

# CHANDLERS

## STEAKHOUSE

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

### MID-WESTERN CORN FED PRIME

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

#### FILET MIGNON

Known for its texture and tender delicate flavor.

6 oz 31.

10 oz 39.

#### BASEBALL CUT TOP SIRLOIN

Center cut prime sirloin known for its steak flavor and firm mouth feel.

Perfect medium rare.

12 oz 29.

#### 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 43.

#### NEW YORK STEAK

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

12 oz 41.

#### "KOBE BEEF"

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

FLAT IRON 8 oz 39.

CENTER CUT RIB EYE 8 oz 55.

#### 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.

RIB EYE 11 oz 37.

FILET MIGNON 8 oz 39.

### • CHOPS •

#### VEAL CHOP AUX MORELS

Pan roasted Provimi veal chop with morel mushrooms in a sherry creme reduction sauce, set on fingerling potatoes and fresh spinach. 39.

#### TWIN PORK CHOPS

Niman Ranch prime pork chops pan roasted and finished with a Calvados sauce. Served with a braised apple and red cabbage slaw. 29.

### • 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. 33.

#### 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. 31.

#### ALASKAN KING SALMON

Pan-seared filet of fresh king salmon set on garlic mashed potatoes with roasted shallots, chanterelle mushrooms, and a pinot noir sauce. 30.

#### 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. 31.

### • SUNDAY PRIX FIXE MENU 27. •

A complete three-course dinner of Idaho grown and raised ingredients. Includes choice of **soup, house** or **caesar salad**, entrée, and dessert.

#### PRIME RIB

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

#### DUCK TWO WAYS

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

#### IDAHO TROUT AMANDINE

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

#### PORK TENDERLOIN

Herb-encrusted tenderloin of pork with roasted garlic mashed potatoes finished with a peppercorn sauce.

Your choice of **Fresh Fruit Cobbler** or **Grand Marnier Chocolate Mousse**.

### • 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.