



# CHANDLER'S<sup>®</sup>

Chophouse • Grille • Banquets

(847) 885-9009

[CHANDLERSCHOPHOUSE.COM](http://CHANDLERSCHOPHOUSE.COM)







SHAREABLE  
STARTERS

HAND-BREADED CRISPY CALAMARI

Tender east coast calamari served with cocktail sauce and lemon. 14.99

MAC & CHEESE BITES

Creamy pepper Jack mac & cheese nuggets, battered and fried with chipotle ranch. 10.99

CHICKEN FINGERS

Fresh chicken breast, hand-cut and breaded served with our BBQ sauce. 13.99

PANKO CRUSTED SHRIMP

Five jumbo shrimp hand-breaded in seasoned Japanese Panko crumbs, flash fried golden and served with cocktail sauce and lemon. 14.99

\*KOREAN BBQ FILET MIGNON SKEWERS

USDA choice filet mignon skewer, grilled and glazed with our Korean BBQ sauce. Served over crisp onion strings. 16.99

BAKED FRENCH VIDALIA ONION SOUP

Caramelized Vidalia onions, simmered in homemade broth with crostini and topped with melted baby Swiss and Provolone cheese. Bowl 7.99

CRISPY BRUSSELS SPROUTS

Crispy brussels sprouts topped with Sriracha mayo, cashews, mint, cilantro and fresh basil. 12.99

PORK EGG ROLLS

Crispy egg rolls served with sweet chili sauce. 12.99

STARTER SALADS

DRESSINGS

Ranch, Bleu Cheese, Raspberry Vinaigrette, White Balsamic Vinaigrette, Caesar, Honey Citrus, Italian, Creamy Garlic, Thousand Island

CAESAR SALAD 3.49

GARDEN SALAD 3.49

Bleu cheese crumbles or extra toppings add 1.49 each

SALADS

CLASSIC CAESAR

Tossed with our own Caesar dressing. 10.99

Add grilled chicken breast 3.00

Add shrimp 5.00 | Add salmon or tenderloin 7.00

BEEF TENDERLOIN STEAK SALAD GF

Caramelized red onion, roasted corn, egg, avocado, tomatoes and Danish bleu cheese with honey citrus vinaigrette. 18.99

HERB-CRUSTED CHICKEN SALAD

Red onion, Danish bleu cheese and crispy bacon tossed in a white balsamic vinaigrette. 15.99

SIDES 3.99

French Fries	Mashed Potatoes	Applesauce
Tater Tots	Coleslaw	Broccoli
Sun-Dried Tomato Rice	Baked Potato (Available after 3pm)	Vegetable of the Day

Get your side potatoes loaded with bacon crumbles, cheese and green onions for 1.99

SANDWICHES

All sandwiches served with French fries, tater tots or coleslaw. Any side substitution add 1.99

\*FILET MIGNON SLIDERS (3)

Served with horseradish sauce. 18.99

\*STEAK BURGER

Your choice of cheese: American, Cheddar, Provolone or Pepper Jack. 14.99 Extra Toppings 1.49 each | Add bacon for 1.49

JESSICA'S GRILLED CHICKEN AND AVOCADO SANDWICH

Marinated grilled chicken breast topped with crisp bacon and melted provolone on an brioche bun with lettuce, tomato and pesto aioli. 14.99

GRILLED CHEESE, TOMATO & BACON

Seven-grain bread grilled with Cheddar, provolone and American cheese with beefsteak tomato and bacon. 13.99

SHORT RIB GRILLED CHEESE

Seven-grain bread grilled with homemade short rib meat, Cheddar, provolone and American cheese with beefsteak tomato and bacon. 15.99

PRIME RIB SANDWICH

Thin sliced slow roasted prime rib served on crusty garlic roll, topped with caramelized onions and melted provolone cheese. 17.99

BUTTERMILK FRIED CHICKEN SANDWICH

American cheese melted over a buttermilk battered tender chicken breast fried crispy, topped with shredded lettuce and served on a butter-toasted brioche bun with Chipotle mayo and plenty of pickles. 14.99 **Nashville hot on request**

HAND-CUT  
STEAKS & CHOPS

Chandler's proudly features hand-cut and aged USDA choice or higher quality beef. Choose your cut and how you would like it cooked with salad and two sides.

\*CHANDLER'S CHOPPED STEAK

12 ounce chopped sirloin with mushroom bordelaise sauce, sautéed mushrooms and onions. 19.99

\*USDA PRIME RIB-EYE GF

A 10 ounce example of USDA prime at it's best. Well marbled for peak flavor and deliciously juicy. 27.99

\*PRIME NEW YORK STRIP GF

This 10 ounce USDA cut has a full bodied texture that is slightly firmer than a rib-eye. 24.99

\*TWIN FILET MIGNONS GF

The most tender cut of corn-fed Midwestern beef. Twin 4 ounce filet mignon medallions served with our savory au jus. 28.99 Add a topping or crust 2.99

\*CHANDLER'S FILET MIGNON LONDON BROIL

8 ounce tenderloin of beef char-grilled and sliced, served with sautéed mushroom bordelaise sauce. 26.99

BBQ BABY BACK RIBS GF

A 1 ½ pound slab of fall-off-the-bone ribs basted with our BBQ sauce, served with homemade coleslaw. Full Slab 25.99 | Half Slab 19.99 Half Slab of Ribs with Chicken Fingers 22.99

\*SEABOARD FARMS PORK CHOP GF

11 ounce Prairie Fresh premium thick and juicy center-cut bone-in pork chop, broiled to order with glazed cinnamon apples and sweet and tangy bourbon sauce. Single 18.99 | Double Chops 22.99





CHEF’S SPECIALTIES

Served with salad.

CRISPY CHICKEN ROMANO

Golden crispy Parmesan breaded chicken breast, asparagus and bruschetta tomatoes in a lemon Parmesan butter sauce, served with mashed potatoes. 20.99

STEAKHOUSE POT ROAST

Fork-tender beef simmered with carrots, celery and peas in a made from scratch brown gravy with mashed potatoes. 20.99

CHICKEN LIMONE

Chicken breast medallions sautéed with lemon, capers, sun-dried tomatoes, artichoke hearts and white wine served over linguine pasta. 20.99

CHICKEN MARSALA

Sautéed boneless chicken, assorted mushrooms, shallots and Marsala wine sauce. Served with mashed potatoes. 20.99

BROASTED CHICKEN

Our lip smackin’ finger lickin’ broasted marinated chicken (our original recipe) is always hand-breaded and pressure cooked to order. Served with salad, mashed potatoes, country gravy, homemade coleslaw and corn on the cob. 16.99 All white or all dark meat add 2.00 May take 20 minutes or longer!

FETTUCCINE ALFREDO

Tossed in Alfredo cream sauce and fresh broccoli with garlic bread. 16.99 Add grilled chicken breast 3.00 Add shrimp 5.00 | Add salmon or tenderloin 7.00

SHORT RIB RIGATONI

Braised short rib with onions, tomatoes, mushrooms and celery. Topped with fresh herbs and tossed with rigatoni noodles in a red wine sauce. 20.99

PASTA PRIMAVERA

Linguine pasta tossed in homemade marinara and garden fresh vegetables. 17.99 Add grilled chicken breast 3.00

SEAFOOD

Our seafood is the highest quality available. Entrées are served with a salad and two sides.

SHRIMP DEJONGHE

Jumbo shrimp sautéed with Sherry wine and shallots topped with a DeJonghe butter crust. 22.99

PANKO-CRUSTED JUMBO SHRIMP

Hand-breaded in crisp Japanese Panko breadcrumbs and served with cocktail sauce and lemon. 22.99

FRESH CANADIAN SALMON GF

Seared with a lemon caper sauce and fresh herbs. 24.99

DAILY SPECIALS

Dine-In Only. Please no substitutions. There will be a 1.99 charge for any side substitution.

TUESDAY

\*STEAK & BAKE GF

10 ounce prime New York strip steak, char-broiled to your liking and served with salad, au jus, baked Idaho potato, sour cream and butter. 16.99

WEDNESDAY

\*EIGHT-BUCK BURGER

(With beverage purchase | available after 3pm)  
Topped with your choice of cheese, served with lettuce, tomato, pickle and fries or tater tots. 8.00  
Extra toppings add 1.00 each | Add bacon or avocado for 1.25

THURSDAY

BABY BACK RIBS

Fall-off-the-bone ribs basted with our BBQ sauce, served with salad, choice of potato and our homemade coleslaw. Full Slab 20.99 | Half Slab 16.99

\*SEABOARD FARMS PORK CHOP

11 ounce Prairie Fresh premium thick and juicy center-cut bone-in pork chop, broiled to order with glazed cinnamon apples and sweet and tangy bourbon sauce. Served with salad, mashed potatoes or potato pancakes. 16.99

FRIDAY

THE BIG FISH FRY

(Fried or broiled)  
10 ounces of North Atlantic cod served with soup or salad, cup of made to order coleslaw and choice of fries, tater tots or potato pancakes. 14.99

SATURDAY

\*PRIME RIB

(Available after 3pm)  
Hand-rubbed with seasonings, slow roasted for optimum tenderness and carved to order. A generous 12oz serving resting in its own natural juices with vegetable of the day, served with salad, choice of potato and creamy homemade horseradish sauce. 28.99 (16oz King Cut 33.99)

SUNDAY

BROASTED FRIED CHICKEN

Our lip smackin’ finger lickin’ broasted marinated chicken (our original recipe) is always hand-breaded and pressure cooked to order. Served with salad, mashed potatoes, country gravy, homemade coleslaw and corn on the cob. 14.99 All white or all dark meat add 2.00  
May take 20 minutes or longer!

GF - Ask your server about our Gluten Free menu items. Many of our dishes can be prepared gluten free with minor adjustments to the item.

\*Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

© Chandler’s Lunch & Dinner Menu 1/8/24 • All info subject to change without notice.





DOMESTIC & IMPORTED BEER

Bud Light	4.25	Modelo Esp. (16oz can)	7.00
Budweiser	4.25	Corona (16oz can)	7.00
Coors Light	4.25	Amstel Light	6.00
Miller High Life	4.25	Stella Artois	6.00
MGD	4.25	Hacker-Pschorr	6.00
MGD 64	4.25	Heineken	6.00
Michelob Ultra	4.25	Heineken 0.0 (N/A)	6.00
Guinness (Pub Can)	6.00		

CRAFT BEER

Revolution, Anti-Hero IPA	6.50
Blue Moon, Belgian Style Wheat	6.50
Sam Adams, Boston Lager, American Lager	6.50
Goose Island, 312 Urban Wheat Ale	6.50
Goose Island, 312 Lemonade Shandy	6.50
Dogfish Head, 60 Minute IPA	6.50
White Claw, Black Cherry Hard Seltzer	6.50

CLASSIC COCKTAILS

Aperol Spritz	9.00
Aperol, Avissi Prosecco, Soda.	
Triple Espresso Martini	10.00
Three Olives Espresso Vodka, Absolut Vanilla Vodka, Baileys Chocolate, Chocolate Syrup.	
Grey Goose Martini	12.00
Grey Goose Vodka, Martini & Rossi Dry Vermouth, 2 Blue Cheese Olives.	
Tito's Mule	10.00
Tito's Vodka, Fresh Lime, Q Ginger Beer.	
Makers Mule	10.00
Makers Mark Bourbon, Fresh Lime, Q Ginger Beer.	
Makers Manhattan	12.00
Makers Mark Bourbon, Martini & Rossi Sweet Vermouth, Angostura Bitters.	
Makers Old Fashioned	12.00
Makers Mark Bourbon, Angostura Bitters, Simple Syrup.	
Jeffersons Old Fashioned	12.00
Jefferson's Very Small Batch Bourbon, Black Walnut Syrup.	
La Casa Margarita	12.00
Tres Agaves Blanco Tequila, Organic Tres Agaves Margarita Mix, Fresh Lime, Grand Marnier Float.	

HOUSE WINE

Glass 7.00 | Bottle 24.00

Chardonnay	Pinot Noir
Pinot Grigio	Merlot
Sauvignon Blanc	Cabernet Sauvignon
White Zinfandel	Red Sangria
White Sangria	(By the glass only)
(By the glass only)	

WHITE WINE

	GLASS	BOTTLE
PINOT GRIGIO		
Three Pears, CA	8.00	28.00
SAUVIGNON BLANC		
Joel Gott, CA	10.00	35.00
Kim Crawford, Marlborough, NZ	11.00	38.00
CHARDONNAY		
Kendall Jackson, CA	10.00	35.00
RIESLING & MOSCATO		
Terre d'oro Moscato, CA	8.00	28.00
Seaglass Riesling, CA	9.00	32.00
ROSÉ		
Bieler Sabine, Provence France	10.00	35.00
BUBBLY		
Avissi Prosecco D.O.C., Italy	8.00	28.00

RED WINE

MERLOT		
Charles Smith, The Velvet Devil, WA	8.00	28.00
ITALIAN RED		
Ruffino Chianti, Tuscany, Italy	8.00	28.00
CABERNET SAUVIGNON		
Charles & Charles "bolt", CVWA	10.00	35.00
Joel Gott "815", CA	12.00	42.00
PINOT NOIR		
Meiomi, CA	12.00	42.00

RESERVE LIST

The Prisoner, Saldo, Red Zinfandel, CA	55.00
The Prisoner, Red Blend, CA	80.00

