

# 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

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

### RED

<b>cabernet sauvignon</b>	
davies vineyards, napa valley, ca '21	37
 telaya, quintessence vineyard, red mountain, wa '22	17
<b>malbec</b>	
casarena, finca naoki, luján de cuyo, mendoza, arg '20	19
<b>merlot</b>	
pepper bridge, estate, walla walla valley, wa '22	29
<b>pinot noir</b>	
calera, central coast, ca '22	17
regis bouvier, clos du roy, marsannay, burgundy, fr '19	24
coeur de terre, héritage reserve, mcminnville, willamette valley, or '21	19
<b>proprietary blend</b>	
château de cranne, bordeaux, fr '19	15
<b>syrah</b>	
j.l. chave sélection, silène, crozes-hermitage, fr '22	23
<b>sangiovese</b>	
montesecondo, chianti classico, it '21	16
<b>tempranillo</b>	
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

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

### SEASONAL FAVORITES

<b>pear sidecar</b>	16
belle de brillet pear cognac, torres 10yr brandy, cointreau, lemon juice, sugar rim	
<b>irish coffee</b>	15
blatantly stolen from the buena vista in san francisco	
<b>spanish coffee</b>	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

<b>pacific oysters on the half shell</b> each 4	<b>wild mexican abalone</b> 44
mignonette sauce	butter, preserved lemon, maitake mushrooms
<b>tower of tuna</b> 18	<b>escargot à la carole</b> 18
sashimi-grade ahi + hamachi tuna, avocado, tomatoes, red onions, sesame crisps	browned garlic butter, asiago cheese
<b>the black orchid</b> 23	<b>oysters rockefeller</b> 25
seared rare sashimi-grade ahi tuna, black orchid mustard sauce	pacific oysters, sautéed spinach, shallots, red bell peppers, pernod, citrus hollandaise
<b>prawn cocktail</b> 22	<b>shrimp scampi</b> 23
cocktail sauce, fresh lemon	garlic, shallots, tomatoes, basil, red chili flakes, butter sauce, white wine, lemon
<b>seafood platter</b> 130	<b>crab cakes</b> 36
alaskan king crab legs, pacific oysters, large gulf prawns, maine lobster tail	maryland blue lump crab meat, stone-ground mustard, watercress, tomato salad
<b>steak tartare</b> 25	<b>salmon gravlax</b> 22
 snake river farms flat iron, garlic, shallots, caperberries, dijon aioli, chive oil, sourdough toast	house-cured, potato chips, crème fraîche, white sturgeon caviar, capers
<b>beef carpaccio</b> 18	<b>foie gras</b> 38
tenderloin, capers, dijon mustard, horseradish cream, asiago, watercress + baby arugula salad, dijon vinaigrette	brûléed pineapple, pickled strawberries, toasted brioche

## SOUPS + SALADS

bread service is available upon request – gluten-free rolls available for an additional charge

<b>wild mushroom soup</b> 12	<b>lobster bisque</b> 14
mushroom dashi, forbidden black rice, shiitake oil	sherry, crème fraîche
<b>roasted beet salad</b> 15	<b>steakhouse salad</b> 13
arugula, watercress, maple dijon vinaigrette, roasted pecans, candied pistachios, pickled red onion, goat cheese crumbles	organic baby iceberg, candied spiced bacon, heirloom cherry tomatoes, pickled red onions, chandlers ranch dressing
<b>caesar salad</b> 14	<b>burrata salad</b> 17
organic romaine, parmesan cheese, croutons, anchovy caesar dressing, white anchovy	masala + honey dressed persimmons, arugula, candied spiced pistachios, crisp prosciutto, citrus vinaigrette
<b>limousine salad</b> 16	<b>wilted spinach salad</b> 15
butter leaf, roquefort bleu cheese, spiced cashews, crispy shallots, garlic croutons, roquefort vinaigrette	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

We 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! *-Puf*

**hawaiian sashimi-grade ahi tuna** 49  
pan-seared rare, wasabi mashed potatoes, ginger soy sauce, shiitake mushrooms, watercress salad

**black cod** 45  
sake marinated, coconut-lime rice cake, shiitake mushrooms, thai chili orange miso, pickled red onions

**halibut** 48  
pan seared, garlic mashed potatoes, sautéed spinach, asparagus, fava beans, dill beurre blanc

**chef's fresh catch** mp

## SHELLFISH SPECIALTIES

**fishmarket salad** 36  
mexican prawns, alaskan king crab, bay scallops, bay shrimp, organic romaine, tomatoes, avocado, green goddess dressing

**day boat scallops** 48  
pan-seared, idaho® potato cakes, shiitake mushrooms, tomatoes, truffled citrus beurre blanc

**wild mexican abalone steaks** 90  
preserved lemon beurre blanc, lemon, parsley, citrus jasmine rice, sautéed asparagus

**australian rock lobster tail** 80  
broiled, asparagus hollandaise, pommes frites

**bouillabaisse à la maison** 45  
crab, scallop, prawn, clams, mussels, fresh fish filet, saffron-lobster broth, toasted rouille

**surf + turf** 120  
australian rock lobster tail, petit filet mignon, asparagus hollandaise, pommes frites

## Valentine's Day

PRIX FIXE

THREE-COURSE DINNER 60

choice of starter, entree and dessert

### STARTER

caesar salad  
steakhouse salad

lobster bisque  
soup of the season

### ENTREE

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

**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

### DESSERT

the chocolate bomb, fromage blanc cheesecake, butterscotch crème brûlée

## • CLASSIC CHOCOLATE SOUFFLÉ 20 •

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, <b>chairman's reserve</b>	6 oz	50
	10 oz	69
delmonico, <b>usda prime</b>	14 oz	78
new york strip, <b>usda prime</b>	14 oz	69
ribeye, <b>usda prime</b>	16 oz	75
smoked ribeye, <b>usda prime</b>	16 oz	77
ancho chile-rubbed, mesquite smoked		
cowboy cut ribeye, <b>chairman's reserve</b>		
bone-in, center-cut ribeye	24 oz	73

### WAGYU STEAKS



### northwest american wagyu usda gold

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

filet mignon, <b>usda gold</b>	8 oz	96
flat iron steak, <b>usda gold</b>	8 oz	55
bull's eye ribeye, <b>usda gold</b>	10 oz	110
baseball cut from the heart of the rib, eye of the ribeye		



### certified organic grass-fed beef

filet mignon	6 oz	56
dry chimichurri rub		



### certified a5 japanese wagyu

filet mignon	5 oz	155
	10 oz	280

### SPECIALTY CUT CHOPS

prime colorado rack of lamb	16 oz	75
broiled tomato provençale, seasonal vegetable, red pepper coulis		
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	145
double thick, center-cut strip loin		

### OVER THE TOP

oscar style	35
alaskan king crab, sauce béarnaise, asparagus	
à la rossini	38
foie gras, wild mushrooms, port reduction	
le bleu topped with genuine roquefort	11
à moelle	12
bone marrow flan, wild mushrooms, marrow demi-glace	

### ON THE SIDE

roasted vegetables with boursin cheese	12	rosemary roasted yukon gold potatoes	11
pommes frites	10	gouda mac 'n' cheese with lobster	15 35
creamed spinach	12	sautéed mushrooms	15
asparagus hollandaise	13	chandlers au gratin potatoes	13
baked idaho® potato	7		

### 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