

SPENCER'S

FOR STEAKS AND CHOPS

Valentine's Day Menu 2012

February 11th, 12th, 13th & 14th

Dinner Menu

APPETIZER

Mini Crab Cakes with a Baby Arugula and Pomegranate Salad

STARTER

Choice of

Butternut Squash Soup with Sherry Crème Fraiche
Smoked Salmon and Winter Greens with a Lemon-Caper Dressing
Spencer's Salad with Mesclun Greens, Blue Cheese, Dried Cherries
and Balsamic Vinaigrette

ENTRÉES

Spencer Steak

14oz Boneless Rib-Eye with Shrimp
Scampi, including Yukon Gold Garlic
Smashed Potatoes, and Sautéed
Forest Mushrooms.
\$ 83

Cinnamon Dusted Mahi-Mahi

Vanilla Beurre Blanc
with an Herb Rice Pilaf
and Grilled Asparagus.
\$ 69

Filet Mignon

8oz topped with Roasted Garlic & Merlot
Onions and a Hazelnut-Fig and Cognac
Demi Glace, includes Yukon Gold Garlic
Smashed Potatoes and Sautéed Forest
Mushrooms.
\$ 80

Pork Chop

Sautéed Spinach & Cherry Tomatoes
and Yukon Gold
Garlic Smashed Potatoes
and a
Maple BBQ Sauce.
\$ 72

Prime Rib Chop

18oz Slow Roasted with Rosemary Au Jus,
includes Yukon Gold Smashed Potatoes
and
Sautéed Forest Mushrooms.
\$72

Steak House Pasta

Pappardelle Pasta, Mushrooms, Onions,
Spinach, Oven Roasted Tomatoes, Tossed
in
a Peppercorn Sauce.
\$ 69

"Bone-In" Spencer Steak

18oz served with Shitake Mushroom, Sun-
dried Tomatoes, Roasted Garlic & Port
Wine Demi Glace, including Yukon Gold
Smashed Potatoes and Sautéed Forest
Mushrooms.
\$ 93

Horseradish Crusted Salmon

Includes
Grilled Asparagus
and an Herb Rice Pilaf.
Served with
Béarnaise Sauce.
\$ 72

Add Lobster Tail to any entrée \$24

Add Oscar Style \$9

Chef's Dessert Selections Are:
New York Style Cheesecake
Crème Brulee
Six Layer Chocolate Cake
Blue Bell Vanilla or Chocolate Ice Cream

*** Glass of Champagne Included ***

**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