



CHANDLERS

STEAKHOUSE

• STEAKHOUSE SPECIALTIES •

We serve only the finest aged beef from three regions, each with a distinctly different flavor profile.

MID-WESTERN PRIME CORN FED

America's finest Black Angus beef, heavily marbled, richly flavored.

NEW YORK STEAK

This center cut strip loin steak is known for its flavor.

14 oz 39.

COWBOY STEAK

Aged, bone-in, center cut rib eye, considered to be the most flavorful of all cuts. Best served medium rare to medium to caramelize the fats and release the flavorful juices.

20 oz 36.

FILET MIGNON

Center cut tenderloin steak known for its texture and tender delicate flavor.

6 oz 29.

10 oz 39.

PORTERHOUSE FOR TWO

A classic steak meant to be shared.

This ultimate cut of beef offers both the New York strip and filet mignon on the bone.

33 oz 62.

"KOBE BEEF"

American Wagyu beef from Snake River Farms® offers the ultimate in marbling and rich buttery flavor.

FLAT IRON 8 oz 36.

CENTER CUT RIB EYE 12 oz 75.

ARGENTINE STYLE

Free-range, organic grass-fed beef imported from Uruguay, S.A., seasoned with a dry chimichurri rub. Lean in fats, this is a heart-healthy choice.

FILET MIGNON 8 oz 36.

RIB EYE 11 oz 39.

• SEAFOOD SPECIALTIES •

Our jet fresh program flies seafood directly from the source to our doors within 24 hours – no middle man.

HAWAIIAN AHI TUNA

Yellow fin tuna pan-seared rare, served sliced on wasabi mashed potatoes with a sake, soy, and ginger sauce with roasted garlic, shiitake mushrooms, and watercress salad. 28.

CHILEAN SEA BASS

Pan seared sea bass filet set on fingerling potatoes, fennel, spinach, and fava beans in a lemon, caper, and fresh dill sauce. 30.

TASMANIAN KING SALMON

Pan-seared filet of fresh king salmon set on garlic mashed potatoes with roasted shallots, chanterelle mushrooms, and a pinot noir sauce. 27.

DAY BOAT SCALLOPS

Pan-seared Atlantic sea scallops with a crispy, mushroom risotto cake, sautéed spinach, and wild mushrooms in a citrus, black-truffle sauce. 27.

• HOLIDAY PRIX FIXE MENU 47. •

A complete three-course dinner includes choice of **Waldorf salad** or **lobster bisque**, entrée, and dessert.

PRIME RIB

Slowly roasted prime rib served medium rare to medium with creamed horseradish, beef au jus, and garlic mashed potatoes.

TWO-WAY DUCK

Seared duck breast and duck leg confit with a sour cherry and port wine reduction served with mascarpone polenta, spinach, and asparagus.

Your choice of **Fromage Blanc Cheesecake** or **Individual Chocolate Soufflé**.

WAGYU SHORT RIBS

Snake River Farms® short ribs braised in red wine and served with roasted vegetables and garlic mashed potatoes.

TROUT AMANDINE

Sautéed ruby red trout with toasted almonds and fresh dill served with potato purée and fresh seasonal vegetables.

• SIDE DISHES À LA CARTE •

Roasted Vegetables
with Boursin cheese 7.

Pommes Frites 5.

Mac 'n' Cheese 7.5

Asparagus Hollandaise 9.

Creamed Spinach 5.

Roquefort Au Gratin

Potatoes 7.5

Sautéed Mushrooms 6.5

Idaho Baked Potato 6.

Rosemary Roasted Yukon

Gold Potatoes 7.