SPENCER'S
FOR STEAKS AND CHOPS

Entrees

CRISP CALAMARI 21
Greek salad, feta, scallion vinaigrette

PRAWN COCKTAIL 33
Caper aioli, cocktail sauce

ARTICHOKE HEARTS 19
White wine, cream, parmesan, fresh herbs

*SIX OYSTERS ON THE HALF SHELL 26
Mignonette, lemon, tabasco

*STEAK KABOB *g* 25
6oz Prime beef on grilled onion, roasted red peppers, 3 sauces

CRAB CAKES 27
Garlic sauce, arugula, grilled lemon, onion fritz

SPENCER'S SAUSAGE BOARD *g* 25
Local sausages, pickles, cheese, crostini, house mustard

BRAISED PORK BELLY 25
Brown butter polenta

SCALLOPS ROCKEFELLER 32
Spinach, bacon, béarnaise sauce, parmesan, herb crust

CRAB & ARTICHOKE *g* 20
Pita bread

BREAD BOARD *g* 11
House baked charred sourdough, served with garlic & herb tallow candle

SIX ONION SOUP *g* 12
Sourdough crouton, gruyère crust

CHEF'S SOUP FEATURE *g* 11
Seasonal ingredients

CAESAR SALAD *g* 15
House made croutons, parmesan crisp

ICEBERG WEDGE SALAD 18
Bacon, pickled onions, grape tomatoes, bleu cheese dressing

SUMMER BERRY SALAD 16
Spinach, seasonal berries, feta espuma, candied walnuts, blackberry vinaigrette

RADISH & CUCUMBER SALAD 19
Orange, grapefruit, pistachio, arugula & frisee, champagne vinaigrette

HOUSE SALAD *g* 13
Romaine, cucumber, tomato, croutons, parmesan, balsamic vinaigrette

BROILED BEEFSTEAK TOMATOES 18
Tomatoes, mozzarella, basil, balsamic glaze

STEAKS & CHOPS

Spencer's offers the highest quality USDA Prime grade, locally sourced, hand cut in house, steaks and chops. Steaks are aged 21 days and cooked in a 1600° broiler to ensure natural juices are sealed under a thin, charred crust. All steaks finished with a rosemary butter.

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*ZABUTON 65/78
AMERICAN WAGYU, SNAKE RIVER FARMS, IDAHO
8oz/12oz Prime gold grade

*FILET MIGNON 70
8oz center cut

*BUTCHER'S CUT MP
Rotating Chef's feature, hand cut in house

*RIBEYE 78
16oz USDA Prime boneless ribeye

*PORK CHOP 62
24oz Duroc double cut bone in, cider glazed

*RACK OF LAMB 68
Mint chutney

TOPPERS

Mushrooms & Onions ***10***
Bacon & Blue Brulee ***11***
Peppercorn Style ***8***
Mushrooms & Cognac Sauce *g* ***9***

SURF

Parmesan Crusted Halibut ***20***
Oscar Style ***18***
Prawns in Spicy Butter ***23***

SIGNATURE SAUCES

Spencer's Steak Sauce *g* ***7***
Bearnaise ***7***
Peppercorn Sauce ***7***
Red Pepper Chimichurri Sauce ***7***

SEAFOOD & MORE

PARMESAN CRUSTED ALASKAN HALIBUT
Spinach, 3-grain mustard beurre blanc
47

CHEF'S FISH FEATURE *g*
Seasonal ingredients
47

GRILLED CHICKEN
Half chicken, broccolini, Yukon gold roasted potatoes, whiskey barbeque sauce
47

CRISPY CAULIFLOWER STEAK
Cauliflower purée, smoked romesco, pickled onions
37

BRAISED SHORT RIB
Mashed potatoes, sherry mushrooms, red wine sauce
55

STEAKHOUSE PASTA CARBONARA *g*
6oz Prime beef, pork belly, parmesan, pappardelle pasta
43

TOP SIRLOIN
8oz Prime grade sirloin, mashed potatoes, asparagus, bearnaise sauce
56

SHAREABLES 12EA (Any three for 33)

BROCCOLINI *caesar dressing, toasted bread crumb, lemon*
CRISPY BRUSSELS SPROUTS *parmesan, lemon pepper, honey, bacon*
BURGUNDY MUSHROOMS *red wine, garlic*
CHEESY ROASTED POTATOES *g* *smoked cheese, herbs*
HOUSE MADE FRIES *parmesan, herbs, Spencer's spicy fry sauce*
ROASTED GARLIC MASHED POTATOES *yukon gold*
BROWN BUTTER POLENTA *smoked sea salt, herbs*
SMOKED GOUDA MAC & CHEESE *g* *add candied bacon **2.50***
CRISPY CAULIFLOWER *smoked romesco, pickled onions*
POACHED ASPARAGUS *wild mushrooms, smoked sea salt, lemon*

SPENCER'S LOADED HASH BROWNS
Applewood smoked bacon, Tillamook ® cheddar, sweet onions, chives, sour cream
15

WASHINGTON BAKED POTATO
Prepared tableside with accompaniments
13

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumers' risk of food borne illne sses. A gratuity of 18% will be added to parties of 8 or more. For Room Delivery: 18% will be added to your bill as a gratuity and fully distributed to servers. An additional $5.00 service fee (not a gratuity) will be kept by the hotel to cover administrative and discretionary costs, plus any applicable state and local taxes will be added to your total.*

g = contains gluten