CHANDLER'S®

Chophouse • Grille • Banquets

(847) 885-9009
CHANDLERSCHOPHOUSE.COM

SHAREABLE STARTERS

HAND-BREADED CRISPY CALAMARI
Tender east coast calamari served with cocktail sauce and lemon. 16.99

MAC & CHEESE BITES
Creamy pepper Jack mac & cheese nuggets, battered and fried with chipotle ranch. 11.99

CHICKEN FINGERS
Fresh chicken breast, hand-cut and breaded served with our BBQ sauce. 14.99

PANKO CRUSTED SHRIMP
Five jumbo shrimp hand-breaded in seasoned Japanese Panko crumbs, flash fried golden and served with cocktail sauce and lemon. 16.99

*KOREAN BBQ FILET MIGNON SKEWERS
USDA choice filet mignon skewer, grilled and glazed with our Korean BBQ sauce. Served over crisp onion strings. 17.99

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. 13.99

PORK EGG ROLLS
Crispy egg rolls served with sweet chili sauce. 13.99

STARTER SALADS

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

CAESAR SALAD 3.99

GARDEN SALAD 3.99
Bleu cheese crumbles or extra toppings add 1.49 each

SALADS

CLASSIC CAESAR
Tossed with our own Caesar dressing. 12.99
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. 19.99

HERB-CRUSTED CHICKEN SALAD
Red onion, Danish bleu cheese and crispy bacon tossed in a white balsamic vinaigrette. 16.99

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 grilled onions, mushrooms, provolone cheese and garlic aioli. 19.99

*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, avocado and melted provolone on an brioche bun with lettuce, tomato and pesto aioli. 15.99

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. 17.99

PRIME RIB SANDWICH
Thin sliced slow roasted prime rib served on crusty garlic roll, topped with caramelized onions and melted provolone cheese. 19.99

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. 15.99 **Nashville hot on request**

HOT HONEY CHICKEN SANDWICH
Crispy fried chicken breast drizzled with hot honey, topped with creamy coleslaw and chipotle aioli. 15.99

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. Served with your choice of soup or salad and two sides.

*CHANDLER'S CHOPPED STEAK
12 ounce chopped sirloin with mushroom bordelaise sauce, sautéed mushrooms and onions. 21.99

*USDA PRIME RIB-EYE GF
A 10 ounce example of USDA prime at it's best. Well marbled for peak flavor and deliciously juicy. 28.99

*PRIME NEW YORK STRIP GF
This 10 ounce USDA cut has a full bodied texture that is slightly firmer than a rib-eye. 25.99

*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. 29.99 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. 28.99

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 26.99
Half Slab 21.99 | Half Slab of Ribs with Chicken Fingers 24.99

*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 20.99 | Double Chop 24.99

TOPPINGS & CRUSTS 2.99

Bordelaise Sauce	Parmesan Crust
Sautéed Mushrooms	Danish Bleu Cheese Crust
Grilled Onions	Horseradish Crust

CHEF'S SPECIALTIES

Served with your choice of soup or salad. There will be a 1.99 charge for any side substitution.

CRISPY CHICKEN ROMANO
Golden crispy Parmesan breaded chicken breast, asparagus and bruschetta tomatoes in a lemon Parmesan butter sauce, served with mashed potatoes. 23.99

STEAKHOUSE POT ROAST
Fork-tender beef simmered with carrots, celery and peas in a made from scratch brown gravy with mashed potatoes. Topped with crisp onion strings. 23.99

CHICKEN LIMONE
Chicken breast medallions sautéed with lemon, capers, sun-dried tomatoes, artichoke hearts and white wine served over linguine pasta. 23.99

CHICKEN MARSALA
Sautéed boneless chicken, assorted mushrooms, shallots and Marsala wine sauce. Served with mashed potatoes. 23.99

OUR SIGNATURE CRISPY PRESSURE-FRIED CHICKEN
Our lip smackin' finger lickin' crispy marinated chicken (our original recipe) is always hand-breaded and pressure cooked to order. Served with salad, mashed potatoes, country gravy and homemade coleslaw. 17.99 All white or all dark meat add 4.00 *May take 20 minutes or longer!*

FETTUCCINE ALFREDO
Tossed in Alfredo cream sauce and fresh broccoli with garlic bread. 18.99 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. 23.99

PASTA PRIMAVERA
Linguine pasta tossed in homemade marinara and garden fresh vegetables. 18.99 Add grilled chicken breast 3.00

EGGPLANT PARMESAN
Thinly sliced and baked crispy with marinara and a blend of Italian cheeses with linguine pasta. 18.99

SEAFOOD

Our seafood is the highest quality available. Served with your choice of soup or salad and two sides (excluding the Lemon Garlic Shrimp Scampi).

SHRIMP DEJONGHE
Jumbo shrimp sautéed with Sherry wine and shallots topped with a DeJonghe butter crust. 24.99

PANKO-CRUSTED JUMBO SHRIMP
Hand-breaded in crisp Japanese Panko breadcrumbs and served with cocktail sauce and lemon. 24.99

LEMON GARLIC SHRIMP SCAMPI OVER LINGUINE PASTA
Jumbo shrimp, mushrooms, baby spinach, capers, garlic, shallots, fresh basil and grape tomatoes sautéed in white wine butter sauce. 26.99

FRESH CANADIAN SALMON GF
Seared with a lemon caper sauce and fresh herbs. 27.99

DAILY SPECIALS

Served with your choice of soup or salad, except for the Burger special. Dine-In Only. Please no substitutions. There will be a 1.99 charge for any side substitution.

MONDAY/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. 18.99

WEDNESDAY

*TEN-BUCK BURGER
(With beverage purchase | available after 3pm)
Topped with your choice of cheese, served with lettuce, tomato, pickle and fries or tater tots. 10.00
Extra toppings add 1.00 each | Add bacon or avocado for 2.00

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 23.99 | Half Slab 18.99

*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 and mashed potatoes. 18.99

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 or tater tots. 17.99

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. 31.99 (16oz King Cut 36.99)

SUNDAY

OUR SIGNATURE CRISPY PRESSURE-FRIED CHICKEN
Our lip smackin' finger lickin' crispy marinated chicken (our original recipe) is always hand-breaded and pressure cooked to order. Served with salad, mashed potatoes, country gravy and homemade coleslaw. 16.99
All white or all dark meat add 4.00
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.

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CLASSIC COCKTAILS

Aperol Spritz 10.00
Aperol, Avissi Prosecco, Soda

Vanilla Espresso Eviltini 11.00
Evil Bean Coffee liqueur, Absolut Vanilia, Bailey's Irish Cream

Grey Goose Martini 12.00
Grey Goose Vodka, Martini & Rossi Dry Vermouth,

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

RumChata White Russian 11.00
Three Olives Vodka, Evil Bean Coffee liqueur, RumChata

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

BEER

Miller Lite	6.00	**Modelo Esp.** (16oz can)	8.00
Bud Light	6.00	**Corona** (16oz can)	8.00
Budweiser	6.00	**Stella Artois**	8.00
Coors Light	6.00	**Founders All Day IPA**	8.00
Michelob Ultra	6.00	**Kona Big Wave**	8.00
Michelob Ultra 0	6.00	**Mango Cart**	8.00
Old Style (16oz can)	6.00	**Blue Moon** Belgian Style Wheat	8.00
Guinness (Pub Can)	8.00		

SELTZERS & CANNED COCKTAILS

White Claw, Black Cherry Hard Seltzer	8.00
High Noon Hard Seltzer Peach	8.00
NÜTRL Strawberry	8.00
Carbliss Vodka Cocktail Black Raspberry	8.00

NAPA VALLEY WINES

Glass 7.00 | Bottle 24.00

Chardonnay
Pinot Grigio
Sauvignon Blanc
White Zinfandel

White Sangria 8.50
(By the glass only)

Pinot Noir
Merlot
Cabernet Sauvignon

Red Sangria 8.50
(By the glass only)

FEATURED WHITES

	GLASS	BOTTLE
PINOT GRIGIO		
Three Pears, CA	9.00	32.00
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	9.00	32.00
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

FEATURED REDS

MERLOT		
Benziger, CA	9.00	32.00
ITALIAN RED		
Ruffino Chianti, Tuscany, Italy	9.00	32.00
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