

CHANDLERS

PRIME STEAKS • FINE SEAFOOD™

WINE LIST


SPARKLING

montefresco, prosecco, veneto, it	14
schramsberg, mirabelle, brut rosé, ca	17
augustin, feu, brut, champagne, fr	29

WHITE

albariño	
marimar estate, russian river valley sonoma, ca '23	15
chardonnay	
patz & hall, sonoma coast, ca '20	17
joseph drouhin, pouilly-vinzelles, fr '21	19
pinot grigio	
scarpetta, friuli, it '23	14
riesling	
dr. loosen, berkasteler lay, mosel, ge '22	16
sauvignon blanc	
alphonse dolly, cuvée silex, sancerre, fr '23	23
hedges, cms, columbia valley, wa '22	14
rosé	
pascal jolivet, sancerre, fr '23	16

RED

cabernet sauvignon	
davies vineyards, napa valley, ca '21	37
sleight of hand, the illusionist reserve, columbia valley, wa '20	25
 telaya, quintessence vineyard, red mountain, wa '21	17
malbec	
casarena, finca naoki, luján de cuyo, mendoza, arg '20	19
merlot	
pepper bridge, estate, walla walla valley, wa '22	28
pinot noir	
calera, central coast, ca '22	17
regis bouvier, clos du roy, marsannay, burgundy, fr '19	23
coeur de terre, héritage reserve, mcminnville, willamette valley, or '21	19
proprietary blend	
château haut colombier, blaye côtes de bordeaux, fr '20	15
syrah	
j.l. chave sélection, offerus, saint-joseph, fr '22	21
sangiovese	
montesecondo, chianti classico, it '21	16
tempranillo	
marqués de riscal, reserva, rioja, sp '19	14



FEVER-TREE

upgrade any of your spirits or as a non-alcoholic option +2

- tonic
- diet tonic
- grapefruit soda
- soda

COCKTAILS

red light	18
patron, blood orange cordial, lime, grand marnier, salted rim	
cadillac margarita	18
lalo tequila, lime, salted rim, grand marnier	
smoke + silk	17
dos hombres mezcal, belle de brillet, fresh lemon, ango bitters, dehydrated orange	
old fashioned	17
elijah craig bourbon, demerara simple, ango + orange bitters, orange peel, amarena cherry	
makers mark manhattan	17
carpano antica formula sweet vermouth, angostura bitters, amarena cherry	
checkmate	16
knob creek bourbon, averna, lemon, ango bitters, honey ginger simple	
ten minute vesper reconsidered	17
tanqueray 10 gin, stoli vodka, lillet, orange bitters	
devils kiss	17
fords london dry gin, dolin dry vermouth, half of a serrano pepper, lemon twist	
cosmopolitan	15
tito's vodka, cointreau, lime + cranberry juices, lime wheel	
the squeeze	15
 44° north nectarine vodka, cointreau, lemon juice, simple, lemon twist	
huckleberry lemon drop	15
 44° north huckleberry vodka, stoli vodka, huckleberry liqueur, lemon juice, sugar rim	
mr. squyre's negroni	16
roku gin, campari, sweet vermouth, flamed orange peel	

SEASONAL FAVORITES

pear sidecar	16
belle de brillet pear cognac, torres 10yr brandy, cointreau, lemon juice, sugar rim	
irish coffee	15
blatantly stolen from the buena vista in san francisco	
spanish coffee	15
grand marnier, kahlua, 151 rum, whipped cream	

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



CORAVIN POURS

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

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STARTERS

pacific oysters on the half shell each 3.5 mignonette sauce		wild mexican abalone mp butter, preserved lemon, maitake mushrooms	
tower of tuna 18 sashimi-grade ahi + hamachi tuna, avocado, tomatoes, red onions, sesame crisps		escargot à la carole 18 browned garlic butter, asiago cheese	
the black orchid 22 seared rare sashimi-grade ahi tuna, black orchid mustard sauce		oysters rockefeller 21 pacific oysters, sautéed spinach, shallots, red bell peppers, pernod, citrus hollandaise	
prawn cocktail 20 cocktail sauce, fresh lemon		shrimp scampi 22 garlic, shallots, tomatoes, basil, red chili flakes, butter sauce, white wine, lemon	
seafood platter mp alaskan king crab legs, pacific oysters, large gulf prawns, maine lobster tail		crab cakes mp maryland blue lump crab meat, stone-ground mustard, watercress, tomato salad	
steak tartare 22  snake river farms flat iron, garlic, shallots, caperberries, dijon aioli, chive oil, sourdough toast		salmon gravlax 22 house-cured, potato chips, crème fraîche, white sturgeon caviar, capers	
beef carpaccio 18 tenderloin, capers, dijon mustard, horseradish cream, asiago, watercress + baby arugula salad, dijon vinaigrette		foie gras 37 brûléed pineapple, pickled strawberries, toasted brioche	

SOUPS + SALADS

bread service is available upon request – gluten-free rolls one dollar each

wild mushroom soup 12 mushroom dashi, forbidden black rice, shiitake oil		lobster bisque 13 sherry, crème fraîche	
roasted beet salad 15 arugula, watercress, maple dijon vinaigrette, roasted pecans, candied pistachios, pickled red onion, goat cheese crumbles		steakhouse wedge 12 organic iceberg, candied spiced bacon, heirloom cherry tomatoes, pickled red onions, chandlers ranch dressing	
caesar salad 14 organic romaine, parmesan cheese, croutons, anchovy caesar dressing, white anchovy		burrata salad 16 masala + honey dressed plums, arugula, candied spiced pistachios, crisp prosciutto, citrus vinaigrette	
limousine salad 15 butter leaf, roquefort bleu cheese, spiced cashews, crispy shallots, garlic croutons, roquefort vinaigrette		wilted spinach salad 14 goat cheese, bacon, mushrooms, shallots, oven-dried tomatoes, boiled egg, walnut dressing	

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.

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.

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THE FRESHEST SEAFOOD

Today we still 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!

hawaiian sashimi-grade ahi tuna 48	black cod 42
pan-seared rare, wasabi mashed potatoes, ginger soy sauce, shiitake mushrooms, watercress salad	sake marinated, coconut-lime rice cake, shiitake mushrooms, thai chili orange miso, pickled red onions
alaskan halibut 48	
pan seared, garlic mashed potatoes, sautéed spinach, asparagus, fava beans, dill beurre blanc	
chef's fresh catch mp	

SHELLFISH SPECIALTIES

fishmarket salad 32	day boat scallops 45
mexican prawns, alaskan king crab, bay scallops, bay shrimp, organic romaine, tomatoes, avocado, green goddess dressing	pan-seared, idaho® potato cakes, shiitake mushrooms, tomatoes, truffled citrus beurre blanc
wild mexican abalone steaks mp	australian rock lobster tail mp
preserved lemon beurre blanc, lemon, parsley, citrus jasmine rice, sautéed asparagus	broiled, asparagus hollandaise, pommes frites
bouillabaisse à la maison 43	surf + turf mp
crab, scallop, prawn, clams, mussels, fresh fish filet, saffron-lobster broth, toasted rouille	australian rock lobster tail, 6 oz filet mignon



Thanksgiving

PRIX FIXE 75.



choice of starter, entree and dessert

STARTER

mixed green salad
roasted beet salad
caesar salad

butternut squash soup
lobster bisque

ENTREE

slow-roasted turkey
citrus-brined, traditional stuffing, roasted garlic mashed potatoes, turkey jus gravy, broccolini, orange cranberry relish

braised bone-in short rib
local idaho beef, parmesan risotto, snap peas

shrimp scampi italiano
diced fresh tomatoes, garlic, white wine, butter, basil, red chili flakes, lemon, angel hair pasta

veal picatta
lemon butter caper sauce, broccolini, mascarpone polenta soufflé

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

cauliflower steak
marinated + roasted, broccolini, red pepper coulis, citrus-dressed arugula – for a complete vegan meal, pair with a mixed green salad + sorbet

DESSERT

pumpkin cheesecake
rum-whipped cream, shortbread cookie

bourbon pecan pie
cinnamon ice cream

angie's famous carrot cake
black currant, pecan, cream cheese frosting

• CLASSIC CHOCOLATE SOUFFLÉ 15 •

double belgian chocolate, grand marnier cream, chocolate sauce
please allow 30 minutes for preparation – full dessert menu available from server

PRIME STEAKS

broiled tomato provençale, seasonal vegetable, red pepper coulis
sauce béarnaise • cognac peppercorn sauce • fresh chimichurri



MIDWEST CORN-FED BEEF

filet mignon	6 oz 48
	10 oz 68
usda prime delmonico	14 oz 78
usda prime new york strip	14 oz 68
usda prime ribeye steak	16 oz 75
usda prime smoked ribeye	16 oz 75
ancho chile-rubbed, mesquite smoked	
cowboy cut ribeye	24 oz 70
aged, bone-in, center-cut ribeye	



certified organic grass-fed beef

filet mignon	6 oz 55
dry chimichurri rub	

WAGYU STEAKS



northwest american wagyu usda gold

snake river farms, america's finest quality, premium beef

filet mignon	8 oz 95
flat iron steak	8 oz 52
bull's eye ribeye	10 oz 110
baseball cut from the heart of the rib, eye of the ribeye	



certified a5 japanese wagyu

filet mignon	5 + 10 oz mp
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SPECIALTY CUT CHOPS

prime colorado rack of lamb	16 oz 75
double-cut bone in pork chop	14 oz 48
snake river farms kurobuta, poblano rub, wild mushroom risotto, stone ground mustard sauce, roasted baby carrots	



australian wagyu

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

OVER THE TOP

oscar style	34
alaskan king crab, sauce béarnaise, asparagus	
à la rossini	37
foie gras, wild mushrooms, port reduction	
le bleu topped with genuine roquefort	10
à moelle	10
bone marrow flan, wild mushrooms, marrow demi-glace	

ON THE SIDE

roasted vegetables with boursin cheese	10	rosemary roasted yukon gold potatoes	8
pommes frites	8	gouda mac 'n' cheese with lobster	15
creamed spinach	12		30
asparagus hollandaise	12	sautéed mushrooms	14
baked idaho® potato	6	leek + fennel au gratin potatoes	12

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

MED. RARE
red, warm
center

MEDIUM
slightly red

MED. WELL
pink through

WELL
cooked through,
no pink