

Dinner

STARTERS

Tower of Tuna 16.
Fresh ahi and Hamachi tuna, diced and towered with avocado, tomato, red onion, red chili, ginger and sesame seed vinaigrette with Asian sesame crisps.

The Black Orchid 18.
Sashimi-grade ahi tuna seared rare, sliced and served with our signature Black Orchid mustard sauce.

Crab Cakes Market Price
Maryland blue lump crab cakes with a ginger and stone-ground mustard sauce, garnished with a watercress and tomato salad.

Pacific Oysters
Freshly shucked oysters on the half shell, served on shaved ice with housemade mignonette sauce.
Kumomoto, Penn Cove, WA each 3.50
Quilcene, Hood Canal, WA each 3.50

Moules Frites 16.
Fresh Northwestern mussels from Whidbey Island cooked in a broth of white wine, green curry and ginger. Served with truffled pomme frites.

Day Boat Scallops 20.
Two of our famous Pan-seared Atlantic sea scallops set on truffled potato cakes with shiitake mushrooms in a citrus butter sauce.

Steak Tartare 16.
Hand cut tender filet mignon, served raw with capers, shallots, chives and quail egg served with romaine leaves and toasted baguette.

Teryaki Bites 18.
USDA Prime New York Strip marinated in teriyaki sauce and grilled with bell peppers, onions and sesame seeds. Served with pommes frites.

Lollipop Lamb Chops 18.
Pan-seared lamb chops served with apple-mint chutney.

The Ritz Burger (LIMITED AVAILABILITY) 30.
Japanese & American Wagyu beef and prime filet mignon patty, bacon jam, foie gras aioli, citrus dressed arugula. Served with pommes frites, black pepper and truffle ketchup and pickled veggies. Fried egg optional.

Sliders 16.
Three mini filet mignon sliders with caramelized onions and Béarnaise. Served with a side of pommes frites.

Cheese Plate 22.
Assortment of artisan cheeses accompanied by candied nuts, wild honeycomb and fresh fruit.

Steamed Clams 16.
Fresh Manila clams steamed in a broth of white wine, butter, garlic, lemon, red chili flakes, sun-dried tomato and basil. Served with a garlic crostini.

SOUPS

Soup of the Season 10.
Seasonal offering of house-made soups featuring fresh ingredients daily.

Lobster Bisque 12.
Classic preparation with heavy cream, sherry, lobster and rock shrimp.

SALADS

Caesar Salad 11.
Whole crisp leaves of organic romaine with anchovy Caesar dressing. Garnished with Parmesan cheese crouton and white anchovy.

Steakhouse Wedge 10.
Crisp wedge of organic iceberg lettuce dressed with house-made Chandlers ranch dressing. Garnished with bacon and tomato.

LARGE PLATES

Filet Mignon
This famous cut of tenderloin is known for its fine texture and delicate flavor. Accompanied by roasted root vegetables and haricot verts with a broiled tomato Provençale.
6 oz 42. 10 oz 46.

Veal Picatta 31.
Thin slices of fresh veal sautéed in a lemon, butter and caper sauce. Served with broccolini and mascarpone polenta.

Hawaiian Ahi Tuna 39.
No. 1-plus sashimi grade ahi tuna pan-seared rare and served sliced on wasabi mashed potatoes with a sake, soy and ginger sauce, roasted garlic, shiitake mushrooms and a watercress salad.

Seasonal Fish 42.
Pan-seared seasonal fresh fish set on fingerling potatoes, spinach and fava beans in a lemon, caper and fresh dill sauce.

COOKED TO YOUR LIKING

Chandlers specializes in the finest American beef available, aged a minimum of 30 days. Our hand-cut steaks are cooked in a Montague 1800°F broiler oven.

- Rare very red, cool center
- Med Rare red, warm center
- Medium slightly red
- Med Well pink through
- Well cooked through, no pink

DESSERTS

Fromage Blanc Cheesecake 9.
Baked cream and fromage blanc goat cheese with vanilla, orange zest, graham cracker crust, and wild-honey sauce.

Butterscotch Crème Brûlée 9.
The classic burnt cream with a delicious twist, topped with caramelized sugar.

The Bomb 9.
Bittersweet chocolate blended with the finest ingredients set on a white chocolate brownie with a slight hint of Grand Marnier.

Ice Cream & Sorbet
Rotating selection of house-made ice creams and sorbets available by the single scoop, double scoop and variety sampler.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses. Consult with physician for more information.

Please dial room service to place your order. A \$5 delivery charge, a suggested 19% gratuity and applicable taxes will be added to your account. The payment of such gratuity is at your discretion.

Prices and availability are subject to change.

Wines by the Glass

We offer a full bar, beer, wine and non-alcoholic beverages.
Our maitre d' will be happy to assist you in your selections.

Wine Spectator magazine has awarded Chandlers with the Best of Award of Excellence - a distinction bestowed to only those restaurants that best exemplify a commitment to offering wines from all of the world's great wine growing regions. Lists that meet strict requirements are judged on a global level, in all 50 states and 75 countries. Chandlers wine list ranked the highest in Idaho. It is with this commitment to excellence and passion for exceptional service that we welcome you to an evening of fine dining.
Cheers, Rex Chandler



SPARKLING

Montefresco, Prosecco, Veneto, IT	9.
Domaine Chandon, CA Brut Classic, CA (187mL)	15.
Schramsberg, "Mirabelle," Brut Rose, CA	15.
Veuve Cliquot, Brut, Champagne, FR	25.

WHITE

Chardonnay

Far Niente, Napa Valley, CA '17	30.
Ramey, Fort Ross-Seaview, CA '16	16.
Thevenet & Fils, Macon Pierreclos, Macon-Villages, FR '17	13.

Chenin Blanc

David Finlayson, "Camino Africana," Old Vine, Stellenbosch, SA '18	17.
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Pinot Grigio

Scarpetta, Friuli, IT '18	10.
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Riesling

Dr. Hermann, Urziger Wurzgarten, Spatlese, Mosel, GER '12	12.
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Sauvignon Blanc

Auntsfield "Single Vineyard," Marlborough, NZ '19	12.
Pascal Jolivet, Sancerre, FR '18	16.

Rosé

Chateau Beaulieu, Coteaux d'Aix-En-Provence, FR '18	11.
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Wine vintage, price and availability are subject to change.

For complete wine list, please visit ChandlersBoise.com/wine.

More of a beer drinker? Check out our beer selection at ChandlersBoise.com/beer.

RED

Cabernet Sauvignon

Bella Union, Napa Valley, CA '17	30.
Niebaum Estate, "1882," Napa, CA '15	20.
Telaya, Red Mountain, WA '17	13.

Malbec

Vaglio "Temple," Mendoza, ARG '17	12.
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Merlot

Substance, Stoneridge Vineyard, Columbia Valley, WA '14	14.
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Pinot Noir

Frederic Magnien, Bourgogne, Burgundy, FR '17	15.
Soter Vineyards, "North Valley," Willamette Valley, OR '17	16.

Proprietary Blend

Il Fauno di Arcanum, Tuscany IT '16	16.
J.L. Chave Selection, "Mon Coeur," Cotes du Rhone, FR '17	15.

Nebbiolo

Pecchenino "Botti," Langhe, Piedmont, IT '17	13.
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Syrah

K Vintners, "Milbrandt," Wahluke Slope, WA '16	17.
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Zinfandel

Quivira, Dry Creek Valley, CA '16	12.
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Sangiovese

Badia a Coltibuono, Chianti Classico, IT '17	12.
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Mornings are for the beans.

Please visit us in the lobby for pastries, a variety of hot breakfast items and freshly brewed coffee and espresso drinks to kick start your day.

Monday thru Friday 6:00 am - 12:00 pm

Sat & Sun 7:00 am - 12:00 pm

Caffé D'arte
ITALIA COFFEE ROASTERS

And then you can lobby for a
snack the rest of the day.

• GRAB 'N' GO 24 HOURS A DAY •

We have a selection of freshly prepared fruits, salads, sandwiches, wraps, juices and soft drinks available through the front desk all day, everyday.

METRO *Café*