

MASSELOW'S

STEAKHOUSE

— STARTERS —

Chef's Taster

Because you've got to start somewhere 3

Carpaccio of Prime Tenderloin

Extra virgin olive oil, cracked pepper, caperberries 16

Dungeness & King Crab Cake

Wasabi aioli, microgreens 20

Ahi Tuna Tartare

Avocado, lime, cilantro, scallion, quail egg 15

Fresh Oysters

Chilled on the half shell or Rockefeller 20

Penn Cove Mussels

Shallot, tomato, scallion, miso ginger broth 18

Artisan Cheese Plate

Greenbluff honeycomb, dried fruit, crackers 17

Giant Prawn Cocktail

Smokey tomato cocktail, butter leaf chiffonade 17

Seared Sea Scallops

Lemon roasted cauliflower sauce, scallion oil 14

Smoked Escargot

Wild mushrooms, garlic crostini 16

Charcuterie

Seasonal offerings
two 21 | four 37

— SOUPS & SALADS —

Smoked Salmon Chowder

Roasted sweet corn, red potato 14

Chef's Soup du Jour

Seasonal and daily 11

Scarlet Butter Wedge Salad

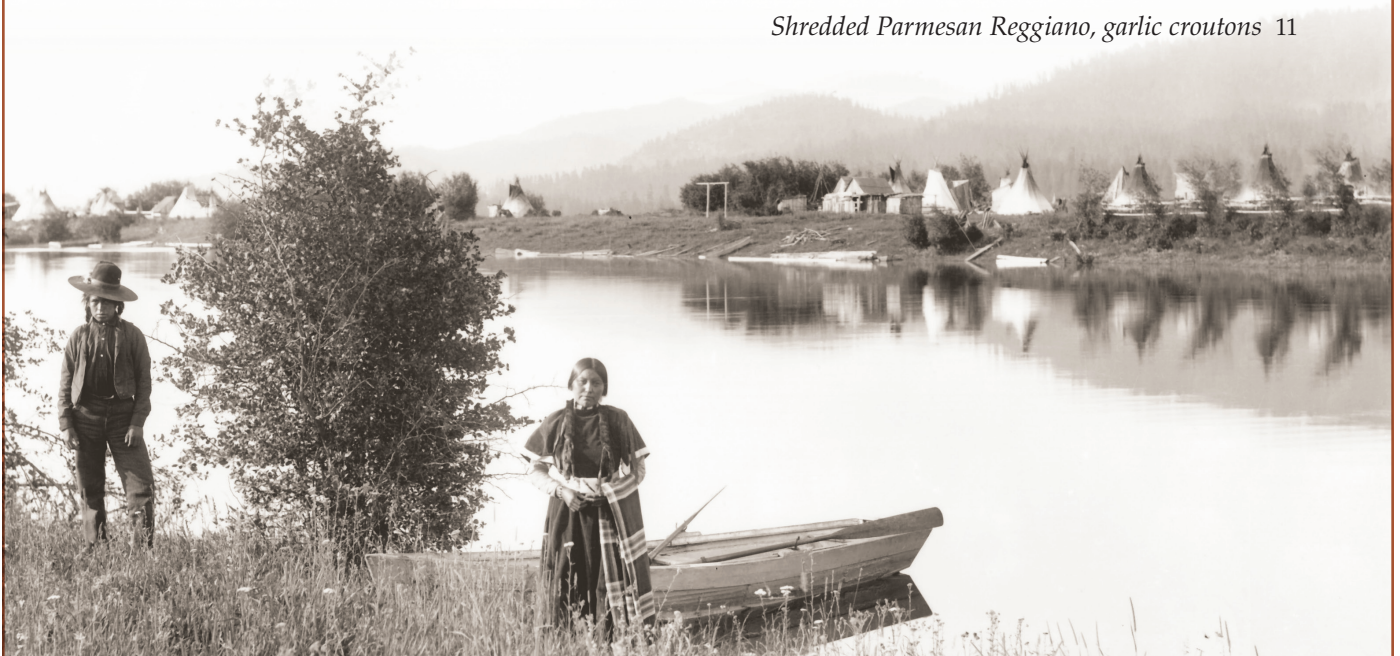
*House-smoked bacon, gorgonzola, heirloom
tomato, balsamic* 12

Fig, Pear and Almond Salad

Baby spinach, arugula, balsamic vinaigrette 11

Classic Caesar

Shredded Parmesan Reggiano, garlic croutons 11



— 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 and
peppercorn demi-glaze. Mashed potato, seasonal vegetable, bread and butter.*

BONE-IN STEAKS

Rib Eye | 22 oz 65

Kansas City Strip | 18 oz 56

Porterhouse | 24 oz 64 | 40 oz, for two 120

CENTER CUT STEAKS

Rib Eye | 14 oz 49

New York | 12 oz 46

Filet Mignon | 8 oz 52 | 10 oz 60

Dakota Bison Rib Eye | 12 oz 54

CHOPS

Pork Rib Chop

Double-cut, Carlton Farms, maple white truffle glaze 36

Double-Cut Lamb Chops

Pomegranate-Molasses demi-glaze

Ellensburg, all natural 52 | Full rack, for two 94

— ADDITIONS —

Oscar Style 22

Crab, asparagus, béarnaise

Alaskan King Crab Legs MP

North Atlantic Lobster Tail MP

Dungeness & King Crab Cake 18

Sautéed Giant Prawn 6

Baked Russet Potato, Loaded 8

— SAUCES —

House Steak Butter

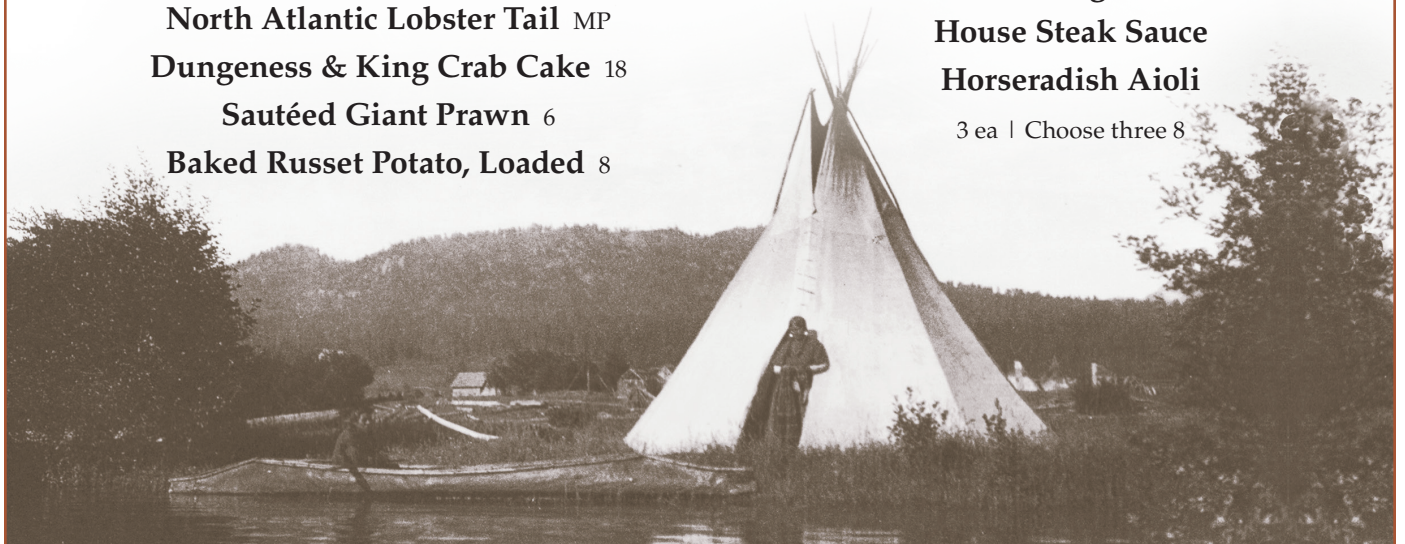
Béarnaise

Bacon Gorgonzola

House Steak Sauce

Horseradish Aioli

3 ea | Choose three 8



— ENTRÉES —

Crispy Free Range Chicken

Garlic and fresh thyme, mashed potatoes, braised greens half 28 | whole 45

Prawns in Saffron Cream

Portabella mushroom, arugula, tomato, orzo 40

Alaskan King Crab Legs

Drawn butter, lemon, risotto, seasonal vegetable MP

Chilean Sea Bass

Miso mirin glaze, sweet and sour jasmine rice, Asian cabbage salad 41

Steak Salad

Seared USDA Prime striploin, sautéed asparagus, seasonal squash, romaine, microgreens, roasted peppers, avocado, tomato, peppered pecans, onion fritz, gorgonzola dressing 29

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 39

— SHARABLE SIDES —

Roasted Cauliflower Gruyère 11

Robuchon Potatoes 11

Butter, more butter and some potatoes

Port Mushroom & Parmesan 13

Prosciutto Asparagus 13

Three Cheese Baked Pasta 10

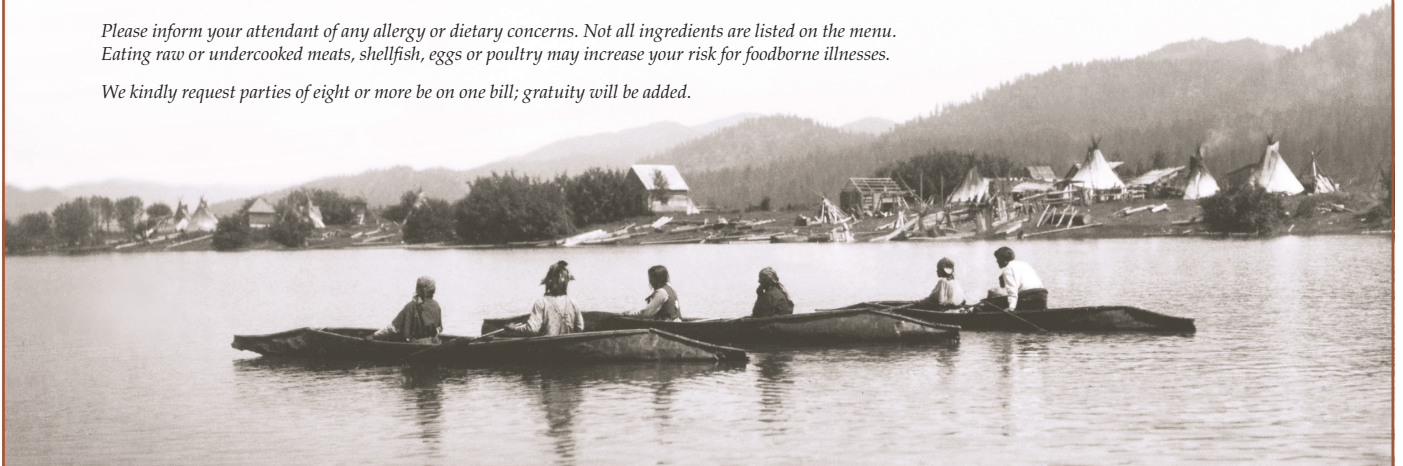
Dungeness Crab au Gratin 20

Seasonal Risotto 10

Creamed Spinach 10

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.”

