

SPENCER'S[®]

FOR STEAKS AND CHOPS

French Onion Soup <i>Crispy gruyère, local artisan bread</i>	8	Oysters On The Half Shell <i>Cracked pepper mignonette</i>	market
Lobster Bisque <i>Poached lobster, cognac</i>	8	Charcuterie Board <i>Local cured meats, farmstead cheeses, marinated olives and marcona almonds</i>	16
Caesar Salad <i>Rustic croutons, aged parmesan</i>	8	Shrimp and Crab Cakes <i>Shrimp compound butter, grilled scallion</i>	16
Gazpacho Salad <i>Cilantro vinaigrette</i>	10	Sauteed Calamari <i>Pesto, lemon, cucumber and feta cheese</i>	9
Heart of Iceberg Salad <i>Beefsteak tomatoes, blue cheese vinaigrette</i>	8	Seared Rare Ahi Tuna <i>Wasabi aioli, sesame, avocado and roasted red pepper</i>	14

Chilled Shrimp, Crab and Lobster Medley market
organic vegetable crudités, local field greens, toast points, cocktail sauce and lime vinaigrette

STEAKS AND 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 <i>14oz, USDA Prime Boneless rib-eye</i>	36	Iowa Farm Families Pork Chop <i>12 oz, all natural double-cut chop, red onion-cherry jam</i>	27
Filet Mignon <i>8oz, locally raised USDA Natural</i>	33	Bluff Valley Farm Double-cut Lamb Chops <i>10 oz, all natural, spring mint pesto</i>	32
New York Strip <i>14oz, USDA Prime</i>	39	Free Range Chicken Chop <i>USDA organic, Natural pan juices, sautéed green beans</i>	24

Add Lobster Tail to Any Entrée market

Entrée Enhancements
Lobster Oscar Style 8 • Five-Peppercorn Brandy Sauce 6 • Smothered Onions and Mushrooms 6

Pan Seared Wild Salmon <i>House made ricotta gnocchi, tomato marmalade, kalamata olives</i>	30	All Natural Steakhouse Burger and Fries <i>Tillamook sharp white cheddar, applewood smoked bacon</i>	14
Painted Hills Beef Short Ribs <i>Five cheese alfredo, caramelized onion, demi-glaze</i>	29	Roasted Atlantic Halibut <i>Stone fruit, baby bok choy</i>	33
Prime Rib, Certified Angus <i>12 oz, Au jus, fresh and creamy horseradish</i>	29	Hand Made Angel Hair Pasta <i>Angus prime rib, oven roasted tomato, zucchini ribbons, parmesan, basil and creamy tomato sauce</i>	24

SIDES 8

Roasted Garlic Smashed Potatoes	Five Cheese Alfredo
Sautéed Mushrooms	Sautéed Green Beans
Creamy Spinach and Roasted Cherry Tomatoes	Spicy Sweet Potato Fries
Grilled Asparagus	Spencer's Fries
Onion Curls	Baked Potato

Loaded Hash Browns 10
Applewood smoked bacon, sharp white cheddar, sweet onions, chives, sour cream

*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.*