

– STARTERS –

Carpaccio of Prime Tenderloin *Extra virgin olive oil, cracked pepper, caperberries* 17

> **Dungeness & King Crab Cake** *Prawn, wasabi aioli, microgreens* 21

Ahi Tuna Poke Avocado, lime, cilantro, scallion, quail egg 17

> **Fresh Oysters** *Chilled on the half shell* 21

Steamed Manila Clams Shallot, tomato, scallion, miso ginger broth 19 Artisan Cheese Plate Greenbluff honeycomb, dried fruit, crackers 18

Prawn Cocktail Smokey tomato cocktail, butter leaf chiffonade 18

Seared Sea Scallops Lemon roasted cauliflower sauce, scallion oil 16

> Smoked Escargot Wild mushrooms, garlic crostini 18

> **Charcuterie** Seasonal offerings two 22 | four 38

– SOUPS & SALADS –

Smoked Salmon Chowder Roasted sweet corn, potato 15

> **Chef's Soup du Jour** Seasonal and daily 12

Butter Wedge Salad

House-smoked bacon, Gorgonzola, tomato, balsamic 13 **Fig, Pear and Almond Salad** *Baby spinach, arugula, balsamic vinaigrette* 12

Classic Caesar Shredded Parmesan Reggiano, garlic croutons 12

Steak Salad

USDA Prime striploin, asparagus, romaine, microgreens, roasted red pepper, tomato, peppered pecans, red onion, Gorgonzola dressing 24



- PRIME STEAKS & CHOPS -

All of our beef is USDA Prime grade, Midwest raised and corn fed. Simply char-grilled with sea salt and cracked Tellicherry pepper, finished with our house steak butter. Mashed potato, seasonal vegetable, bread and butter.

BONE-IN STEAKS

 Rib Eye | 22 oz 68

 Kansas City Strip | 18 oz 59

 Porterhouse | 24 oz 64 | 40 oz, for two 130

CENTER CUT STEAKS

 Rib Eye
 14 oz
 51

 New York
 12 oz
 48

 Filet Mignon
 8 oz
 55
 10 oz
 63

 Dakota Bison Rib Eye
 12 oz
 56

CHOPS

Pork Rib Chop Double-cut, Carlton Farms, maple white truffle glaze 38

> **Double-Cut Lamb Chops** Pomegranate-Molasses demi-glace Half rack 54 | Full rack, for two 98

- ADDITIONS —

Oscar Style 24 *Crab, asparagus, béarnaise*

King Crab Legs MP North Atlantic Lobster Tail MP Dungeness & King Crab Cake 19 Sautéed Prawns 10 Baked Russet Potato, Loaded 11

- SAUCES —

Peppercorn Demi-glace Béarnaise Bacon Gorgonzola House Steak Sauce Horseradish Aioli 4 ea | Choose three 10



Crispy Free Range Chicken

Garlic and fresh thyme, mashed potatoes, braised greens half 29 | whole 46

Prawns in Saffron Cream *Portabella mushroom, arugula, tomato, orzo* 42

King Crab Legs Drawn butter, lemon, risotto, seasonal vegetable MP

Chilean Sea Bass Miso mirin glaze, sweet and sour jasmine rice, Asian cabbage salad 43

North Atlantic Lobster Tail *Grilled, preserved lemon parsley butter, risotto, seasonal vegetable* MP

Wild Salmon

Parsley butter, roasted corn, mushroom and arugula mélange, Palouse lentil and black rice 41

- SHARABLE SIDES -

Roasted Cauliflower Gruyère 12

Robuchon Potatoes 12 Butter, more butter and some potatoes

Port Mushroom & Parmesan 14

Prosciutto Asparagus 14

Three Cheese Baked Pasta 11

Dungeness Crab au Gratin 21

Seasonal Risotto 11

Creamed Spinach 11

Please inform your attendant of any allergy or dietary concerns. Not all ingredients are listed on the menu. Eating raw or undercooked meats, shellfish, eggs or poultry may increase your risk for foodborne illnesses.

We kindly request parties of eight or more be on one bill; gratuity will be added.

THE LEGACY OF CHIEF MASSELOW

More than just our namesake, Chief Masselow played an integral role in the preservation of the Kalispel Tribe, its people and its culture.

Before white settlement, the Kalispels were often referred to as the "river/lake paddlers." Everything from the fish we ate to our beliefs, the essence of the Kalispel people came from the Pend Oreille River – it was the lifeblood of our Tribe, which is why the canoe is a symbol of our unique identity.

When Jesuit missionaries began to work with the Tribe in 1844, a new way of life was introduced. Though we lived peacefully with the newcomers while maintaining much of our traditional lifestyle, disease and food shortages soon caused our population to dwindle from early estimates of 1,600 by Lewis and Clark to approximately 100 in 1911. The Tribe was in desperate need of protection and security.

Masselow, who became chief in 1887, brought the Tribe the leadership it needed. When he was pressured by the U.S. Government to move the Tribe away from our homeland and the River, Masselow stood firm for his people. And in 1914, we received our own reservation on our ancestral homeland through an executive order by President Woodrow Wilson.

Today, our name is a tribute to his legacy. And it is always with great reverence, respect and sincerity that we say, "Welcome to Masselow's."

