

SPENCER'S

FOR STEAKS AND CHOPS

STARTERS

AHI POKE

sushi grade ahi, avocado, sesame, burnt nori, wonton 17

CRISP CALAMARI

queso cotija, onions, cucumber, olives, sprouts
salsa verde 14

CRAB CAKE BENEDICT

Local Dungeness crab, prosciutto, soft egg, hollandaise 18

BRAISED BACON

Unser's smoked bacon, confit heirloom tomatoes, shaft blue
cheese, sauce bordelaise 14

GRILLED SPANISH OCTOPUS

Roasted marble potatoes, chorizo, onion petals, smoked to-
mato vinaigrette, spiced oil 18

SOUP & SALADS

ONION SOUP GRATINÉE

provolone, gruyère 9

PUREE OF BRENTWOOD CORN SOUP

Truffle oil, cornbread croutons 10

THE SPENCER

Apricot, watermelon radish, bleu cheese, field greens,
honey bourbon vinaigrette 11

CAESAR

baby gem romaine, parmesan crisp, croutons 11

LITTLE GEM WEDGE

Heirloom cherry tomatoes, bacon, cucumber, pickled red
onion, radish, creamy blue cheese dressing 12

SUMMER STONE FRUIT SALAD

Peaches, nectarines, marcona almonds, mahon cheese, speck,
wild arugula, meyer lemon and olive oil 14

FLAVORS OF HILTON CELLAR SELECTION
MATANZAS CREEK SAUVIGNON BLANC
2015 SONOMA COUNTY
GLASS \$11 GLASS + HALF \$14 BOTTLE \$44

FLAVORS OF HILTON CELLAR SELECTION
FOUR GRACES PINOT NOIR
2014 WILLAMETTE VALLEY OREGON
GLASS \$15 GLASS + HALF \$19 BOTTLE \$58

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, BÉARNAISE \$5
SAUTEED ONIONS \$4, BORDELAISE (RED WINE DEMI GLACE) \$5, PEPPERCORN SAUCE \$5, CREAMY HORSERADISH \$5

RIBEYE

14oz USDA prime boneless ribeye 46

NEW YORK STRIP

12oz USDA prime center cut 47

FILET MIGNON

8oz center-cut 45

VEAL CHOP

16oz all natural grass-fed 45

TOMAHAWK

28oz. The ultimate bone-in rib steak 95

SPENCER CUT

22oz USDA prime bone-in ribeye 67

PORK CHOP

12oz kurobuta pork chop w/chorizo butter 36

BONE-IN FILET MIGNON

18oz USDA prime 69

LAMB CHOPS

Double-cut Australian lamb chops 46

PORTERHOUSE

32oz. The best of both worlds, filet and NY strip 69

SEAFOOD & MORE

PAN SEARED ALASKAN HALIBUT

romano beans, yellow wax beans, haricot verts, aged balsamic,
fines herbs, pickled beets, nicoise olives 37

ORA KING SALMON

red quinoa, marcona almonds, summer cucumber, heirloom
tomato, vadouvan spiced yogurt, micro mint 35

PAN ROASTED MARY'S FREE RANGE CHICKEN

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

WILD MUSHROOM RISOTTO

truffle oil, parmesan cheese, fresh herbs, evoo 24

ACCOMPANIMENTS

(choose any three for \$24)

POTATO MOUSSELINE whipped potato, garlic confit 8

SPENCER'S HASH BROWNS bacon, cheddar 10

BRUSSELS SPROUTS aleppo pepper, chicharrón 9

SHOESTRING FRIES 8

SAUTÉED MUSHROOMS onions, garlic 9

ASPARAGUS SPEARS charred, sea salt 10

CREAMED SPINACH garlic onion crema 9

**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