

MASSELOW'S

STEAKHOUSE

Select one item from each course

FIRST COURSE

Masselow's Green Salad

Organic greens, chèvre cheese, dried fruit, pine nuts, shaved radish **GF V**

Classic Caesar Salad

Shredded Parmesan Reggiano, garlic croutons

Smoked Salmon Chowder

Roasted sweet corn, red potato

SECOND COURSE

Artichoke Chicken

Spinach cream, pappardelle pasta, herb-roasted tomato

Ribeye Steak

14oz USDA Choice, seasonal vegetable, mashed potato **GF**

Wild Salmon

Parsley butter, roasted corn, mushroom and arugula mélange, Palouse lentil, black rice **GF**

* For any above:

Add sautéed giant prawn \$6; Add Dungeness and red crab cake \$18;

Add prosciutto asparagus \$13; Add three-cheese baked pasta \$10;

Add port mushroom and Parmesan \$13; Add baked russet potato, loaded \$10

THIRD COURSE

Ice Cream Trio

Caramel, vanilla, chocolate **GF V**

Chocolate Oblivion

Vanilla bean rosemary anglaise, raspberries **GF V**

Cheesecake

Blackberry, shortbread



**Barrister Winery
Rough Justice**
Washington Red
Blend - glass **\$13**

**No-Li Wrecking
Ball Stout**
American Imperial
Stout - 12oz can
\$7.5

Dry Fly Negroni
Barrel aged Dry Fly
Gin, Campari, Sweet
vermouth, served as
a double **\$14**



2019 Drink Local Partners

\$31

per person

Tax & gratuity
not included

FEBRUARY 21 - MARCH 2

If you like it, rave about it!

   **#IRWRaveReviews**

Post and tag a review of your meal and Sysco
will donate five meals to Second Harvest
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RESTAURANT WEEK

Presented By

