



**STARTERS**

**SEARED AHI**

SUSHI GRADE AHI, AVOCADO MOUSSE, EEL SAUCE, CUCUMBER SEAWEED SALAD 18

**CRISP CALAMARI**

QUESO COTIJA, ONIONS, CUCUMBER, OLIVES, SPROUTS, SALSA VERDE 15

**DUNGENESS CRAB CAKE**

SPICY CABBAGE KIMCHI, ASIAN PEARS, SRIRACHA SPIKED AIOLI 21

**BRAISED BACON**

APPLE WOOD SMOKED BACON, KUMQUATS, PICKLED JALAPENOS, FREEZE DRIED HONEY, PASSIONFRUIT GASTRIQUE 19

**GRILLED OCTOPUS**

ROMESCO SAUCE, BARLEY, YELLOW PATTYPAN, PINE NUTS, CONFIT GARLIC 22

**LAMB LOLLIPOPS**

HUMMUS, TZATZIKI, ROMESCO SAUCE 21

**SOUP & SALADS**

**ONION SOUP GRATINÉE**

PROVOLONE, GRUYÈRE 10

**SUNCHOKE AND CAULIFLOWER SOUP V**

JERUSALEM SUNCHOKES, CAULIFLOWER, THYME, CHILI OIL 10

**THE SPENCER V/V**

FIELD GREENS, ARUGULA, STONE FRUIT, SUNFLOWER SEED, GRAPE TOMATO, BOURBON VINAIGRETTE 11

**CAESAR**

BABY GEM ROMAINE, PARMESAN CHEESE, CROUTONS 12

**WEDGE SALAD**

CRANBERRIES, BLUE CHEESE, CANDIED PECANS, BACON, APPLES, BALSAMIC VINAIGRETTE 12

**BEET AND GOAT CHEESE SALAD V**

ROASTED BEETS, UPLAND CRESS, MIZUNA, SUGARED PECANS, GOAT CHEESE VINAIGRETTE 14

**1600**

OUR STEAKS ARE 21 DAY-AGED **USDA PRIME** AND SEARED IN OUR 1600° INFRARED GARLAND BROILER. WE RECOMMEND AN ENHANCEMENT:

**FOIE GRAS TORCHON 20    CRAB & BÉARNAISE 13    COLOSSAL PRAWN SCAMPI 14**

ADD ON SAUCES:

**BÉARNAISE    PEPPERCORN SAUCE    HORSERADISH    CREAMY HORSERADISH**

**SPENCER CUT**

22OZ USDA PRIME BONE-IN RIBEYE 67

**RIBEYE**

14OZ USDA PRIME BONELESS RIBEYE 49

**NEW YORK STRIP**

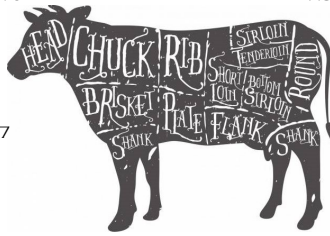
12OZ USDA PRIME CENTER CUT 47

**FILET MIGNON**

8OZ CENTER-CUT 46

**PORTERHOUSE**

32OZ. THE BEST OF BOTH WORLDS, FILET AND NY STRIP 72



**TOMAHAWK**

28OZ. THE ULTIMATE BONE-IN RIB STEAK 95

**PORK CHOP**

12OZ KUROBUTA PORK CHOP, CHORIZO BUTTER 39

**BONE-IN FILET MIGNON**

18OZ USDA PRIME 69

**LAMB CHOPS**

AUSTRALIAN LAMB CHOPS 49

**CAULIFLOWER STEAK V/V**

SHAWARMA SPICED CAULIFLOWER, SAFFRON TZATZIKI SAUCE 26

**SEAFOOD & MORE**

**PAN SEARED SCALLOPS AND SHRIMP**

PAN SEARED HOKKAIDO SEA SCALLOPS, JUMBO SHRIMP, TRUFFLE AVOCADO SALSA VERDE, WILD MUSHROOMS, HEIRLOOM CHERRY TOMATOES 42

**ORA KING SALMON**

PAN SEARED SALMON, POMEGRANATE FORBIDDEN BLACK RICE, HONEY MUSTARD BUERRE BLANC, BALSAMIC GASTRIQUE, FRESH DILL 39

**PAN ROASTED JIDORI CHICKEN BREAST**

ROASTED RAINBOW FINGERLING POTATOES, BABY KALE, ROASTED CORN SOUBISE SAUCE, ITALIAN RELISH 34

**BUTTERNUT SQUASH RAVIOLI V**

SHISHITO PEPPERS, PISTACHIO PESTO, BROWN BUTTER SAUCE, SHAVED PARMESAN CHEESE 29  
\*ADD CHICKEN 5    \*ADD PRAWNS 8

**ACCOMPANIMENTS**

(CHOOSE ANY THREE FOR 24  
OR  
ADD ANY FOR 10)

- POTATO MOUSSELINE
- SPENCER'S HASH BROWNS
- BRUSSELS SPROUTS
- SALT & PEPPER FRIES
- CRAB MAC & CHEESE
- SAUTÉED MUSHROOMS
- ASPARAGUS SPEARS
- CREAMED SPINACH
- SAUTÉED SPINACH
- ORANGE GLAZED CARROTS

**LET'S GET SOCIAL**

#SPENCERSSANJOSE

SPENCER'S FOR STEAKS AND CHOPS



\*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.

# **S. COCKTAILS**

## **CASA MANGO MARGARITA**

CASAMIGOS BLANCO TEQUILA, SERRANO PEPPER SLICES,  
BASIL LEAVES 14

## **COCONUT GINGER LEMONADE**

MALIBU COCONUT RUM, ABSOLUT VODKA,  
DOMAINE DE CANTON GINGER LIQUEUR, LEMON, SPLASH OF LEMONADE 14

## **MAPLE OLD FASHIONED**

WOODFORD RESERVE BOURBON, PURE MAPLE SYRUP,  
AGOSTURA BITTERS, ORANGE WHEEL, BRANDIED CHERRY 15

## **COOL AS A CUCUMBER**

HENDRICK'S GIN, ST-GERMAIN ELDERFLOWER LIQUEUR,  
SIMPLE SYRUP, CUCUMBER SLICES, LEMON JUICE, CUCUMBER WHEEL 13

## **HARVEST MARTINI**

GREY GOOSE VODKA, POMEGRANATE JUICE, PEAR NECTAR 13

## **CRAFT BEERS**

### **DESCHUTES BREWERY BLACK BUTTE PORTER**

OREGON, PORTER 7.50

### **TRUMER BREWERY PILS**

BERKELEY, CA / GERMAN STYLE PILSNER 7.50

### **PYRAMID BREWERY HEFEWEIZEN**

SEATTLE, WA / UNFILTERED WHEAT ALE 7.50

### **XINGU BLACK BEER**

BRAZIL, 7.50

### **SAISON RUE BY THE BREWERY TERRAUX**

ORANGE COUNTY, CA / FARMHOUSE ALE 21

### **ANDERSON VALLEY BREWING COMPANY BOONT AMBER**

BOONVILLE, CA AMBER ALE 7.50

### **FIRESTONE WALKER 805**

PASO ROBLES, CA / BLOND ALE 7.50

### **NORTH COAST BREWING RUSSIAN IMPERIAL STOUT**

FORT BRAGG, CA. IMPERIAL STOUT 7.50

### **BUFFALO BILL'S BREWERY PUMPKIN ALE**

HAYWARD CA / PUMPKIN ALE 8

### **DRAKE'S BREWING COMPANY DOUBLE IPA**

SAN LEANDRO, CA / DOUBLE IPA 8.50

### **BALLAST POINT CALIFORNIA LONGFIN**

SAN DIEGO, CA GERMAN-STYLE PALE ALE 7.50

### **SAMUEL SMITH BREWERY ORGANIC PALE ALE**

NORTH YORKSHIRE, UK / PALE ALE 8.50

### **ANGRY ORCHARD CRISP APPLE HARD CIDER**

HUDSON VALLEY, NY / HARD CIDER 7.50

### **CORONADO BREWING COMPANY ISLANDER IPA**

SAN DIEGO, CA / INDIA PALE ALE 7.50

### **PRIVATE DINING AVAILABLE**

CONTACT  
(408) 437-2809