CHANDLERS

PRIME STEAKS • FINE SEAFOOD™

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 davies, 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

huston 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 riscal, 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

davies vineyards, 38
napa valley, ca '22

CORAVIN POURS

Hand-picked, premium by-the-glass wines from our cellar. Ask your server for a list of our current offerings.

FEVER-TREE

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, ango 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

Our corkage fee is $40 per 750ml bottle – two bottle maximum

102826

CHANDLERS

PRIME STEAKS • FINE SEAFOOD™

STARTERS

fresh oysters on the half shell GF, S each 4.50
raspberry champagne mignonette

fresh baked oysters S 25
oysters rockefeller (5)
spinach, shallots, red bell peppers, pernod, citrus hollandaise

oysters casino (5)
butter, garlic, red + green bell pepper, bacon, bread crumb

caviar 1 oz 130 / 2 oz 200
white sturgeon, idaho springs, hagerman, idaho, classique presentation

tower of tuna GFO, DFO 20
sashimi-grade ahi + hamachi tuna, avocado, tomatoes, red onions, sesame crisps

the black orchid GF, DF 24
seared rare sashimi-grade ahi tuna, black orchid mustard sauce

prawn cocktail GF, S, DF 24
mexican white colossal shrimp, cocktail sauce, fresh lemon

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

wild mexican abalone S, GFO 45
butter, preserved lemon, maitake mushrooms

escargot à la carole GFO 19
garlic parsley butter, asiago cheese

shrimp scampi GFO, S 24
garlic, shallots, tomatoes, basil, red chili flakes, butter sauce, white wine, lemon

crab cakes S 36
maryland blue lump crab meat, stone-ground mustard, watercress, tomato salad

foie gras 39
brûléed pineapple, fresh strawberries, toasted brioche

steamed clams GFO, DFO, S 26
manila clams, white wine broth, butter, garlic, lemon, red chili flakes, sun-dried tomato, basil, garlic crostini

beef carpaccio DFO 18
tenderloin, capers, dijon mustard, horseradish cream, asiago, watercress + baby arugula salad, dijon vinaigrette

steak tartare GFO 26
snake river farms flat iron, garlic, shallots, caperberries, dijon aioli, chive oil, sourdough toast

SOUPS + SALADS

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

carrot ginger soup VO, DFO 13
carrot and ginger purée, coconut milk, goat cheese, balsamic, roasted pumpkin seeds

roasted beet salad GF, VO, DFO, N 15
arugula, watercress, maple dijon vinaigrette, roasted pecans, candied pistachios, pickled red onion, goat cheese

caesar salad GFO 15
organic romaine, parmesan cheese tuile, croutons, anchovy caesar dressing, white anchovy

limousine salad GFO, DFO, N 16
butter leaf, roquefort bleu cheese, spiced cashews, crispy shallots, garlic croutons, roquefort vinaigrette

lobster bisque S 15
sherry, crème fraîche

steakhouse wedge salad GF, VGO, DFO 15
organic iceberg lettuce, candied spiced bacon, heirloom cherry tomatoes, pickled red onions, ranch

burrata salad GF, N 17
masala + honey dressed stone fruit, arugula, candied spiced pistachios, crisp prosciutto, citrus vinaigrette

wilted spinach salad 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.

CHANDLERS

PRIME STEAKS • FINE SEAFOOD™

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

alaskan halibut GF 48
pan seared, potato purée, sautéed spinach, asparagus, fava beans, dill beurre blanc

black cod GF, DF 45
miso sake marinated, coconut-lime rice cake, shiitake mushrooms, thai chili orange miso, pickled red onions

fresh sturgeon GF 45
idaho springs sturgeon, roasted parsnip, carrots, fennel, sautéed organic baby spinach, vermouth white miso sauce, lemon zest

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

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 GF
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

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

TRUE WEST AGRI 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

SRF 極 SNAKE RIVER FARMS®

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
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 16 oz 76
broiled tomato provençal, broccolini, red pepper coulis

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

FORWARD FARMS

certified organic grass-fed beef

filet mignon 6 oz 60

MASTER SELECTION PUREBRED WAGYU

australian wagyu

manhattan cut 10 oz 150
double thick, center-cut strip loin

WAGYU JAPANESE BEEF

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 boursin cheese GF, VG 13

pommes frites GFO, VGO, DFO 12

creamed spinach VG 12

brussels sprouts GFO, DF, VO, N 12

asparagus hollandaise GFO, VG 15

baked idaho® potato GF, VG 8

rosemary roasted yukon gold potatoes GF, V, DF 12

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	MED. RARE	MEDIUM	MED. WELL	WELL
very red, cool center	red, warm center	pink through, slightly red center	slightly pink center	cooked through, no pink
120	125	130	145	155