

# MASSELOW'S — THANKSGIVING CELEBRATION —

SERVED NOON-9PM

## — STARTERS —

### 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

### Penn Cove Mussels

Shallot, tomato, scallion, miso ginger broth 18

### Charcuterie

Seasonal offerings two 21 | four 37

### Bone Marrow

Salt-crusted, onion jam, stone-ground mustard 13

## — SOUPS & SALADS —

### 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

### Butternut Squash Soup

Nutmeg, honey, crème fraîche, chives  
Bowl 11 | Cup 8

### Bison Stew

Potato, seasonal vegetable, fry bread  
Bowl 14 | Cup 11

## — ENTRÉES —

### Dakota Bison Rib Eye

12 oz, seasonal vegetable, mashed potato 54

### Wild Salmon

Parsley butter, roasted corn, mushroom and arugula  
mélange, Palouse lentil and black rice 39

### Prime Rib

USDA Prime, seasonal vegetable, mashed potato,  
creamy horseradish 12 oz 42 | 16 oz 54

### Free Range Turkey

Herbed oyster stuffing, cranberry compote,  
seasonal vegetable, mashed potato and gravy 42

### Grilled Ellensburg Lamb Chops

Apricot jus lié, couscous,  
brussels sprout, red onion 52

### Carlton Farms Pork Rib Chop

Double-cut, Mountain Rose apple chutney,  
seasonal vegetable, mashed potato 36

### Filet Mignon

USDA Prime 8 oz, seasonal vegetable,  
mashed potato 52

### Free Range Chicken

Airline breast, pear cream, seasonal vegetable,  
parsley oil pasta 28

### Seared Scallops

Pappardelle pasta, mushroom, prosciutto,  
thyme infused cream 41

### Rib Eye & Foie Gras

USDA Choice 14 oz, seasonal vegetable,  
mashed potato 46

## — SHARABLE SIDES —

Port Mushroom & Parmesan 13

Prosciutto Asparagus 13

Three-cheese Baked Pasta 10

Roasted Cauliflower Gruyere 11

Dungeness Crab au Gratin 20

## — SAUCES —

Peppercorn Demi-glace

Béarnaise

Bacon Gorgonzola

House Steak Sauce

Horseradish Aioli

3 ea | Choose three 8



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 food-borne illnesses