

Housemade 3-Course Brunch

*All breakfast items come with fresh housemade scones,
apple fritters and a fruit plate.*

Classic Eggs Benedict*

English muffin, shaved ham, poached eggs,
hollandaise sauce 14

Chandler's Benedict*

Crab, sautéed spinach, poached eggs,
chive hollandaise 15

Smoked Salmon Benedict*

Lox salmon, sliced tomato, hollandaise sauce 16

Vegetarian Omelette

Spinach, tomato, broccolini, fresh herbs, goat cheese 14

Meat Lovers Omelette

Bacon, ham, sausage, white cheddar cheese 16

Chandler's Crab Omelette

Sautéed mushrooms, tomatoes, green onions,
Boursin cheese 17

Chef's Quiche

Chef's daily selection. Mixed greens salad
choice of dressing 13

Green Eggs and Ham

Scrambled eggs, broccolini,
avocado, chives, grilled ham 17

Three Eggs any style*

Sausage, smoked bacon or ham, fried potatoes 17

Market House Corned Beef Hash*

Poached eggs, chili hollandaise 13

6 oz. Filet & Eggs*

Center cut, eggs any style, fried potatoes 27

Salmon Lox and Bagel*

Smoked salmon lox with bagel, cream cheese,
red onions, capers 14

Brioche French Toast

Foster-style, housemade syrup with strawberries,
blueberries, bananas 10

Belgian Waffle

Fresh berries, whipped cream,
pure maple syrup 17

Appetizers

Dungeness Crab & Artichoke Dip

Focaccia crostini 16

Dungeness Crab Cocktail

Dungeness crab legs, mustard dipping sauce 17

Steamed Clams & Mussels

Tasso (cajun spiced pork), saffron, garlic, tomato 13

Spicy Fried Calamari

Chili oil, lime-cilantro chutney 12

Kimchee Beef*

Spicy-hot housemade kimchee 13

Seared Ahi Tuna*

Wasabi, ginger, soy sauce 15

Soup & Salad

Northwest Seafood Chowder

Crab, shrimp, clams, smoked salmon
cup 6 / bowl 8

Whiskey Crab Soup

Whiskey, crab, sherry
cup 7 / bowl 9

Mixed Greens Salad

Choice of dressing 6

Caesar Salad

Reggiano Parmesan, garlic croutons 7
with bay shrimp 10
with house-smoked salmon 11
with Dungeness crab 12

Chandler's Seasonal Salad

Chef's seasonal preparations 8

Entrées

Dungeness Crab Cakes

Fresh heart of palm salad, basamati rice,
broccolini, sweet corn sauce
one cake 19
two cakes 27

Chandler's Cioppino

Scallops, prawns, clams, mussels, sherry-tomato broth 20

Dungeness Crab Club

Bacon, tomato, avocado, watercress,
toasted whole wheat bread 17

Dungeness Crab and Bay Shrimp Louie

Asparagus, tomato, black olives, sliced egg, Louie dressing 22

Grilled Tuna Wrap*

Basamati rice, pickled ginger, soy miso dressing, crisp greens 15

Dungeness Crab

Half crab, roasted fennel orzo, broccolini 28

Alaskan Red King Crab

Asparagus, Yukon Gold mashed potatoes, romesco sauce 25

Fish and Chips

Fresh true cod, coleslaw, tartar sauce 16

Lobster Mac & Cheese

Radiatore, 3 cheese lobster cream sauce 16

Chandler's Steak Sandwich*

Grilled steak, sautéed mushrooms, crispy onions 16

Lobster Club Salad

Greens, avocado, tomato, bacon, sliced egg, spiced pecans,
club dressing 23

Chef's Featured Fish*

Chef's seasonal accompaniments 23

** Consumption of raw or undercooked meats, poultry, eggs, fish or shellfish may increase your risk of foodborne illness.*



menu *fresh today...*



Brunch Specialty Drinks

Bellinis

Your Choice \$5

White Peach

A classic combo of white peach puree and Sparkling Wine

Blood Orange

A fragrant blend of tart blood orange puree and Sparkling Wine

Pink Guava

A sweet tropical mix of pink guava and Sparkling Wine

Strawberry

Fresh strawberry puree and Sparkling Wine

Raspberry

Fresh raspberry puree and Sparkling Wine

Signature Bloody Marys

Your Choice \$6

Chandler's Bloody Mary

Vodka, Chandler's signature bloody mary recipe

Clam Digger

Vodka, clamato juice, Tabasco, celery, salt, pepper, Chandler's signature bloody mary recipe

Dill and Cucumber Mary

Vodka, dill, cucumber, Chandler's signature bloody mary recipe

Wasabi Mary

Vodka, wasabi sauce, Chandler's signature bloody mary recipe

5-Alarm Mary

Vodka, sriracha, pepper flake, Tabasco, horseradish, Chandler's signature bloody mary recipe

Wines by the Glass

White

'05 Chardonnay, Schwartz Bros. Label, Columbia Valley, WA	7
'08 Chardonnay, Cold Creek, Columbia Valley, WA	10
'08 Chardonnay, Sonoma Cutter, CA	12
'08 Pinot Gris, A to Z, OR	10
'07 Riesling, Latah Creek WA	8
'08 Sauvignon Blanc, Apex II, WA	9
'08 Sauvignon Blanc, White Haven, NZ	10
N/V Sparkling, Domaine Ste. Michelle, WA	10
N/V Sparkling, Lucien Albrecht, Rosé, France	12
'07 Viognier, Terra Blanca, WA	10
N/V White Blend, Olsen Hills, Yakima Valley, WA	7

Red

'07 Cabernet Sauvignon, Louis Martini, CA	8
'07 Cabernet Sauvignon, Substance Cs, WA	11
'07 Meritage, Hedges, Daniel's Private Label, WA	12
'04 Merlot, Schwartz Brothers, Columbia Valley, WA	8
'07 Merlot, Red Diamond, WA	9
'07 Pinot Noir, MacMurray, CA	11
'07 Pinot Noir, Erath, OR	14
'05 Syrah, Canyons Edge, WA	9
'06 Zinfandel, Maryhill, WA	10
N/V Traditional Champagne, Piper Heidsieck, France	19

Draft

Bud Light – American Lager	5
Mac & Jack's – African Amber	6
Redhook – ESB	6
Redhook – Long Hammer IPA	6
Widmer – Hefeweizen	6
Whistler Brewing – Pale Ale	6
Stella Artois – Pilsner	7
Issaquah Brew house – seasonal selection	7

Bottled

Beck's Haake Beck NA	4
Coors Light	4
Budweiser	4
Heineken	5
Corona	5
Sapporo	5
Guinness – Pub Can 16 oz.	6

Starbucks Coffee & Tea

Coffee	3
Tazo Tea	3
Espresso	3
Cappuccino	4
Latte	4
Flavored Latte	5
Peppermint Mocha	5

New Happy Hour!

Join us for Happy Hour seven days a week from 3:30-6:30pm and 9-11pm.

Food, Beer, Wine and Martini Specials

Try one of our new Sliders, choose from Oyster, Sliced Sirloin, Pulled Pork or Seared Ahi.