



RAW & CHILLED

NEW ENGLAND OYSTERS • 21
Strawberry and Champagne Vinegar Mignonette

CHILLED HALF MAINE LOBSTER • 36
Yuzu Aioli

GULF SHRIMP COCKTAIL • 22
Gin-Spiked Cocktail Sauce

TEMAYAKI • 26
Tuna, Spicy Mayo, Sushi Rice, Seaweed Salad, Sesame Seeds

CHILLED SHELLFISH PLATEAU (SERVES 3) • 144
*Six New England Oysters, Half Maine Lobster,
Six Gulf Shrimp, Spicy Tuna Poke, Crab Salad*

APPETIZERS

 THE CHANDLER CRAB CAKE • 26
Jumbo Lump Crab, Lemon Caviar Aioli, Capers

PRIME TRUFFLE MEATBALLS • 26
Truffle Béchamel, Mushrooms, Scallions

GARLIC SHRIMP • 24
Garlic Lemon Butter, Grilled Crostini

CHARRED OCTOPUS • 28
Chorizo Potato Hash, Black Garlic Aioli, Chili Crisp

CRISPY PORK BELLY • 19
*Spicy Honey Reduction, Pickled Peach,
Arugula Salad*

NEW ENGLAND CHEESE EXPERIENCE • 28
*Chef's Curated Selection, Honeycomb,
Stone Fruit Jam, Marcona Almonds*

SOUPS & SALADS

 FRENCH ONION • 16
Comté, Thyme, and Sourdough

ICEBERG & BLUE • 18
*Double-Smoked Bacon, Great Hill Blue Cheese,
Pressed Egg, Heirloom Tomatoes,
Crispy Shallots, Buttermilk Vinaigrette*

TOMATO AND RED PEPPER BISQUE • 18
Crispy Chickpeas, Basil Oil

CAESAR • 14
*Gem Lettuce, Croutons, Meyer Lemon,
Parmigiano-Reggiano*

HEARTS OF PALMS CHOPPED SALAD • 18
*Cucumbers, Tomato, Red Onions, Avocado, Arugula,
Cotija Cheese, White Wine Vinaigrette*

 CHANDLER STEAKHOUSE SIGNATURE ITEM

*Before placing your order, please inform your server if a person in your party has a food allergy.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*



ENTRÉES

 STEAK FRITES • 40

*Marinated Bavette Steak,
Red Wine Shallot Butter, Truffle Fries*

PAN-SEARED ORGANIC CHICKEN • 36

*Great Northern Bean Cassoulet, Rapini,
Lemon-Thyme Chicken Jus*

YELLOWFIN TUNA STEAK • 50

Seaweed Salad, Miso-Lime Emulsion

ROASTED ORA KING SALMON • 38

*Creamed Leeks, Smoked Tomato Beurre Blanc,
Crispy Leeks*

 SEARED SCALLOPS • 40

*Corn Soubise, Crispy Tasso Ham,
Blistered Fava Beans,
Whole Grain Mustard Cream*

PRIME WOOD-FIRED STEAKS

 SLOW-ROASTED PRIME RIB 14OZ • 54

FILET MIGNON 8OZ • 64

 PORTERHOUSE FOR TWO 40OZ • 150

NEW YORK STRIP 12OZ • 66

WOOD-FIRED CHOPS

BONE-IN RIB EYE 18OZ • 64

KUROBUTA PORK CHOP 14OZ • 48

ADDITIONS

BLACK TRUFFLE BUTTER • 8

BLUE CHEESE CRUST • 8

TRUFFLE CRUST • 8

HORSERADISH CRÈME FRAÎCHE • 4

BÉARNAISE • 4

CHIMICHURRI • 4

MAKER'S MARK AU POIVRE • 4

KALUGA CAVIAR • 26

CRAB OSCAR • 32

GRILLED SHRIMP • 22

GRILLED HALF LOBSTER • 40

SEARED SCALLOPS • 36

ACCOMPANIMENTS

SHERRY CREAM WILD MUSHROOMS • 14

HERBED TRUFFLE FRIES • 12

POTATO PURÉE • 12

BLACK TRUFFLE MACARONI • 16

Fontina Cheese

POTATO GRATIN • 12

CREAMED SPINACH • 12

LOADED BAKED POTATO • 14

BLISTERED ASPARAGUS • 12

Sauce Gribiche



CHANDLER STEAKHOUSE SIGNATURE ITEM

*Before placing your order, please inform your server if a person in your party has a food allergy.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*