

# SPENCER'S

## FOR STEAKS AND CHOPS

<b>Onion Soup Gratinée</b> <i>Medley of cheeses</i>	<b>9</b>	<b>Lobster Bisque</b>	<b>15</b>
<b>Parmesan Dusted Calamari</b> <i>Fire-roasted tomato sauce</i>	<b>13</b>	<b>Maple-Glazed Pork Belly</b> <i>Bourbon yam croquette, green apple salad, maple reduction</i>	<b>16</b>
<b>Chilled Colossal Shrimp Cocktail</b> <i>Bloody Mary cocktail sauce</i>	<b>18</b>	<b>Dungeness Crab Cakes</b> <i>Fennel salad, lemon aioli</i>	<b>17</b>
<b>Roasted Beet Salad</b> <i>Baby beets, Chevre, arugula, orange-beet vinaigrette</i>	<b>12</b>	<b>Romaine Hearts</b> <i>Rustic croutons, aged Parmesan, Caesar dressing</i>	<b>10</b>
<b>Spencer's Salad</b> <i>Field greens, dried cherries, Point Reyes blue cheese, balsamic vinaigrette</i>	<b>8</b>	<b>Iceberg Wedge</b> <i>Tomatoes, bacon, balsamic reduction, bleu cheese vinaigrette</i>	<b>10</b>

## 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.

<b>Spencer's Steak</b> <i>14oz USDA Prime boneless ribeye</i>	<b>41</b>	<b>Cowboy-cut Rib Chop</b> <i>18oz USDA Prime bone-in ribeye</i>	<b>52</b>
<b>New York Strip</b> <i>12oz USDA Prime</i>	<b>40</b>	<b>Kansas City Strip</b> <i>16oz USDA Prime bone-in New York</i>	<b>49</b>
<b>Filet Mignon</b> <i>8oz USDA Prime</i>	<b>39</b>	<b>T-bone Steak</b> <i>24oz USDA Prime</i>	<b>67</b>

### Entrée Enhancements

*Oscar-style 10 • Five-Peppercorn Brandy Sauce 5 • Roasted Onions and Mushrooms 6  
Point Reyes Blue Cheese 5 • Alaskan King Crab Legs MKT • Maine Lobster Tail MKT*

<b>British Columbia King Salmon</b> <i>Smoked tomato risotto, bacon, fried leeks</i>	<b>32</b>	<b>Great Range Bison Ribeye</b> <i>Sautéed mushrooms, gnocchi</i>	<b>40</b>
<b>Pacific Halibut</b> <i>Roasted winter vegetables, lemon, honey-herb butter</i>	<b>35</b>	<b>Snake River Farms Kurobuta Pork Chop</b> <i>Brussels sprouts, peppercorn brandy sauce</i>	<b>34</b>
<b>Sea Scallops and Lobster Mac &amp; Cheese</b> <i>Cipollini onions, lobster mornay</i>	<b>36</b>	<b>Double-cut Lamb Chops</b> <i>Bourbon yams, sour cherry demi glace</i>	<b>37</b>
<b>Peppercorn Seared Ahi</b> <i>Saffron quinoa, fennel salad</i>	<b>34</b>	<b>Free Range Grilled Chicken Chop</b> <i>Garlic smashed potatoes, orange apricot chutney</i>	<b>29</b>

## SIDES 9

<b>Bourbon Smashed Yams</b>	<b>Brussels Sprouts</b> <i>bacon &amp; onion</i>
<b>Spencer's Fries</b> <i>herbs &amp; Parmesan</i>	<b>Five Cheese Mac &amp; Cheese</b>
<b>Sautéed Mushrooms</b> <i>bacon &amp; onion</i>	<b>Garlic Smashed Potatoes</b>
<b>Risotto</b>	<b>Sautéed or Creamed Spinach</b>
<b>Roasted Winter Vegetables</b>	<b>Baked Idaho Potato</b>

### Spencer's Loaded Hash Browns 11

*Bacon, sweet onions, five cheeses, chives, sour cream*

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

A gratuity of 20% will be added to parties of 6 or more.

