

SPENCER'S
FOR STEAKS AND CHOPS

SIX ONION SOUP cup/bowl <i>Sourdough crouton, Gruyère crust</i> <i>g</i>	6/9	SPENCER'S CHARCUTERIE BOARD <i>Artisan cheeses & meats, sliced fruit, local fruit jam, pickled vegetables</i> <i>g</i>	16
STEAKHOUSE SOUP cup/bowl <i>Steak strips, hearty vegetables</i> <i>g</i>	6/9	BROILED BEEFSTEAK TOMATOES <i>Mozzarella, chiffonade basil, balsamic glaze</i>	12
CAESAR <i>Croissant croutons, parmesan crisp</i> <i>g</i>	10	*STEAK KABOB <i>Grilled onion, roasted red peppers, 3 sauces</i>	15
DRIED CHERRY & BLUE CHEESE SALAD <i>Field greens, dried cherries, Whatcom blue, balsamic vinaigrette, onion fritz</i> <i>g</i>	12	*OYSTERS ON THE HALF SHELL <i>Seasonal mignonette, Absolut Citron bloody mary sauce</i>	market/ea
GRILLED ROMAINE SALAD <i>Smoked squash, bleu cheese vinaigrette, cured lemon, onion fritz</i> <i>g</i>	12	CRISP CALAMARI <i>Crumbled feta, scallion vinaigrette</i>	16
WARM SPINACH SALAD <i>Squash puree, candied bacon vinaigrette, cherry tomatoes, leeks</i>	12	COLOSSAL SHRIMP & CRAB COCKTAIL <i>Caper aioli, Absolut Citron bloody mary sauce</i>	19
BEET SALAD <i>Arugula, manchego, spiced squash seeds, black garlic vinaigrette</i>	12	LUMP CRAB CAKES <i>Whole grain mustard remoulade</i> <i>g</i>	17

1600 Degrees

Spencer's offers the highest quality 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.

*RIBEYE <i>14oz, USDA Prime boneless ribeye</i>	45	*SPENCER'S STEAK <i>22oz, USDA Prime bone-in ribeye</i>	60
*NEW YORK STRIP <i>12oz, USDA Prime center cut</i>	47	* RACK OF LAMB <i>12oz, Australian, Herb crusted</i> <i>g</i>	42
*ZABUTON SNAKE RIVER FARMS, IDAHO <i>8oz/ 12oz Prime black grade</i>	49/62	*PORK CHOP SALMON CREEK FARMS, IDAHO <i>12oz, Natural Duroc Pork, seasonal fruit jam</i>	34
*FILET MIGNON <i>8oz/ 12oz, center cut</i>	44/56	*PORTERHOUSE FOR TWO <i>32oz, USDA Prime, carved tableside</i>	82

Enhancements

Signature Sauces 5ea

- *Truffle Cabernet* *g*
- *Spencer's Demi Glacé*
- *Brandy Peppercorn Sauce* *g*

Classic Upgrades 6ea

- *Mushrooms & Walla Walla Onions*
- *Bacon & Blue Brûlée*
- *Peppercorn Crusted* *g*

Toppers 10ea

- *Shrimp Scampi*
- *Crab & Béarnaise*

PARMESAN CRUSTED ALASKAN HALIBUT <i>Spinach, 3-grain mustard beurre blanc</i>	37	*STEELHEAD NORTHWEST COLUMBIA RIVER <i>Quinoa salad, Brussels sprouts, coconut soubise, pickled mustard</i>	36
*SEARED RARE CRUSTED AHI <i>Ginger-garlic infused panko, cilantro wasabi crème, corn hash</i> <i>g</i>	34	SCALLOPS <i>Preserved lemon, cauliflower puree, Brussels sprouts, carrots</i>	36
HALIBUT RISOTTO <i>Pacific wild caught halibut, seafood risotto, black garlic tuile, lemon oil</i> <i>g</i>	34	CHICKEN CHOP DRAPER VALLEY FARMS <i>NW Natural, smashed potatoes, oyster mushrooms, smoked squash, rosemary glacé, brown butter</i>	32
LOBSTER TAIL <i>12oz - 14oz North Atlantic tail, drawn butter</i>	market	*PRIME SIRLOIN <i>8oz Center cut, garlic smashed potatoes, asparagus, cabernet sauce</i> <i>g</i>	36
ALASKAN KING CRAB LEGS <i>½ Pound / 1 Pound, drawn butter</i>	28/56	HOUSE MADE FETTUCCINE <i>Locally sourced seasonal ingredients</i> <i>g</i>	25

ACCOMPANIMENTS 9ea (Any 3 for 24)

Sautéed Spinach *golden raisins, tawny port*
Brussels Sprouts *charred, cream sherry, butter sauce*
Sweet Potato Skillet Cake *red pepper coulis*
Cauliflower *squash, pickled red pepper, brown butter*
Broccolini *roasted garlic, manchego*

Burgundy Mushrooms *red wine, garlic*
Roasted Garlic Mashed Potatoes *skin-on red potato*
Warm Quinoa Salad *Dijon, red pepper, white wine*
Mac & Cheese *Millwood brewery cheese sauce, candied bacon* *g*
Spencer's Fries *herbs & parmesan*

Spencer's Loaded Hash Browns
*Applewood smoked bacon, Tillamook® cheddar,
sweet onions, chives, sour cream* 10.50

Washington Baked Potato
Prepared table-side with accompaniments 10.50

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

A gratuity of 18% will be added to parties of 8 or more.

g ~ contains gluten

Restaurant Manager ~ Carri Davidson Chef ~ Stefan Reynolds