



CHANDLERS

PRIME STEAKS • FINE SEAFOOD™



WINE LIST


SPARKLING

montefresco, prosecco, veneto, it	13
schramsberg, mirabelle, brut rosé, ca	17
augustin, feu, brut, champagne, fr	29

WHITE

albariño	
marimar estate, russian river valley sonoma, ca '21	15
chardonnay	
patz & hall, sonoma coast, ca '19	17
joseph drouhin, pouilly-vinzelles, fr '21	19
pinot grigio	
scarpetta, friuli, it '22	13
riesling	
dr. loosen, berkasteler lay, mosel, ge '20	15
sauvignon blanc	
alphonse dolly, cuvée silex, sancerre, fr '22	22
auntsfield, marlborough, nz '22	14
rosé	
pascal jolivet, sancerre, fr '21	14

RED

cabernet sauvignon	
cliff lede, stags leap district, napa valley, ca '19	36
 telaya, quintessence vineyard, red mountain, wa '21	15
malbec	
casarena, finca naoki, luján de cuyo, mendoza, arg '19	18
merlot	
substance, stoneridge vineyard, wahluke slope, wa '19	15
pinot noir	
calera, central coast, ca '21	16
regis bouvier, clos du roy, marsannay, burgundy, fr '19	23
coeur de terre, héritage reserve, mcminnville, willamette valley, or '19	19
proprietary blend	
j.l. chavez selection, mon coeur, côtes du Rhône, fr '21	16
château haut colombier, blaye côtes de bordeaux, fr '19	14
nebbiolo	
vietti perbacco, langhe, piedmont, it '20	16
syrah	
k vintners, milbrandt, wahluke slope, wa '20	17
sangiovese	
codirosso, chianti, tuscany, it '20	13



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	
smoke + silk	17
dos hombres mezcal, belle de brillet, fresh lemon, ango bitters, dehydrated orange	
ten minute devil's kiss	17
fords london dry gin, vermouth, marinated with half of a serrano pepper, lemon twist	
ten minute vesper reconsidered	17
tanqueray 10 gin, stoli vodka, lillet, orange bitters	
black manhattan	17
makers mark 46, averna, angostura bitters, amarena cherry	
checkmate	16
knob creek bourbon, averna, lemon, ango bitters, honey ginger simple	
old fashioned	16
elijah craig bourbon, demerara simple, ango + orange bitters, orange peel, amarena cherry	
mr. squyre's negroni	16
roku gin, campari, sweet vermouth, flamed orange peel	
queen of the nile	16
empress gin, lime, simple, lavender bitters	
cadillac margarita	18
lalo tequila, lime, salted rim, grand marnier	
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	

SEASONAL WARMERS

irish coffee	13
blatantly stolen from the buena vista in san francisco	
spanish coffee	13
grand marnier, kahlua, 151 rum, whipped cream	
spiked coco	13
house made hot chocolate spiked with vanilla 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

soup of the season 12	lobster bisque 13 sherry, crème fraîche
roasted beet salad 15 roasted beets, 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 persimmons, 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
pan-seared rare, wasabi mashed potatoes, ginger soy sauce, shiitake mushrooms, watercress salad

black cod 42
sake marinated, coconut-lime rice cake, shiitake mushrooms, thai chili orange miso, pickled red onions

pacific king salmon 42
achiote glaze, cranberry quinoa, sautéed spinach, beurre rouge

chef's fresh catch mp

♥ ♥ SHELLFISH SPECIALTIES ♥ ♥

fishmarket salad 32
mexican prawns, alaskan king crab, bay scallops, bay shrimp, organic romaine, tomatoes, avocado, green goddess dressing

day boat scallops 43
pan-seared, idaho® potato cakes, shiitake mushrooms, tomatoes, truffled citrus beurre blanc

wild mexican abalone steaks mp
preserved lemon beurre blanc, lemon, parsley, citrus jasmine rice, sautéed asparagus

maine lobster tail mp
broiled, asparagus hollandaise, pommes frites

surf + turf mp
maine lobster tail, 6 oz filet mignon

bouillabaisse à la maison 43
crab, scallop, prawn, clams, mussels, fresh fish filet, saffron-lobster broth, toasted rouille



Valentine's Day

PRIX FIXE THREE-COURSE DINNER 65

soup, mixed green, or steakhouse wedge salad, entrée, dessert

beef bourguignon
braised beef cheeks, carrots, mashed potatoes, horseradish gremolata, red wine gravy

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

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

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

the bomb, fromage blanc cheesecake or butterscotch crème brûlée

• 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	

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 organic grass-fed beef

filet mignon	6 oz 55
dry chimichurri rub	



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 meat, 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	sautéed mushrooms	14
asparagus hollandaise	12	leek + fennel au gratin potatoes	12
baked idaho® potato	6		

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