

# SPENCER'S

## FOR STEAKS AND CHOPS

<b>SIX ONION SOUP</b> (cup/bowl) <i>g</i>	6/9	<b>SPENCER'S CHARCUTERIE BOARD</b> <i>g</i>	18/34
<i>Sourdough crouton, gruyère crust</i>		<i>Artisan cheeses, cured meats, fresh fruit, local seasonal jam</i>	
<b>STEAKHOUSE SOUP</b> (cup/bowl) <i>g</i>	6/9	<b>AHI POKE</b> <i>g</i>	17
		<i>Melon avocado salad, sweet soy reduction, toasted pine nuts</i>	
<b>CAESAR</b> <i>g</i>	10	<b>*STEAK KABOB</b> <i>g</i>	15
		<i>Grilled onion, roasted red peppers, 3 sauces</i>	
<b>DRIED CHERRY &amp; BLUE CHEESE SALAD</b> <i>g</i>	12	<b>*OYSTERS ON THE HALF SHELL</b>	market/ea
<i>Field greens, dried cherries, Whatcom blue, balsamic vinaigrette, onion fritz</i>			
<b>BABY ICEBURG</b>	12	<b>CRISP CALAMARI</b>	16
<i>Bacon, red onion, grape tomatoes, blue cheese vinaigrette</i>		<i>Crumbled feta, scallion vinaigrette</i>	
<b>SUMMER BERRY SALAD</b>	12	<b>COLOSSAL SHRIMP &amp; CRAB COCKTAIL</b>	19
<i>Mixed berries, goat cheese, roasted almonds</i>		<i>Caper aioli, cocktail sauce</i>	
<b>HEIRLOOM CAPRESE</b>	13	<b>LUMP CRAB CAKES</b> <i>g</i>	17
<i>Mozzarella, chiffonade basil, balsamic glaze</i>		<i>3-grain mustard beurre blanc, corn relish</i>	

### 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.*

<b>*RIBEYE</b>	50	<b>*SPENCER'S STEAK</b>	66
<i>14oz USDA Prime boneless ribeye</i>		<i>22oz USDA Prime bone-in ribeye</i>	
<b>*NEW YORK STRIP</b>	50	<b>*RACK OF LAMB</b>	38/65
<i>12oz USDA Prime center cut</i>		<b>ANDERSON RANCH, OREGON</b>	
		<i>8oz/16oz mint chimichurri</i>	
<b>*ZABUTON</b>	49/62	<b>*PORK CHOP</b>	38
<b>SNAKE RIVER FARMS, IDAHO</b>		<b>SALMON CREEK, IDAHO</b>	
<i>8oz/12oz Prime black grade</i>		<i>12oz Duroc pork, seasonal jam</i>	
<b>*FILET MIGNON</b>	49/60	<b>*PORTERHOUSE FOR TWO</b>	84
<i>8oz/12oz, center cut</i>			

### Enhancements

SIGNATURE SAUCES	5ea	CLASSIC UPGRADES	6ea	ADDITIONS	10ea
<i>Truffle Cabernet g</i>		<i>Mushrooms &amp; Walla Walla Onions</i>		<i>Shrimp Scampi</i>	
<i>Spencer's Steak Sauce</i>		<i>Bacon &amp; Blue Brûlée</i>		<i>Crab &amp; Béarnaise</i>	
<i>Brandy Peppercorn Sauce g</i>		<i>Peppercorn Style g</i>		<i>Grilled Prawns</i>	
<i>Béarnaise</i>					
<b>PARMESAN CRUSTED ALASKAN HALIBUT</b>	38	<b>*SALMON</b>	38		
<i>Spinach, 3-grain mustard beurre blanc</i>		<b>WILD NET CAUGHT</b>			
		<i>Fingerling potatoes, wasabi pea puree, corn succotash relish</i>			
<b>*SESAME CRUSTED RARE AHI</b> <i>g</i>	35	<b>CHICKEN CHOP</b> <i>g</i>	34		
<i>Cilantro ginger slaw, sweet soy reduction</i>		<b>DRAPER VALLEY FARMS, WA</b>			
<b>SCALLOPS</b>	37	<i>NW Natural, chorizo Brussels sprout hash, artichoke puree</i>			
<i>Roasted cauliflower, radish salad, curry corn puree</i>		<b>*PRIME SIRLOIN</b> <i>g</i>	38		
<b>LOBSTER TAIL</b>	market	<i>8oz Center cut, garlic mashed potatoes, asparagus, cabernet sauce</i>			
<i>12oz - 14oz North Atlantic tail, drawn butter</i>		<b>SUMMER VEGETABLE PAPPARDELLE</b> <i>g</i>	25		
<b>ALASKAN KING CRAB LEGS</b>	32/59	<i>Summer squash, roasted red peppers, sweet chili coulis</i>			
<i>1/2 pound / 1 pound, drawn butter</i>					

### Shareables 9ea ( Any three for 25 )

**Creamed Corn** *bacon, onion, red pepper*  
**Grilled Zucchini** *lemon aioli*  
**Bourbon Carrots** *bourbon, butter*  
**Burgundy Mushrooms** *red wine, garlic*  
**Broccolini** *manchego, romesco*

**Asparagus** *sweet chili coulis*  
**Roasted Garlic Mashed Potatoes** *yukon gold*  
**Creamed Spinach** *shallot & nutmeg*  
**Mac & Cheese** *ale cheese sauce, candied bacon g*  
**Corn on the Cobb** *chili lime, cojita*

**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 ~ Cody Geurin