

MASSELOW'S

STEAKHOUSE

FOUR COURSES

Pairing suggestions are optional and provided for your convenience.

STARTER

(Choice of one)

More Than Ahi Tuna Poké

Strawberry, chive, foie gras snow

Meatloaf

*Crisp fingerling potato,
orange and tomato glaze*

Caviar "Egg Sandwich"

Crème fraîche, minced egg, chive

Veuve Clicquot "Yellow Label"

Champagne, France 24

SALAD

(Choice of one)

Tableside Caesar

Customized to your specification

Duck Confit

Pear balsamic vinegar, roasted hazelnut, raspberry

La Perrière Sauvignon Blanc

2017 France 10

Assorted Breads

A daily selection of house-made breads and accoutrements

ENTRÉE

(Choice of one)

Smoked Diver Scallops

*Huckleberry beurre blanc,
pasta nero di seppia,
parsley salad*

*Browne Family Chardonnay,
2016 Columbia Valley 16*

Grilled Prime Filet Mignon

*Carved and served with russet purée,
grilled summer squash,
a selection of sauces du jour*

*Red Schooner Voyage #7 Malbec,
2016 Andes Mountains, Argentina 26*

Pork Chop

*Sliced double cut,
hatch chili hushpuppy,
collard greens, black-eyed peas*

*BÖEN, Pinot Noir,
2018 California 12*

DESSERT

(Choice of one)

Includes Thomas Hammer coffee service

Beet Red

*Pine nut tart, red beet ice cream,
bleu cheese-scented cotton candy*

Washington Apple

*Roasted apple compote, black pepper
cardamom-mascarpone mousse, oat crumble*

*Vietti Moscato d'Asti,
2017 Piedmont, Italy 11.5*

Chef Tanya Broesder

*A 20% service charge is added to all guest checks and distributed directly to our staff.
Any additional tip left for the service staff is entirely optional.*