

SPENCER'S

FOR STEAKS AND CHOPS

STARTERS

MONTEREY BAY WHITE PRAWNS

picholine olives, scallion, parsley, garlic confit 16.50

CRISP CALAMARI

queso cotija, onions, cucumber, olives, sprouts
salsa verde 13.50

CRAB CAKES

classic remoulade, wilted kale salad 17

ROASTED PORK BELLY

48 hour lemon rosemary cured belly, lentils, port reduction,
parsnip puree 12.50

SEARED AHI

sun dried cherry reduction, ginger-soy dipping sauce 16.75

GRILLED SPANISH OCTOPUS

fork crushed white beans, grill bread, picked herbs,
sauce romesco 18

SOUP & SALADS

ONION SOUP GRATINÉE

provolone, gruyère 9

BUTTERNUT SQUASH BISQUE

pumpkin seeds 10

THE SPENCER

anjou pears, mission fig, bleu cheese, field greens,
honey bourbon vinaigrette 10.75

CAESAR

baby gem romaine, parmesan crisp, croutons 11

WEDGE

bacon, cherry tomatoes, avocado, crumbled bleu cheese,
baby iceberg lettuce, bleu cheese vinaigrette 12

BEEF

salt roasted beets, roasted root vegetable,
goat cheese "snow", watercress emulsion 12

1600 DEGREES*



OUR STEAKS ARE 21 DAY-AGED **USDA PRIME** AND SEARED IN OUR 1600° INFRARED GARLAND BROILER. WE RECOMMEND AN ENHANCEMENT OF **FOIE GRAS TORCHON \$12, CRAB & BÉARNAISE \$10, COLOSSAL PRAWN SCAMPI \$10, SAUTÉED ONIONS \$4, RED WINE DEMI GLACE \$5, PEPPERCORN SAUCE \$5, BACON & DANISH BLUE CHEESE \$5,**

RIBEYE

14oz USDA prime boneless ribeye 46

NEW YORK STRIP

12oz USDA prime center cut 47

FILET MIGNON

8oz center-cut 45

KUROBUTA PORK CHOP

bone -in chop, porto sauce, grilled endive & swiss chard,
cherry mustard glaze, apricot butter 34

SPENCER CUT

22oz USDA prime bone-in ribeye 67

KANSAS CITY STRIP

16oz USDA prime bone-in strip loin 56.95

BONE-IN FILET MIGNON

18oz USDA prime 69

LAMB CHOPS

mint crust, lentil ragout, green cauliflower mousse,
citrus marmalade, lamb zinfandel sauce 46.50

SEAFOOD & MORE

PAN SEARED CORVINA SEA BASS

cannellini beans, wild arugula, salsa verde 31

STERLING SALMON

roast parsnip puree, black carrots, shaved brussel sprouts
citrus Gastrique 28

PAN ROASTED MARY'S FREE RANGE CHICKEN

truffled artichoke puree, sautéed baby kale,
bacon lardons, wild mushrooms 27

VEGETABLE RISOTTO

asparagus, fava bean, black trumpet mushrooms 24

ACCOMPANIMENTS

(choose any three for just \$24)

POTATO MOUSSELINE whipped potato, garlic confit 8

SPENCER'S HASH BROWNS bacon, cheddar 10

BRUSSELS SPROUTS aleppo pepper, chicharrón 9

SHOESTRING FRIES garlic aioli 8

SAUTÉED MUSHROOMS onions, garlic 9

ASPARAGUS SPEARS charred, sea salt 10

RATATOUILLE squash, tomato, tarragon coulis 10

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food borne illnesses.
For your convenience a gratuity of 20% will be added to parties of 8 or more.*

WILLIAM HUGHINS, chef
MICHAEL SILVER, general manager