

SPENCER'S

FOR STEAKS AND CHOPS

Six Onion Soup <i>Sourdough crouton, Gruyère crust</i>	9	Roasted Corn Bisque <i>Blackened shrimp, cilantro oil</i>	10
Caesar Salad <i>Romaine hearts, Parmesan crisp</i>	10	Shrimp and Watermelon Salad <i>Watercress, chili oil, toasted sesame seeds</i>	13
Spinach Salad <i>Berries, goat cheese, almonds, tangerine vinaigrette</i>	13	Lump Crab Cakes <i>Whole grain mustard remoulade</i>	17
Baby Iceberg <i>Bacon, cherry tomatoes, blue cheese vinaigrette</i>	11	Shrimp Cocktail <i>Absolut Citron Bloody Mary cocktail sauce</i>	16
Spencer's Salad <i>Field greens, dried cherries, Oregon blue, balsamic vinaigrette</i>	8	Parmesan Dusted Calamari <i>Fire-roasted tomato sauce, chipotle mayo, cherry peppers</i>	14

STEAKS AND CHOPS

Spencer's offers only the highest quality steaks and chops. Steaks are aged 21 days and cooked in 1600° infrared broilers to ensure the natural beef juices are sealed in under a thin charred crust.

Spencer's Steak <i>14oz USDA Prime boneless rib-eye</i>	40	Cowboy-cut Rib Chop <i>18oz USDA Prime bone-in rib-eye</i>	50
New York Strip <i>12oz USDA Prime center cut</i>	43	Bone-In New York Strip <i>16oz USDA Prime strip loin</i>	48
Filet Mignon <i>8oz Nolan Ryan All Natural center cut</i>	39	Porterhouse for Two <i>32oz Nolan Ryan All Natural loin chop, carved tableside</i>	72

Entrée Enhancements

Crab & Béarnaise 9 • Brandy Peppercorn Sauce 4
Smothered in Onions and Mushrooms 5 • Blue Cheese 5 • Cabernet Sauce 4

Atlantic Salmon <i>Fingerling potatoes, haricots verts, arugula pesto</i>	32	Niman Ranch Double-cut Lamb Chops <i>White bean ragout, rosemary jus, green olives, feta</i>	42
Grilled Pacific Halibut <i>Grilled asparagus, papaya pico de gallo</i>	35	Milestone Veal Porterhouse <i>Broccolini, Cabernet sauce</i>	40
Grilled Diver Scallops <i>Sautéed Julienne vegetables, saffron butter</i>	35	Six Point Berkshire Double-cut Pork Chop <i>Steakhouse tots, bourbon stone-fruit jam</i>	32
Pepper Crusted Ahi Tuna <i>Sautéed spinach, oven dried tomatoes, blood orange balsamic reduction</i>	34	Nixon Free Range Chicken Chop <i>Garlic smashed potatoes, mushrooms, Madeira jus</i>	30

SIDES 8

Sautéed Spinach <i>oven dried cherry tomatoes</i>	Spencer's Fries <i>herbs & Parmesan</i>
Grilled Asparagus <i>charred lemon</i>	Lyonnais Potatoes <i>butter & onions</i>
Sautéed Mushrooms <i>bacon & onions</i>	Five Cheese "Mac & Cheese"
Creamed Spinach <i>shallots & nutmeg</i>	Roasted Garlic Smashed Potatoes
Steamed Broccolini <i>herb butter</i>	Baked Idaho Potato

Spencer's Loaded Hash Browns 10

Applewood smoked bacon, Tillamook Cheddar, sweet onions, chives, sour cream

CHEF DE CUISINE *Kyle Dennis*

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food borne illnesses.

A gratuity of 18% will be added to parties of 6 or more.