

THE GOLD STANDARD IN TRADITION AND GIVING



Chandlers Steakhouse Boise



THE HOLIDAY SEASON IS NOW UPON US, AND IT IS WHEN WE TAKE A MOMENT TO REFLECT ON OUR BLESSINGS AND GIVE THANKS. Although this holiday season at Boise's Chandlers Steakhouse and Fine Seafood Restaurant might look slightly different this year, they are ready to embrace the changes. Their commitment to maintaining celebrations with families is just as strong this year as it has been every year for the last twenty years. To accommodate their patrons' needs, Chandlers will be offering extended hours for seatings this year for Thanksgiving and Christmas Day. They are also able to accommodate larger groups by placing them appropriately in their private dining room while still observing the recommended distancing.

Not only are they excited about the upcoming holiday season, Rex and Mary Beth Chandler, proprietors of Chandlers Steakhouse, also have a lot to be thankful for. When Mary Beth Chandler was asked what they were most thankful for this year, without hesitation, she said unequivocally, "We are thankful for our wonderful employees and customers. Especially for hanging in there with us and having the vision to move forward and do what needs to be done to continue our tradition of excellent service and food."

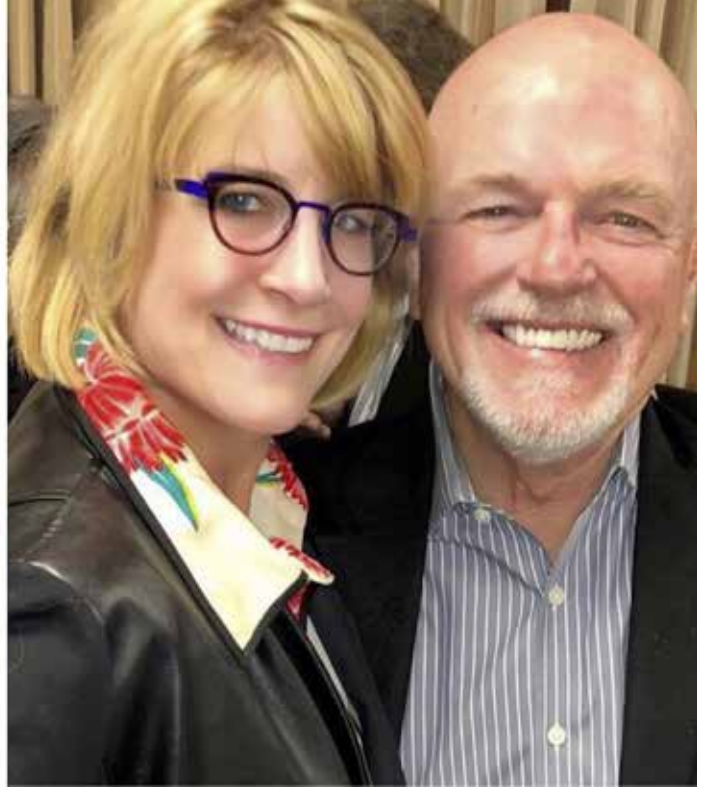
The adaptations that all restaurants have implemented this year have been astounding during this unprecedented time in history, but Chandlers has risen to the challenge. Management and the staff have not waived on providing an upscale dining experience that their patrons have come to expect while keeping to the new standards and expectations of food service. Creating memorable birthdays, anniversaries, and special occasions are still of great importance, maybe now more than ever. Chandlers has accomplished this in many ways, such as safely distancing tables, the wearing of protective masks, extensive sanitation practices, and participating in additional training programs such as PPE classes.

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FOOD & WINE (CONTINUED)



Pictured, Executive Chef Mike Large, Mary Beth, and Rex Chandler who was previously recognized for "Outstanding Public Service" and honored as one of Idaho Heroes in Philanthropy



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Chandlers donates all Mother's Day tips to Women's & Children's Alliance





Their new executive chef, Mike Large, has already made a big splash with his celebration of fresh seasonal fish and seafood. He creates an exciting menu by rolling out new dishes that are seafood based. Chandlers are well known for offering 13 cuts of Prime beef on the menu, but the new seafood program has been a welcome addition.

Unique offerings are on the menu, such as an abalone appetizer, and the main dish of wild Mexican Abalone steaks are an unusual delicacy to see on their menus. The menu also features multiple types of fresh oysters delivered daily, and spiny lobsters from Baja, California. But Rex Chandler has a favorite place to source fresh fish, which is his former restaurant birthplace on the Hawaiian Islands and home to the favorite ahi tuna dishes represented in classic Chandler tradition. During the holidays, there's always the unique caviar selections as a celebratory appetizer with a champagne pairing.

Chandlers isn't just an upscale dining experience; they are also behind many community outreach efforts and hold a professional and personal passion for feeding the hungry. A favorite charity which is near and dear to Rex Chandler's heart is the Women and Children's Alliance. Raised by a single mother who worked in the restaurant industry, Rex Chandler wholeheartedly supports the organization. Each Mother's Day, they donate proceeds to the WCA and have for the past ten years. They also participate in fundraising efforts for the Idaho Youth Ranch, Idaho Humane Society, the Idaho State Veterans Home, and provide scholarship opportunities for local students and support locals arts and education programs. Every quarter Chandlers hosts a luncheon for the Food Bank to offer a venue for potential corporate sponsors. All of their extensive efforts are designed to give back and make a difference in the community, making Chandlers indeed the gold standard in providing not only tradition but also the gift of giving to others.