

SPENCER'S

FOR STEAKS AND CHOPS

SIX ONION SOUP cup/bowl <i>Sourdough crouton, gruyère crust g</i>	6/9	SPENCER'S CHARCUTERIE BOARD <i>Artisan cheeses & Boar's Head™ meats, sliced fruit, local seasonal jam, pickled vegetables g</i>	18
STEAKHOUSE SOUP cup/bowl g	6/9	GRILLED AHI <i>Almonds, arugula, tabini vinaigrette</i>	17
CAESAR g	10	*STEAK KABOB <i>Grilled onion, roasted red peppers, 3 sauces g</i>	15
DRIED CHERRY & BLUE CHEESE SALAD <i>Field greens, dried cherries, Whatcom blue, balsamic vinaigrette, onion fritz g</i>	12	*OYSTERS ON THE HALF SHELL	market/ea
BUTTER LEAF SALAD <i>Bacon, red onion, grape tomatoes, blue cheese vinaigrette</i>	12	CRISP CALAMARI <i>Crumbled feta, scallion vinaigrette</i>	16
GRILLED APPLE SALAD <i>Hazelnuts, watercress, goat cheese, strawberry vinaigrette</i>	12	COLOSSAL SHRIMP & SALMON LOX <i>Add crab 8</i>	19
CAPRESE <i>Mozzarella, chiffonade basil, balsamic glaze</i>	13	LUMP CRAB CAKES <i>Whole grain mustard aioli 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>	47	*SPENCER'S STEAK <i>22oz USDA Prime bone-in ribeye</i>	62
*NEW YORK STRIP <i>12oz USDA Prime center cut</i>	47	* RACK OF LAMB <i>8oz/16oz Australian, Herb crusted g</i>	38/65
*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 jam</i>	34
*FILET MIGNON <i>8oz/12oz, center cut</i>	48/59	*PORTERHOUSE FOR TWO <i>32oz USDA Prime, carved tableside</i>	82

Enhancements

SIGNATURE SAUCES 5ea	CLASSIC UPGRADES 6ea	ADDITIONS 10ea
<i>Truffle Cabernet g</i>	<i>Mushrooms & Walla Walla Onions</i>	<i>Shrimp Scampi</i>
<i>Veal Demi Glacé</i>	<i>Bacon & Blue Brûlée</i>	<i>Crab & Béarnaise</i>
<i>Brandy Peppercorn Sauce g</i>	<i>Peppercorn Style g</i>	<i>Grilled Prawns</i>
<i>Béarnaise</i>	<i>Balsamic Stewed Tomatoes</i>	<i>Duck Confit</i>

PARMESAN CRUSTED ALASKAN HALIBUT <i>Spinach, 3-grain mustard beurre blanc</i>	37	*KING SALMON WILD PACIFIC NET CAUGHT <i>Lemon couscous, grilled spring onion, asparagus salad g</i>	36
*SEARED RARE CRUSTED AHI <i>Ginger-garlic infused panko, cilantro wasabi crème, Napa citrus slaw g</i>	34	SCALLOPS <i>Lemon carrot emulsion, sea beans, romanesco, beet chips g</i>	36
CLAMS <i>Millwood Brewery scotch ale, stewed tomatoes g</i>	32	CHICKEN CHOP DRAPER VALLEY FARMS <i>NW Natural, potato croquette, grilled zucchini, stewed tomatoes g</i>	32
LOBSTER TAIL <i>12oz - 14oz North Atlantic tail, drawn butter</i>	market	*PRIME SIRLOIN <i>8oz Center cut, garlic mashed potatoes, asparagus, cabernet sauce g</i>	36
ALASKAN KING CRAB LEGS <i>½ Pound / 1 Pound, drawn butter</i>	32/59	HOUSE MADE PASTA <i>Locally sourced seasonal ingredients g</i>	25

Shareables 9ea (Any three for 24)

Creamed Corn <i>bacon, onion, red pepper</i>	Burgundy Mushrooms <i>red wine, garlic</i>
Asparagus <i>sherry agri-doux</i>	Roasted Garlic Mashed Potatoes <i>yukon gold</i>
Bourbon Carrots <i>bourbon, butter</i>	Lemon Couscous <i>pickled vegetables, tabini g</i>
Romanesco <i>pickled vegetables, brown butter</i>	Mac & Cheese <i>Millwood Brewery cheese sauce, candied bacon g</i>
Brocolini <i>manchego, romesco</i>	Corn on the Cob <i>herb butter, parmesan cheese, aioli</i>
Spencer's Poutine Fries <i>demi glace, cheese curds</i>	Grilled Zucchini <i>aioli, brown butter</i>

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