

# SPENCER'S

## FOR STEAKS AND CHOPS

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<b>Six Onion Soup</b>	9
<i>Sourdough crouton, Gruyère crust</i>	
<b>Steakhouse Soup</b>	8
<i>Steak strips, vegetables</i>	
<b>Spencer Salad</b>	8
<i>Field greens, dried cherries, Oregon blue, balsamic vinaigrette</i>	
<b>Caesar Salad</b>	10
<i>Romaine hearts, parmesan crisp</i> <i>add grilled chicken breast 4 • add grilled salmon 6 • add steak 7</i>	
<b>“Shaken not Stirred” Cobb Salad</b>	16
<i>Chicken breast, blue cheese, avocado, bacon, hard cooked egg, ranch</i>	
<b>Steak and Blue Cheese Salad</b>	17
<i>Cherry tomato, applenwood bacon, crispy onions</i>	
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<b>*Steakhouse Burger</b>	14
<i>7oz USDA choice ground chuck, white cheddar, applenwood bacon, Spencer's fries</i>	
<b>Roasted Turkey Sandwich</b>	13
<i>Toasted whole wheat, cranberry mayo</i>	
<b>Crab &amp; Avocado Melt</b>	18
<i>5 cheese sauce, English muffin, Spencer's fries</i>	
<b>Spencer's Steak Sandwich</b>	16
<i>Roasted red peppers, Gruyère, onion jus</i>	
<b>Grilled Chicken “BLT”</b>	14
<i>Spicy remoulade, brioche roll</i>	
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<b>Grilled Northwest Salmon</b>	17
<i>Fingerling potatoes, haricots verts, arugula pesto</i>	
<b>Petite Filet &amp; Colossal Prawn</b>	22
<i>Cabernet sauce, seasonal vegetable</i>	
<b>Steak &amp; Fries</b>	22
<i>Center-cut boneless ribeye filet, peppercorn brandy sauce</i>	
<b>Pike IPA Fish &amp; Chips</b>	17
<i>Artichoke tartar sauce, Spencer's fries</i>	
<b>Pepper Crusted Ahi</b>	18
<i>Sautéed spinach, oven-dried tomatoes, blood orange balsamic</i>	
<b>Goat Cheese Caramelized Onion Ravioli</b>	14
<i>Roasted tomato basil sauce, mushrooms</i>	

\*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