

S.

SALADS & STARTERS

LUMP CRAB & LOBSTER CAKE 21
MEYER LEMON CUSTARD, CHARRED LEMON

OYSTERS ROCKEFELLER 16
SPINACH, SHALLOT, PERNOD

SPENCER'S HOUSE 11
*BABY GREENS, CANDIED PECANS
MANCHEGO, GREEN TOMATO VINAIGRETTE*

WEDGE 14
*BABY ICEBERG, TART ONIONS, ROASTED
TOMATOES, STILTON BLUE*

ENTREES

CEDAR SCENTED SALMON 38
*BOURBON LACQUER, DEMI SQUASH
WHITE BEAN RAGOUT*

CHILEAN SEA BASS 41
*PICKLED MICRO ROOT VEGETABLES
PISTACHIOS, CARROT VELOUTE*

SURF AND SURF 52
*BROILED COLD WATER LOBSTER TAIL, BLUE
CRAB CAKE, CELERY ROOT SLAW, MEYER
LEMON CUSTARD*

CHICKEN & BISCUITS 32
*CIDER BRINED, 100 PROOF GLAZE
BUTTERMILK BISCUITS*

SOMETHING MORE

FORAGED MUSHROOMS 14
ONIONS, DEMI GLACE, FRESH HERBS

HARICOT VERT 11
ROASTED GARLIC GLAZE

POTATO GRATIN 12
A LA DAUPHINOISE

DUCK MAC AND CHEESE 15
DUCK CONFIT, GOAT CHEESE, PARMESAN CRISP

WHIPPED POTATOES 11
IDAHO RUSSETS, SOUR CREAM

LOADED POTATO 12
PIMENTO CHEESE, CANDIED BACON, CHIVES

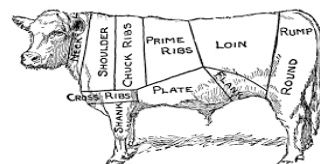
COLOSSAL SHRIMP COCKTAIL 19
ATOMIC COCKTAIL, HORSERADISH

HOUSE FLARED BACON 16
*CHOCOLATE, MAPLE BOURBON,
TOASTED SUGAR*

CLASSIC CAESAR 13
GARLIC CROUTONS, ANCHOVY EMULSION

SMOKED SALMON & BABY BEET 16
*MARBLE POTATOES, STONE MUSTARD
VINAIGRETTE, 74 DEGREE EGG*

FRENCH ONION SOUP 12
VEAL MARROW, BROILED GRUYERE



STEAKS & CHOPS

FILET MIGNON 47
8 OZ. FRESH FROM FLORIDA BARREL CUT
NEW YORK STRIP 49
*14 OZ. USDA PRIME CENTER CUT
DRY AGED 28 DAYS*

RIBEYE 53
*16 OZ. USDA PRIME BONELESS RIBEYE
DRY AGED 30 DAYS*

BONE IN FILET 62
16 OZ. CERTIFIED ANGUS BEEF

SPENCER'S CUT 78
*30 OZ. USDA PRIME BONE-IN RIBEYE
DRY AGED 30 DAYS*

STUFFED PORK CHOP 46
*DOUBLE CUT, APPLE & GOAT CHEESE FARCE
MAPLE GLAZE, SMOKED GOUDA POLENTA CAKE*

INDULGE

CRAB CAKE OSCAR 17
BLUE CRAB, SAUCE BÉARNAISE

CREAMY HORSERADISH 5

AU POIVRE 8
PEPPERCORN CRUST, SAUCE AU POIVRE

SMOKED BLUE CHEESE 6

BÉARNAISE 5

RED WINE BORDELAISE 5

CONSUMING RAW OR UNDERCOOKED
MEATS, POULTRY, SEAFOOD, SHELLFISH
OR EGGS MAY INCREASE THE CONSUMERS
RISK OF FOODBORNE ILLNESSES. WE ARE
HAPPY TO ACCOMMODATE ANY OF
YOUR DIETARY NEEDS.
PLEASE ASK YOUR SERVER.



CHEF TONY FRASKE