

The Pacific NW Inlander

3/03

Spencer's -- **Spencer's** has the easygoing but elegant ambience of a private club with deep, comfortable booths lining the walls and soft light emanating from low-hung fixtures over the tables. The entree menu features top-quality, straight-ahead food in no-nonsense preparations that rely on USDA prime beef direct from the Chicago stockyards (though beef is not the only option). The salty prime rib (11-ounce, \$21; 18-ounce, \$27) was as tender as butter, while the **Spencer's** steak (a 14-ounce ribeye for \$27) showed off the intense flavor made possible by searing in the restaurant's 1,600-degree infrared broiler. Side dishes are tasty though a la carte, which can really elevate the total cost of the meal. The strawberry shortcake (\$6.25) has to be one of the best dessert values in town. Service was pleasant, well-informed, and generally efficient. 322 N. Spokane Falls Ct. Call: 744-2372. (LM)