
roasted beet salad GF, VO, DFO, N	15	steakhouse wedge salad GF, VGO, DFO	15
arugula, watercress, maple dijon vinaigrette, roasted pecans, candied pistachios, pickled red onion, goat cheese		organic iceberg lettuce, candied spiced bacon, heirloom cherry tomatoes, pickled red onions, ranch	
caesar salad GFO	15	burrata salad GF, N	17
organic romaine, parmesan cheese tuile, croutons, anchovy caesar dressing, white anchovy		masala + honey dressed stone fruit, arugula, candied spiced pistachios, crisp prosciutto, citrus vinaigrette	
limousine salad GFO, DFO, N	16	wilted spinach salad GFO, DFO, N	16
butter leaf, roquefort bleu cheese, spiced cashews, crispy shallots, garlic croutons, roquefort vinaigrette		goat cheese, bacon, mushrooms, shallots, oven-dried tomatoes, boiled egg, walnut dressing	



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

pan-seared rare, wasabi mashed potatoes, ginger soy sauce, shiitake mushrooms, watercress salad

49

alaskan halibut GF

pan seared, potato purée, sautéed spinach, asparagus, fava beans, dill beurre blanc

48

black cod GF, DF

miso sake marinated, coconut-lime rice cake, shiitake mushrooms, thai chili orange miso, pickled red onions

45

fresh sturgeon GFO

 idaho springs sturgeon, roasted parsnip, carrots, fennel, sautéed organic baby spinach, vermouth white miso sauce, lemon zest

45

SHELLFISH SPECIALTIES

fishmarket salad GF, S, DFO

mexican prawns, alaskan king crab, bay scallops, bay shrimp, organic romaine, tomatoes, avocado, green goddess dressing

38

wild mexican abalone steaks GFO, S

preserved lemon beurre blanc, lemon, parsley, citrus jasmine rice, sautéed asparagus

95

bouillabaisse à la maison GFO, S, DF

crab, scallop, prawn, clams, fresh fish filet, saffron-lobster broth, toasted rouille

47

day boat scallops GF, S

pan-seared, idaho® potato cakes, shiitake mushrooms, tomatoes, truffled citrus beurre blanc

48

north atlantic 12oz lobster tail GFO, S

broiled, asparagus hollandaise, pommes frites

80

surf + turf GFO, S

8oz north atlantic lobster tail, 6oz prime petit filet mignon, asparagus, hollandaise, pommes frites

100



PRIX FIXE

THREE-COURSE DINNER 65

choice of starter, entree and dessert

STARTER

steakhouse wedge salad GF, VGO, DFO

mixed greens salad GF, DF, V

lobster bisque S

soup of the season

ENTREE

braised bone-in short rib GF

local idaho beef, parmesan risotto, snap peas

cauliflower steak GFO, V

marinated + roasted, wild rice, red pepper coulis, caramelized carrots

duck two ways GFO

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

petrale sole amandine GFO, N

toasted almonds, fresh dill, meunière sauce, fingerling potatoes, broccolini

veal piccata GFO

butter lemon caper sauce, angel hair pomodoro

shrimp scampi italiano S

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



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
new york strip, usda gold	14 oz 150

SPECIALTY BONE-IN CUTS / CHOPS

delmonico, signature reserve	14 oz 78	prime colorado rack of lamb GF	16 oz 76
bone-in filet mignon, tomato provençal, broccolini, red pepper coulis		broiled tomato provençal, broccolini, red pepper coulis	
cowboy cut ribeye, signature reserve		elk tenderloin DFO	55
bone-in, center-cut ribeye	24 oz 78	idaho blend wild rice, cranberries, caramelized carrots, huckleberry demi-glace	
tomato provençal, broccolini, red pepper coulis			



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

ON THE SIDE

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