

SPENCER'S

FOR STEAKS AND CHOPS

Six Onion Soup <i>sourdough crouton, gruyere crust</i>	9.50	Lobster Bisque <i>lobster crème friache, pancetta, crustacean oil</i>	10.95
Caesar Salad <i>romaine hearts, parmesan crisp</i>	10.50	Charcuterie Board <i>selection of artisan cured meats and cheeses</i>	17.50
Spencer's Salad <i>field greens, dried cherries, Point Reyes blue, balsamic vinaigrette</i>	8.95	Lump Crab Cakes <i>whole grain mustard remoulade</i>	16.95
Spencer's BLT <i>bacon, grape tomato, blue cheese vinaigrette</i>	11.50	Chilled Colossal Shrimp Cocktail <i>Absolut Citron bloody mary sauce</i>	16.50
Spinach Salad <i>berries, goat cheese, almonds, tangerine vinaigrette</i>	13.50	Parmesan Dusted Calamari <i>fire-roasted tomato sauce, chipotle mayo, cherry peppers</i>	13.50
Winter Green Salad <i>poached local duck egg, brioche, apple smoked bacon, truffle vinaigrette</i>	14.50	Malpeque Oyster <i>verjus granite, green apple, cucumber</i>	18.50

STEAKS AND CHOPS

Spencer's offers only the highest quality steaks and chops. Steaks are aged 21 days and cooked in a 1600° infrared broiler to ensure the natural beef juices are sealed in under a thin charred crust.

Spencer's Steak <i>14oz USDA Prime boneless rib-eye</i>	41.95	Cowboy-cut Rib Chop <i>18oz USDA Prime bone-in rib-eye</i>	49.50
New York Steak <i>12oz USDA Prime center cut</i>	42.95	Kansas City Strip <i>16oz USDA Prime bone-in New York</i>	48.50
Filet Mignon <i>8oz center cut</i>	39.95	Porterhouse Steak for Two <i>32oz USDA Prime, carved tableside</i>	89.95

Entrée Enhancements

**Crab & Béarnaise 9.50 • Five-Peppercorn Brandy Sauce 4.95 • Cabernet Sauce 4.95
Smothered in Onions and Mushrooms 4.95 • Blue Cheese Crust 4.95 • Cold Water Lobster Tail 30.00**

Loch Duart Salmon <i>fingerling potatoes, haricot verts, arugula pesto</i>	30.95	Seared Halibut <i>Frangelico, almonds, grilled french beans</i>	36.50
Pepper Crusted Ahi <i>sautéed spinach, oven dried tomatoes, blood orange balsamic</i>	32.50	Anderson Ranch Lamb Chops <i>white bean ragout, rosemary jus, green olives, feta</i>	44.95
Diver Scallops <i>smoked cheddar cauliflower puree, sauce verde, crispy leeks</i>	27.50	Tanglewood Farms Chicken Chop <i>roasted garlic smashed potatoes, mushrooms, Madeira jus</i>	26.95
Lobster Two Ways <i>lobster tail, tempura lobster claws, avocado tarragon mayonnaise, endive salad, bacon vinaigrette</i>	49.95	Kurobuta Double-cut Pork Chop <i>steakhouse tots, cherry shallot jam</i>	29.50
Bourbon Braised Short Rib <i>horseradish grits, mustard greens, whiskey jus</i>	33.95		

SIDES 8.95

Sautéed Spinach <i>oven dried cherry tomatoes</i>	Broccolini <i>roasted garlic</i>
Creamed Spinach <i>shallots & nutmeg</i>	Five Cheese "Mac & Cheese"
Hand Cut Fries <i>herbs & Parmigiano-Reggiano</i>	Organic Tri Color Carrots <i>apple cider glaze</i>
Sautéed Mushrooms <i>bacon & onion</i>	Garlic Smashed Potatoes
Asparagus <i>extra virgin olive oil, cracked black pepper</i>	Loaded Baked Idaho Potato
Roasted Brussels Sprouts <i>bacon, onions</i>	

Spencer's Loaded Hash Browns 10.95

Applewood smoked bacon, Tillamook cheddar, sweet onions, chives, sour cream

We are happy to accommodate any special dietary requests, please ask your server
A gratuity of 18% will be added to parties of 6 or more

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumers risk of food bourn illness