

# S.

## SALADS & STARTERS

STEAKHOUSE CHOPPED 14

*BACON VINAIGRETTE, SOFT EGG*

CLASSIC CAESAR 13

*ANCHOVY EMULSION, PARMESAN*

SPENCER'S HOUSE 11

*MIXED GREENS, CANDIED PECANS  
MANCHEGO, GREEN TOMATO VINAIGRETTE*

WEDGE 14

*BABY ICEBERG, PICKLED ONIONS  
ROASTED TOMATOES, STILTON BLUE*

## ENTRÉES

FAROE ISLAND SALMON 38

*WATERCRESS BLOOMS, LEMON VERBENA  
CITRUS CUSTARD*

ATLANTIC SWORDFISH 37

*PRESERVED FENNEL, O.G. CONSERVE  
ASPARAGUS*

WHOLE ROASTED BRANZINO 39

*CHARRED BROCCOLINI, CITRUS FUMET*

CHICKEN & BISCUITS 32

*CIDER BRINED, 100 PROOF GLAZE  
BUTTERMILK BISCUITS*

BLACK TRUFFLE ORRECCHIETTE\* 26

*ROASTED MUSHROOM, TRUFFLE BUTTER*

\*VEGETARIAN

## SOMETHING MORE

FORAGED MUSHROOMS 14

*ONIONS, DEMI GLACE, HERBS*

HARICOT VERT 11

*GARLIC BUTTER*

POTATO GRATIN 12

*A LA DAUPHINOISE*

CHARRED BROCCOLINI 11

*SHALLOTS, LEMON*

GRILLED ASPARAGUS 14

*GORGONZOLA CREAM, BLACK TRUFFLE*

WHIPPED POTATOES 10

*BUTTER & CREAM*

LOADED POTATO 12

*PIMENTO CHEESE, CANDIED BACON, CHIVES*

DUCK MAC AND CHEESE 15

*DUCK CONFIT, GOAT CHEESE  
PARMESAN CRISP*

HOUSE FRIES 12

*IDAHO RUSSETS, GREMOLATA*

COLOSSAL SHRIMP COCKTAIL 19

*ATOMIC HORSERADISH*

HOUSE FLARED BACON 16

*CHOCOLATE, MAPLE BOURBON,  
TOASTED SUGAR*

WAGYU MEATBALL 20

*TOMATO SUGO, RICOTTA, GARLIC TOAST*

OYSTERS ROCKEFELLER 16

*SPINACH, SHALLOT, PERNOD*

FRENCH ONION SOUP 12

*VEAL MARROW, BROILED GRUYERE*

LUMP CRAB & LOBSTER CAKE 21

*MEYER LEMON CUSTARD, CHARRED LEMON*

## 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*

DOUBLE CUT ELK CHOP 54

*DURHAM RANCH, WY*

## INDULGE

CRAB CAKE OSCAR 17

*BLUE CRAB, SAUCE BÉARNAISE*

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.

CHEF TONY FRASKE