

SPENCER'S

FOR STEAKS AND CHOPS

NEW YEAR'S EVE

DECEMBER 31, 6PM - 10:30PM

\$150 PER PERSON



STARTERS

Champagne Toast

FIRST COURSE

CHOOSE ONE

LOBSTER DUET

Maine lobster cake, lobster bisque cappuccino, porcini foam

PRIME BEEF CARPACCIO

Pickled shimeji mushroom, parmigiano reggiano, shaved truffle

24 CT GULF SHRIMP COCKTAIL

Lemon oil, atomic cocktail sauce, gold leaf

WINTER MUSHROOM TRUFFLE RISOTTO

Pecorino tuile, roasted wild mushrooms, shaved truffles

SECOND COURSE

CHOOSE ONE

CAESAR SALAD

White anchovy, reggiano cheese, lemon pepper

BLUE ICEBERG

Baby iceberg, bacon, heirloom tomato, blue cheese

WINTER BEET CONFIT

Warm goats cheese croquetas, arugula, spiced walnuts, jerez vinaigrette

MAIN COURSE

CHOOSE ONE

GRILLED LAMB CHOPS

Dried cherry gastrique, saffron risotto, winter peas, roasted heirloom carrots

FILET MIGNON

Yukon gold potato puree, grilled asparagus, sauce béarnaise

PAPPARDELLE BOLOGNESE

Vegan bolognese sauce, wild mushroom, fennel pollen, pecorino cheese

PRIME RIBEYE

Point Reyes bleu daphinose potato, forest mushrooms, horseradish crema

SEARED BRANZINO

Coconut curry broth, roasted peppers, picholine olives

COMPLIMENTS TO YOUR STEAK

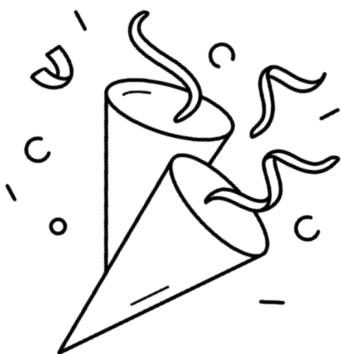
Lobster Tail | \$25

Crab Oscar | \$17

Grilled Shrimp | \$21

DESSERT

Spencer's Chocolate Extravaganza



WE CARD ANYONE UNDER 35... PLEASE DON'T BE OFFENDED IF WE DON'T ASK

20% GRATUITY ON PARTIES OF 6 OR MORE. PLEASE INQUIRE WITH YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS. NOT ALL INGREDIENTS LISTED IN MENU DESCRIPTIONS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. (11/22)