

SPENCER'S®

FOR STEAKS AND CHOPS

STARTERS

French Onion Soup <i>Artisan crouton, mozzarella, crispy gruyère</i>	8	Oysters <i>Seasonal selection of east and west coast oysters, cucumber-apple mignonette</i>	16
Lobster Bisque <i>Lobster meat, cognac, whipped mascarpone</i>	9	Charcuterie Board <i>Artisan meats, olives, garlic confit, house made mustards</i>	16
Caesar Salad <i>Lightly grilled heart of romaine, croutons, creamy garlic dressing, marinated white anchovies</i>	8	Crab Cakes <i>Lump crab meat, shrimp compound butter, mustard sauce, chives</i>	16
Iceberg Wedge <i>Apple wood bacon, bleu cheese, carrot, horseradish- tomato vinaigrette</i>	8	Calamari "Fries" <i>Black pepper, parmesan, smoked tomato ketchup and preserved lemon tartar</i>	10
Beet Salad <i>Warm goat cheese – pistachio "truffles", petite greens, orange supremes, fig balsamic</i>	9	Seared Tuna <i>Togarashi rub, wasabi – avocado puree, sweet soy, house made kimchee</i>	14
		Jumbo Shrimp Cocktail <i>Mustard sauce, Bloody Mary cocktail sauce</i>	14

STEAKS & CHOPS

All steaks and chops are served with our Spencer's signature chopped salad. Spencer's uses only the highest quality 21-28 day aged, USDA Prime or locally sourced Natural and Organic steaks and chops. Our meats are prepared on our 1600° infrared broiler, ensuring juiciness, tenderness and flavor.

Spencer Steak 14 oz <i>USDA Prime Boneless Ribeye</i>	37	Iowa Pork Chop 14 oz <i>Apple wood bacon, fennel & onion fondue, red wine balsamic figs</i>	28
Filet Mignon 8 oz <i>Locally Raised USDA Natural</i>	35	Double Cut Lamb Chops <i>Caponata, rosemary lamb sauce</i>	35
Bone In Filet 12 oz <i>Locally Raised USDA Natural</i>	55	Plum Creek Farms Chicken Chop <i>French green beans, prosciutto, balsamic shallots, madeira chicken jus</i>	24
New York Strip 14 oz <i>USDA Prime</i>	39	Bone In Ribeye 20 oz <i>USDA Prime</i>	55

Add On Sauces 6

Black truffle butter • Au poivre style • Bacon-bleu cheese • Cabernet onions 3 • Oscar style 8

HOUSE SPECIALTIES

Majinola Farms Wagyu Beef Short Ribs <i>Cabernet onions, truffle mac & cheese</i>	30	New Bedford Sea Scallops <i>Bacon dashi, pickled mushroom, daikon, carrot, green onion</i>	35
Slow Roasted Prime Rib, Certified Angus <i>Creamy horseradish and au jus</i>	29	Pasta Feature <i>Kitchen ever changing creations</i>	24
Prime Steakhouse Burger <i>Cabernet onions, New York white cheddar, roasted garlic spread, apple wood bacon, housemade pickles, pretzel bun</i>	14	Pan Seared Salmon <i>Smoked salmon brandade, truffle asparagus hollandaise</i>	30
		Chef's Jet Fresh Fish <i>Chef's daily inspiration (consult server for this evening's selection)</i>	33

SIDES 8

Roasted Garlic Yukon Gold Mashed Potatoes	Spicy Sweet Potato Fries, Honey Chipotle
Sautéed Mushrooms	Spencer Fries, Herbs, Truffle Oil, Sea Salt, Parmesan
Creamy Bleu Spinach	Loaded Baked Potato
Grilled Asparagus, Lemon, Sea Salt	Creamed Corn "Elote Style" Cotija, Chipotle, Cilantro
Truffled Mac and Cheese, Applewood Smoked Bacon, Chives	Loaded Hash Browns
Sautéed Green Beans, Cabernet Onions and Crispy Prosciutto	

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the consumer's risk of food borne illness.
A gratuity of 20% will be added to parties of 6 or more.

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Vintage Cocktails

Whether you are looking for a Margarita or Bloody Mary, Spencer's mixologists are proud to serve hand-crafted cocktails using only the best quality ingredients. All cocktails are \$10.

Neuske's Bacon Infused Bloody Mary

Neuske's Infused Vodka, Tomato Juice, Worcestershire, Tabasco, Salt and Pepper, Lemon Juice

Margarita

Blanco Tequila, Grand Marnier, Simple Syrup, Fresh Squeezed Lime Juice, Agave Nectar

Agave Gingerita

Reposado Tequila, Canton Liqueur, Fresh Ginger Juice, Fresh Lime Juice, Agave Syrup

Blue Hawaiian

Light Rum, Blue Curacao, Fresh Lemon Juice, Simple Syrup, Pineapple Juice

French 75

V.S.O.P. Cognac, Simple Syrup, Fresh Lemon Juice, Champagne

French Martini

Vodka, Chambord, Pineapple Juice

Manhattan

Whiskey, Sweet Vermouth, Angostura Bitters

Negroni

Campari, Sweet Vermouth, Gin

Old Fashioned

Bourbon, Angostura Bitters, Sugar, Orange Slices, Maraschino Cherries, Splash Soda

Sidecar

Cognac, Cointreau, Fresh Lemon Juice

White Russian

Vodka, Kahlua, Heavy Cream

Desserts

Ice Cream and Sorbets	4
Lemon Crème Brûlée	5
Fresh Mixed Berries and Cream	5
Chocolate and Fudge Naughty Cake	7
New York Style Cheesecake	7
Hot Cinnamon Apple Pie	8
Dark Chocolate Semifreddo	7

Ports

Fonseca Bin 27	10
Ramos Pintos LBV	13
Dow's Tawny	13
Taylor Fladgate 10 yr	13
Taylor Fladgate 20 yr	25
Cockburn's Vintage Port 2000	25
Sandeman Vau Vintage Port 2000	30
Smith Woodhouse Vintage Port 2003	30

Coffee & After Dinner Drinks

Espresso	3
Latte	4
Cappucino	4
Cafe Americano	4
Rusty Nail	7
Smith & Kerns	7
Irish Coffee	7

Cognacs

Hennessy VS	9
Hennessy VSOP	12
Hennessy XO	30
Remy Martin VS	9
Remy Martin VSOP	12
Remy Martin XO	30
Remy Martin Louis XIII	175