

# CHANDLERS

PRIME STEAKS • FINE SEAFOOD™

## • PRIME STEAKS •

Each dish includes a broiled tomato Provençale with roasted root vegetables and haricots verts.

All of our sauces are made in house in the classic tradition,  
and offered complimentary with your steak selection.

Sauce Béarnaise • Cognac Peppercorn Sauce • Fresh Chimichurri

## • MID-WEST CORN-FED BEEF •

### FILET MIGNON

This famous cut of tenderloin is known for its fine texture and delicate flavor.

6 oz | 34. 10 oz | 46.



### USDA PRIME RIB EYE STEAK

This USDA prime rib eye cut is known for its heavy marbling and rich flavors. 16 oz | 46.

### USDA PRIME DRY-AGED NEW YORK STRIP

Center-cut prime strip loin, dry-aged an additional 48 days. This process tenderizes the beef and develops rich, concentrated flavors. 12 oz | 60.

### DEL MONACO CUT

This bone-in filet mignon is known as the perfect steak, a luscious texture of prime tenderloin with rich, close-to-the bone flavor. 12 oz | 48.

### COWBOY CUT

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. 24 oz | 48.

## • SPECIALTY BEEF STEAKS •

### SRF | 極 SNAKE RIVER FARMS. ALL NATURAL • NORTHWEST BEEF •

#### AMERICAN WAGYU

Snake River Farms breeds the Japanese Wagyu breed with American Black Angus to create this richly marbled beef, considered to be America's finest quality, premium beef.

USDA GOLD  
FILET MIGNON  
8 oz | 75.

FLAT IRON STEAK  
8 oz | 43.

CENTER CUT RIB EYE  
12 oz | 95.

### CERTIFIED AUTHENTIC • JAPANESE WAGYU •



Certified, authentic Japanese Wagyu beef. The Wagyu breed is known for its intense marbling and high percentage of unsaturated fats. It is extremely tender and delicious. 5 oz & 10 oz filet mignon cuts served with your choice of side dish. *Market Price*

### ALL NATURAL • GRASS-FED BEEF •



#### FILET MIGNON

This heart-healthy choice is very lean in fats, offers a tender chew and has a rich beef flavor. Prepared "Argentine Style", seasoned with a dry chimichurri rub. 6 oz | 42.

## • OVER THE TOP •

Oscar Style – Alaskan king crab meat and sauce Béarnaise with asparagus.	27.
a'la Rossini – Hudson Valley foie gras, morel mushrooms and port reduction.	37.
le Bleu – topped with genuine Roquefort cheese.	8.
á Moelle – bone marrow flan, morel mushrooms and marrow demi-glace.	9.

## • ON THE SIDE •

Roasted Vegetables with Boursin Cheese.	9.	Asparagus Hollandaise.	11.	Sautéed Mushrooms.	9.
Pommes Frites.	7.	Rosemary Roasted Yukon Gold Potatoes.	7.	Baked Idaho® Potato.	5.
Creamed Spinach.	9.	Mac 'n' Cheese.	9.	Leek & Fennel Au Gratin Potatoes.	7.5

## 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
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Please note that each cut of steak eats better at different temperatures.

Lean cuts like the filet mignon eat better rare, while heavily marbled cuts like the rib eye eat better when cooked more done in order to caramelize the fats that create the delicious juicy flavor.

We are a non-smoking restaurant. A non-obligatory 19% gratuity will be added for parties of 8 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.