



# CHANDLER'S

Chophouse • Grille • Banquets

(847) 885-9009

CHANDLERSCHOPHOUSE.COM

PROUDLY DELIVERED  
EXCLUSIVELY BY

Uber Eats





... **SHAREABLE ... STARTERS**

**HAND-BREADED CRISPY CALAMARI**

Tender east coast calamari served with cocktail sauce and lemon. 13.99

**MAC & CHEESE BITES**

Creamy pepper Jack mac & cheese nuggets, battered and fried with chipotle ranch. 9.99

**CHICKEN FINGERS**

Fresh chicken breast, hand-cut and breaded served with our BBQ sauce. 11.99

**PANKO CRUSTED SHRIMP**

Five jumbo shrimp hand-breaded in seasoned Japanese Panko crumbs, flash fried golden and served with cocktail sauce and lemon. 13.99

**KOREAN BBQ FILET MIGNON SKEWERS**

USDA choice filet mignon skewer,grilled and glazed with our Korean BBQ sauce. Served over crisp onion strings. 14.99

**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. 11.99

... **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. 16.99

**HERB-CRUSTED CHICKEN SALAD**

Red onion, Danish bleu cheese and crispy bacon tossed in a white balsamic vinaigrette. 14.99

... **SIDES ...**

3.99 each

French Fries	Coleslaw	Applesauce
Tater Tots	Wild Rice	Broccoli
Mashed Potatoes	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. 16.99

**STEAK BURGER**

Your choice of cheese: American, Cheddar, Provolone or pepper Jack. 13.99 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. 13.99

**GRILLED CHEESE, TOMATO & BACON**

Seven-grain bread grilled with Cheddar, provolone and American cheese with beefsteak tomato and bacon. 11.99

**PRIME RIB SANDWICH**

Thin sliced slow roasted prime rib served on crusty garlic roll, topped with caramelized onions and melted provolone cheese. 15.99

**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. 13.99

- 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. 17.99

**USDA PRIME RIB-EYE** GF

A 10 ounce example of USDA prime at it's best. Well marbled for peak flavor and deliciously juicy. 25.99

**PRIME NEW YORK STRIP** GF

This 10 ounce USDA cut has a full bodied texture that is slightly firmer than a rib-eye. 22.99

**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. 26.99 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. 24.99

**BBQ BABY BACK RIBS** GF

A 1 1/2 pound slab of fall-off-the-bone ribs basted with our BBQ sauce, served with homemade coleslaw. Full Slab 23.99 | Half Slab 17.99  
Half Slab of Ribs with Chicken Fingers 19.99

**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 16.99 Double Chops 20.99



## ... 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. 18.99

### STEAKHOUSE POT ROAST

Fork-tender beef simmered with carrots, celery and peas in a made from scratch brown gravy with mashed potatoes. 18.99

### CHICKEN LIMONE

Chicken breast medallions sautéed with lemon, capers, sun-dried tomatoes, artichoke hearts and white wine served over linguine pasta. 18.99

### CHICKEN MARSALA

Sautéed boneless chicken, assorted mushrooms, shallots and Marsala wine sauce. Served with mashed potatoes. 18.99

### 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. 15.99

(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. 15.99 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. 18.99

### PASTA PRIMAVERA

Linguine pasta tossed in garlic, olive oil with fresh herbs and garden fresh vegetables. 16.99 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. 20.99

### PANKO-CRUSTED JUMBO SHRIMP

Hand-breaded in crisp Japanese Panko breadcrumbs and served with cocktail sauce and lemon. 20.99

### FRESH CANADIAN SALMON <sup>GF</sup>

Seared with a lemon caper sauce and fresh herbs. 22.99

## ... DAILY ... SPECIALS

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

### TUESDAY

#### STEAK & BAKE <sup>GF</sup>

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. 14.99

### 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. 26.99 (16oz King Cut 31.99)

### 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. 13.99 (All white or all dark meat add 2.00) May take 20 minutes or longer!

### GLUTEN FREE (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.



... BEER ...

**DOMESTICS**

BUD LIGHT  
 BUDWEISER  
 COORS LIGHT  
 MILLER HIGH LIFE  
 MILLER LITE  
 MGD 64  
 MGD

**IMPORTS**

AMSTEL LIGHT  
 CORONA  
 CORONA LIGHT  
 GUINNESS STOUT  
 (pub can)  
 HACKER-PSCHORR  
 HEINEKEN  
 HEINEKEN 0.0  
 MODELO ESPECIAL  
 STELLA ARTOIS

**CRAFTS**

REVOLUTION  
 ANTI-HERO  
 BLUE MOON  
 BELGIAN WHITE  
 SAM ADAMS  
 BOSTON LAGER  
 GOOSE ISLAND  
 312 URBAN WHEAT

GOOSE ISLAND  
 312 SHANDY  
 DOGFISH HEAD  
 60 MINUTE  
 WHITE CLAW  
 HARD SELTZER

... CLASSIC ...  
**COCKTAILS**

FLAVORED LONG ISLAND ICED TEAS  
 Strawberry • Raspberry • Peach • Mango

- APEROL SPRITZ
- THE PALOMA
- TITO'S MULE
- MAKER'S MULE
- MAKER'S MARK MANHATTAN
- MAKER'S MARK OLD FASHIONED
- GREY GOOSE MARTINI  
 (Make it as dirty as you want)
- TRIPLE ESPRESSO MARTINI
- RED OR WHITE SANGRIA GLASS

... WINE ...

**OUR HOUSE WINES**

by Sycamore Lane / California

CHARDONNAY	PINOT NOIR
PINOT GRIGIO	MERLOT
WHITE ZINFANDEL	CABERNET SAUVIGNON

**WHITE WINE**

**PINOT GRIGIO**  
 Three Pears / California

**SAUVIGNON BLANC**  
 Cupcake / California  
 Joel Gott / California

**CHARDONNAY**  
 Kendall Jackson / California

**RIESLING & MOSCATO**  
 Cupcake Moscato / California  
 Seaglass Riesling / California

**ROSÉ**  
 Brassfield Estates Serenity  
 / California

**BUBBLY**  
 Prosecco / Mionetto

**RED WINE**

**PINOT NOIR**  
 Meiomi / California

**MERLOT**  
 Charles Smith The Velvet  
 Devil / Washington State

**ITALIAN RED**  
 Ruffino Chianti / Tuscany, Italy

**CABERNET SAUVIGNON**  
 Joel Gott '815' / California  
 Bonanza by Caymus  
 / California

**CALIFORNIA RED BLEND**  
 The Prisoner Red Blend  
 / California

**RED ZINFANDEL**  
 The Prisoner Saldo / California



... Ask About ...  
**Moretti's Wine Club**

**EXCLUSIVE DINNERS & SPECIAL EVENTS**

- \$19.99 Silver Club (1 Bottle / 1 Tasting) Per Month
- \$29.99 Gold Club (2 Bottles / 2 Tastings) Per Month

**HALF OFF  
 ALL WINE BOTTLES**

... EVERY FRIDAY ...  
**FROM OUR SEASONAL WINE LIST**  
 DINE IN AND CARRY OUT