



**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 VN**

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

**BEEF 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**

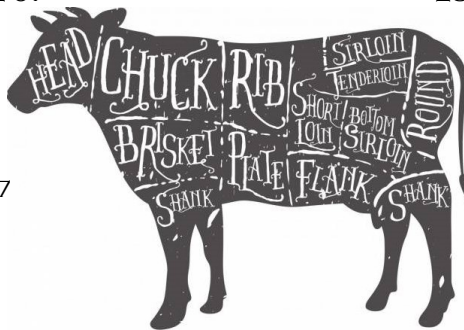
12OZ USDA PRIME CENTER CUT 47

**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 VN**

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

**LETS 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

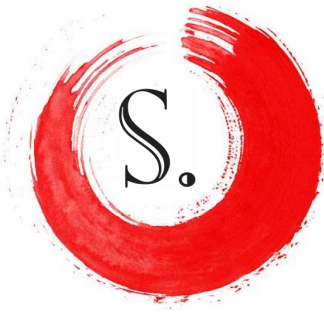
### **CORONADO BREWING COMPANY ISLANDER IPA**

SAN DIEGO, CA / INDIA PALE ALE 7.50

**PRIVATE DINING AVAILABLE**

CONTACT

(408) 437-2809



**STARTERS**

**ONION SOUP GRATINÉE**  
PROVOLONE, GRUYERE, CROUTON 10

**CRISP CALAMARI**  
QUESO COTIJA, ONIONS, CUCUMBER,  
OLIVES, SALSA VERDE 15

**AHI POKE**  
SUSHI GRADE AHI, AVOCADO, SESAME,  
BURNT NORI, WONTON 18

**BRAISED BACON**  
APPLE WOOD SMOKED BACON,  
KUMQUATS, PICKLED JALAPENOS, HONEY,  
PASSIONFRUIT GASTRIQUE 21

**SALADS**

**STEAK & LITTLE GEM LETTUCE**  
FLAT IRON STEAK, HUMBOLDT FOG CHEESE,  
CHERRY TOMATOES, CRISPY ONIONS, RADISH,  
DIJON VINAIGRETTE 25

**SPENCER'S COBB**  
CHICKEN BREAST, BACON, AVOCADO,  
HARD COOKED EGG, SPROUTS,  
TOMATOES, RANCH DRESSING 17

**CAESAR**  
ROMAINE LETTUCE, GRATED PARMESAN,  
CROUTONS 12

*\*ADD SALMON OR PRAWNS 8 ADD STEAK 8 ADD CHICKEN 5*

**LOUIE SALAD**  
BLUE LUMP CRAB, EGG, CHERRY TOMATO,  
HERBS, RED ONION, OLIVES,  
RUSSIAN DRESSING 23

**1600**

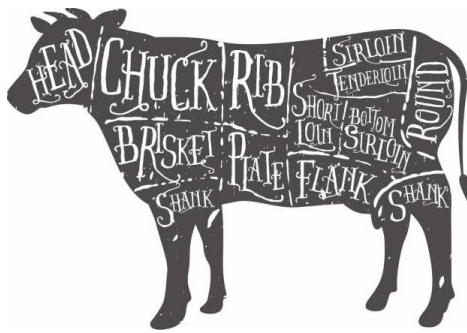
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WE RECOMMEND AN ENHANCEMENT:

**FLAT IRON STEAK & FRITES**  
MAITRE D' BUTTER, ONION PETALS,  
PEPPERCORN SAUCE 24

**EYE OF RIBEYE**  
8OZ WAGYU GRADE 4  
GRILLED ASPARAGUS,  
GARLIC MASHED POTATOES,  
PEPPERCORN SAUCE 47

**FILET MIGNON**  
8OZ CENTER CUT,  
GRILLED ASPARAGUS,  
GARLIC MASHED POTATOES 46

**RIBEYE**  
14OZ USDA PRIME BONELESS RIBEYE,  
ASPARAGUS, GARLIC MASHED POTATOES 49



**ORA KING SALMON**  
PAN SEARED SALMON, POMEGRANATE  
FORBIDDEN BLACK RICE,  
HONEY MUSTARD BUERRE BLANC,  
BALSAMIC GASTRIQUE, FRESH DILL 24

**PAN SEARED SCALLOPS**  
SEARED HOKKAIDO SEA SCALLOPS,  
JUMBO SHRIMP, TRUFFLE AVOCADO  
SALSA VERDE, MUSHROOMS,  
HEIRLOOM CHERRY TOMATOES 27

**PAPPARDELLE PASTA**  
BOLOGNESE SAUCE, PARMESAN  
CREAM SAUCE, BASIL PESTO,  
GARLIC CHEESE BREAD 24

**BUNS**

**SPENCER'S STEAKHOUSE BURGER**  
7OZ USDA CHOICE GROUND CHUCK, WHITE CHEDDAR,  
LETTUCE, TOMATO, SEASONED FRIES 18  
*\*MAKE IT A TURKEY BURGER OR IMPOSSIBLE BURGER VN*

**SPENCER'S PRIME RIB MELT**  
SHAVED PRIME RIB, PROVOLONE, GRUYERE, AU JUS,  
SEASONED FRIES 19

**LOBSTER ROLL**  
SAUTÉED LOBSTER CLAWS, SAFFRON AIOLI, CITRUS  
SLAW, HEIRLOOM TOMATOES, HOUSE-MADE CHIPS 22

**GRILLED SALMON CLUB**  
CRISPY PROSCIUTTO, AVOCADO, TOMATO, LETTUCE,  
ROMESCO SAUCE, HOUSE-MADE CHIPS 19

**PORTABELLA V**  
PESTO AIOLI, PROVOLONE CHEESE, SPINACH, TOMATO,  
HOUSE-MADE CHIPS 15

**CALIFORNIA CHICKEN SANDWICH**  
SLICED CHICKEN BREAST, GRUYERE, LETTUCE,  
HEIRLOOM TOMATOES, RED ONIONS, SMOKED BACON,  
AIOLI, SEASONED FRIES 16

**B.L.T.A WRAP**  
BACON, LETTUCE, HEIRLOOM TOMATO, AVOCADO, RANCH  
DRESSING, SPINACH WRAP, HOUSE-MADE CHIPS 14  
*\*ADD SALMON OR PRAWNS 8  
\*ADD STEAK 8  
\*ADD CHICKEN 5*

**FINE ADDITIONS**  
ADD ANY FOR 4

ROASTED JALAPENOS  
GRILLED ONIONS  
CAGE FREE FRIED EGG

SAUTÉED MUSHROOMS  
AVOCADO  
BACON  
TRUFFLE FRIES

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