

# S.

## *Starters + Salads*

- COLOSSAL SHRIMP COCKTAIL *atomic horseradish* 19
- HOUSE FLARED BACON *chocolate, maple bourbon, toasted sugar* 16
- WAGYU MEATBALL** *tomato sugo, ricotta, garlic toast* 20
- LUMP CRAB & LOBSTER CAKE *meyer lemon custard, charred lemon* 21
- CAESAR *anchovy emulsion, parmesan* 13
- WEDGE *baby iceberg, pickled onions, roasted tomatoes, stilton blue* 11
- SPENCER'S HOUSE* *mixed greens, candied pecans, manchego, green tomato vinaigrette* 11

## *Entrées*

- ATLANTIC SWORDFISH 37  
*preserved fennel, o.g. conserve, asparagus*
- CHICKEN & BISCUITS 32  
*cider brined, 100 proof glaze, buttermilk biscuits*
- BLACK TRUFFLE ORRECCHIETTE (v) 26  
*roasted mushroom, truffle butter*

## *Something More*

- FORAGED MUSHROOMS 14  
*onions, demi glace, herbs*
- HARICOT VERT 11  
*garlic butter*
- GRILLED ASPARAGUS** 14  
*gorgonzola cream, black truffle*
- WHIPPED POTATOES 10  
*butter, cream*
- DUCK MAC AND CHEESE** 15  
*duck confit, goat cheese, parmesan crisp*
- LOADED POTATO 12  
*pimento cheese, candied bacon, chives*

## *Steaks + Chops*

- FILET MIGNON\* 47  
*8 oz. Iowa premium angus*
- NEW YORK STRIP\* 49  
*14 oz. USDA prime, dry aged 28 days*
- RIBEYE\* 53  
*16 oz. USDA prime, dry aged 30 days*
- BONE IN FILET\* 62  
*16 oz. Iowa premium angus*
- SPENCER'S CUT\*** 78  
*30 oz. USDA prime bone-in ribeye, dry aged 30 days*

## *Indulge*

- COLD WATER LOBSTER TAIL 24  
*broiled, drawn butter*
- SCALLOP DE JONGHE 12  
*garlic butter, bread crumbs*
- CREAMY HORSERADISH 5
- BÉARNAISE 5
- AU POIVRE 8  
*peppercorn crust, sauce au poivre*

\*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.