

MASSELOW'S

STEAKHOUSE

FOUR COURSES \$90

Pairing suggestions are optional and provided for your convenience.

STARTER

(Choice of one)

More Than Ahi Tuna Poké*

Strawberry, chive, foie gras snow

Meatloaf

Fingerling potato,
orange-tomato glaze, mushroom

Caviar "Toast"*

Naan bread, egg, red onion,
crème fraiche, chive

GH Mumm Champagne

NV France 18

SALAD

(Choice of one)

Pear and Prosciutto

Spinach, arugula, candied walnut,
bleu cheese, apple cider vinaigrette

Tableside Caesar

Customized to your specification

Capitello Sauvignon Blanc

Marlborough, New Zealand 12

Roasted Beet

Spring mix, feta, beet chip,
spiced pepitas,
lemon rosemary vinaigrette

Assorted Bread

A daily selection of house-made breads and accoutrements

ENTRÉE

(Choice of one)

Filet Mignon*

Prime aged, served with
russet purée, seasonal vegetable,
smoked horseradish demi-glaze

Red Schooner Voyage #8 Malbec,
2018 Andes Mountains, Argentina 20

Seafood Cioppino

Saffron tomato broth, shrimp, seabass,
manilla clams, scallops, rice,
grilled sourdough

Brown Family 'Heritage' Chardonnay,
2016 Columbia Valley 13

Dry-aged New York

35-day aged, russet purée, seasonal
vegetable, roasted shallot beef tallow

BOEN, Pinot Noir,
2018 California 14

Chilean Sea Bass

Alder smoked, shitake black rice,
brussel sprouts,
carrot ginger purée, miso

Anderson Lamb Rack

Hand-carved, Parmesan risotto,
seasonal vegetable, peach thyme glaze

DESSERT

(Choice of one)

Includes Thomas Hammer coffee service

Chocolate Torte

Dark chocolate,
beetroot and raspberry coulis,
beet meringue

Maple-Bacon Bread Pudding

House-made brioche, bourbon toffee sauce,
vanilla bean ice cream, bacon praline

Vietti Moscato d'Asti,
2019 Piedmont, Italy 12

Deconstructed Apple Cheesecake

Vanilla-mascarpone cheesecake,
gingersnap crumble, brandy-roasted
apples, salted caramel, apple chip

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.

Our kitchen prepares food that may contain or come into contact with the same surfaces of the following allergens:
milk, eggs, fish, shellfish, tree nuts, peanuts, wheat (gluten), and soy. Please inform your server of any food allergies. Not all ingredients are listed on the menu.

*Eating raw or undercooked meats, shellfish, eggs or poultry may increase your risk for foodborne illnesses. 1/5/22