

SPENCER'S

FOR STEAKS AND CHOPS

APPETIZERS

*WINTER POKE g	17.50
<i>Fresh ahi, orange ponzu, wheatberry & wild mushroom salad</i>	
SHRIMP & GRITS	18
<i>House ground chorizo, brined prawns, roasted peppers, cheesy white grits</i>	
*STEAK KABOB g	16
<i>Grilled onion, roasted red peppers, 3 sauces</i>	
*OYSTERS	4.50ea/21 half dz
<i>On the half shell</i>	
CRISP CALAMARI	17
<i>Crumbled feta, scallion vinaigrette</i>	
SWEET POTATO CRAB CAKES g	18
<i>Chicory slaw, chile-maple aioli</i>	
ROASTED TOMATO CAPRESE	14
<i>Burrata cheese, heirloom tomato, basil, candied pine nuts</i>	

The Spencer's Story

Spencer's opened its doors in 1998 at the DoubleTree Spokane City Center, offering the highest quality USDA prime grade, locally sourced, steaks and chops. Spencer's steaks are aged 21 days and cooked in a 1600° broiler to ensure natural juices are sealed under a thin, charred crust.

SPENCER'S

CHARCUTERIE BOARD g
Artisan cheeses, cured meats, fresh fruit, local seasonal jam
19/35

COLOSSAL SHRIMP COCKTAIL
Classic cocktail sauce
21

SOUPS & SALADS

SIX ONION SOUP g	11
<i>Sourdough crouton, gruyère crust</i>	
STEAKHOUSE SOUP g	11
<i>Hearty beef and vegetable stew</i>	
CAESAR g	11
<i>Croissant croutons, parmesan crisp</i>	
POACHED PEAR SALAD	12.50
<i>Field greens, Whatcom blue, candied walnuts, crisp pancetta</i>	
ICEBERG WEDGE SALAD	12.50
<i>Bacon, red onion, grape tomatoes, bleu cheese dressing</i>	
NW BEET SALAD	12.50
<i>Fennel, herbs, beet-chevre puree, tarragon almonds</i>	

STEAKS & CHOPS

*SPENCER'S STEAK	66	*ZABUTON	50/63
<i>22oz USDA Prime bone-in ribeye</i>		<i>SNAKE RIVER FARMS, IDAHO</i>	
		<i>8oz / 12oz Prime gold grade</i>	
*FILET MIGNON	50/62	*PORTERHOUSE FOR TWO	85
<i>8oz / 12oz, center cut</i>		<i>32oz USDA Prime, carved tableside</i>	
*NEW YORK STRIP	50	*RIBEYE	50
<i>12oz USDA Prime center cut</i>		<i>14oz USDA Prime boneless ribeye</i>	

***PORK CHOP**
SALMON CREEK, IDAHO
Duroc pork, root vegetable croquette, walnut-apple smash, grilled radicchio
42

***LAMB LOIN CHOPS**
ANDERSON RANCH, OREGON
Parsnip puree, maple glazed carrot, mint gel, pistachio gremolata
49

***SIRLOIN g**
8oz Prime center cut, garlic mashed potatoes, asparagus, cabernet sauce
45

CHICKEN CHOP g
DRAPER VALLEY FARMS, WA
NW Natural, truffle cauliflower puree, chorizo hash, fingerling potatoes & Brussels sprouts, candied pepitas
35

SIGNATURE SAUCES

Truffle Cabernet g
Spencer's Steak Sauce
Brandy Peppercorn Sauce g
6 each

TOPPERS

Mushrooms & Sweet Onions
Bacon & Blue Brûlée
Peppercorn Style g
7 each

INDULGE

Shrimp Scampi
Oscar Style
Grilled Prawns
15 each

SEAFOOD & MORE

***SEARED AHI**
Green tea crusted, coconut curry, radicchio salad
36

SEA SCALLOPS
Parmesan grits, braised greens with pancetta, pistachio gremolata
38

***ORA KING SALMON g**
Sauté of pancetta, wheatberries, delicata squash, wild mushroom, pear-cranberry compote
39

PARMESAN CRUSTED ALASKAN HALIBUT
Spinach, 3-grain mustard beurre blanc
39

LOBSTER TAIL
12oz - 14oz North Atlantic tail, drawn butter
Market

ALASKAN KING CRAB LEGS
½ pound / 1 pound, drawn butter
34/62

WINTER MUSHROOM RISOTTO g
Stuffed in delicata squash, candied pepitas
27

SHAREABLES 9.50 each (Any three for 25)

Charred Cauliflower mushrooms, truffle oil
Winter Mushrooms Brussels sprouts, pancetta
Chile Maple Glazed Carrots candied pine nuts
Burgundy Mushrooms red wine, garlic
Broccolini herb butter, manchego

Root Vegetable Fritters radicchio, balsamic onions
Roasted Garlic Mashed Potatoes Yukon gold
Creamed Winter Greens pancetta, béchamel
Mac & Cheese ale cheese sauce, candied bacon g
Spencer's Fries herbs & parmesan

Spencer's Loaded Hash Browns
Applewood smoked bacon, Tillamook® cheddar, sweet onions, chives, sour cream 11

Washington Baked Potato
Prepared table-side with accompaniments 11

*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