

# SPENCER'S

## FOR STEAKS AND CHOPS

<b>Six Onion Soup</b> <i>Sourdough crouton, Gruyère crust</i>	<b>9.00</b>	<b>Steakhouse Soup</b> <i>Steak strips, vegetables</i>	<b>8.00</b>
<b>Caesar Salad</b> <i>Romaine hearts, parmesan crisp</i>	<b>10.00</b>	<b>*Oysters on the Half Shell</b> <i>Northwest oysters, mango mignonette</i>	<b>market</b>
<b>Spencer's Salad</b> <i>Field greens, dried cherries, Oregon blue, balsamic vinaigrette</i>	<b>8.00</b>	<b>Artisan Meat and Cheese Board</b> <i>Our version of the Charcuterie</i>	<b>19.00</b>
<b>Baby Iceberg</b> <i>Bacon, cherry tomato, blue cheese vinaigrette</i>	<b>10.00</b>	<b>Roasted Beet Salad</b> <i>Spiced walnuts, goat cheese, citrus vinaigrette</i>	<b>10.00</b>
<b>Lump Crab Cakes</b> <i>Whole grain mustard remoulade</i>	<b>17.00</b>	<b>Wilted Spinach Salad</b> <i>Wood-smoked bacon dressing, pecans, feta, mushrooms, shaved grilled fennel, oven-dried tomatoes</i>	<b>11.00</b>
<b>Parmesan Dusted Calamari</b> <i>Fire-roasted tomato sauce, chipotle mayo, cherry peppers</i>	<b>14.00</b>	<b>Shrimp Cocktail</b> <i>Absolut Citron Bloody Mary Sauce</i>	<b>16.00</b>

## STEAKS AND CHOPS

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

<b>Spencer's Steak</b> <i>14oz, USDA Prime boneless ribeye</i>	<b>39.95</b>	<b>Cowboy-cut Rib Chop</b> <i>20oz, USDA Prime bone-in ribeye</i>	<b>49.95</b>
<b>New York Strip</b> <i>12oz, USDA Prime center cut</i>	<b>40.95</b>	<b>Dry-Aged New York Strip</b> <i>14oz, USDA Prime center cut</i>	<b>59.95</b>
<b>Filet Mignon</b> <i>8oz/12oz center cut</i>	<b>39.95/49.95</b>	<b>Porterhouse for Two</b> <i>32oz, USDA Prime, carved tableside</i>	<b>74.95</b>

### Entrée Enhancements

*Crab & Béarnaise 7 • Brandy Peppercorn Sauce 4  
Smothered Mushrooms and Onions 5 • Blue Cheese 4 • Cabernet Sauce 4*

<b>*Grilled Northwest Salmon</b> <i>Fingerling potatoes, haricot verts, arugula pesto</i>	<b>32.95</b>	<b>Elk Loin Chop</b> <i>Oyster mushrooms, grilled asparagus, cabernet sauce</i>	<b>38.95</b>
<b>Goat Cheese Caramelized Onion Ravioli</b> <i>Roasted tomato basil sauce, mushrooms</i>	<b>24.95</b>	<b>Parmesan Crusted Alaskan Halibut</b> <i>Spinach, 3-grain mustard beurre blanc</i>	<b>35.95</b>
<b>Draper Valley Chicken Chop</b> <i>Garlic smashed potatoes, mushrooms, Madeira jus</i>	<b>27.95</b>	<b>Snake River Farms Pork Chop</b> <i>Double-cut, steakhouse tots, bourbon tomato jam</i>	<b>29.95</b>
<b>*Pepper Crusted Ahi</b> <i>Sautéed spinach, oven-dried tomatoes, blood orange balsamic</i>	<b>32.95</b>	<b>Ellensburg Lamb Chops</b> <i>White bean ragoût, rosemary jus, green olives, feta</i>	<b>41.95</b>

## SIDES 8.50

<b>Sautéed Spinach</b> <i>oven-dried cherry tomatoes</i>	<b>Bacon &amp; Onion Green Beans</b> <i>toasted almonds</i>
<b>Spencer's Fries</b> <i>herbs &amp; parmesan</i>	<b>Roasted Garlic Smashed Potatoes</b>
<b>Burgundy Mushrooms</b>	<b>Broccolini</b> <i>roasted garlic</i>
<b>Baked Sweet Potato</b> <i>whiskey maple butter, marshmallows</i>	<b>Five Cheese "Mac &amp; Cheese"</b>
<b>Creamed Spinach</b> <i>shallot &amp; nutmeg</i>	<b>Idaho Baked Potato</b> <i>table-side accompaniments</i>

### Spencer's Loaded Hash Browns 10.00

*Applewood smoked bacon, Tillamook® cheddar, sweet onions, chives, sour cream*

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumers' risk of food borne illnesses. A gratuity of 20% will be added to parties of 8 or more.

General Manager ~ Chet Ortman    Chef ~ Jeromy Farnsworth