

# MASSELOW'S

STEAKHOUSE

## VEGETARIAN FOUR COURSES \$70.

### STARTER

*(Choice of one)*

#### Lentil Cakes

*Carrot ginger purée*

#### Hummus

*Naan, sliced cucumbers*

### SALAD

*(Choice of one)*

#### Garden Green

*Mixed greens, toasted almond, Cougar  
Gold, sherry vinaigrette*

#### 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)*

#### Grilled Portobello Mushroom Steak

*Grilled asparagus, fingerling potato,  
chimichurri.*

#### Crispy "Fish" Fillets, Tofu

*Marinated tofu filets, napa cabbage slaw,  
shitake and Chinese black rice,  
soy caramel*

### DESSERT

*(Choice of one)*

*Includes Thomas Hammer coffee service*

#### Avocado Chocolate Mousse

*Cocoa nibs, raspberry, mint*

#### Fresh Fruit

*Selection of fresh seasonal fruit*

**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. 12/8/21