

MASSELOW'S

STEAKHOUSE

— STARTERS —

Candied Pork Belly

*House-smoked, peppered apple cider
vinegar caramel 12*

Artisan Cheese Plate

*Humboldt Fog, Cougar Gold, Oregonzola Bleu,
house-made crackers 15*

Shrimp Cocktail

Bloody Mary cocktail sauce, chiffonade romaine 18

Trio of Charcuterie

Salami, prosciutto, coppa, house-made crackers 18

Beef Carpaccio

Browne+ olive oil, cracked pepper, caperberries 19

Meatloaf

Fingerling potato, orange-tomato glaze, mushroom 20

Caviar "Toast"

Naan bread, egg, red onion, crème fraîche, chive 20

Clams

*Garlic, shallot, white wine, chili flake,
butter, garlic bread, pancetta 21*

More Than Ahi Tuna Poké

Strawberry, chive, foie gras snow, wonton chip 22

Oysters*

*Chilled on a half shell, champagne mignonette, lemon
or*

*Masselow's Rockefeller, chorizo, tequila, Cotija,
hollandaise* and hatch chili queso 23*

Assorted Bread

A daily selection of house-made breads and accoutrements

— SALADS —

Green

*Mixed greens, toasted almond, Cougar Gold,
sherry vinaigrette 9*

Mandarin Poppyseed Spinach

Toasted hazelnut, dried cranberries, parmesan 11

Wedge

*Romaine, tomato vinaigrette, house-cured bacon,
smoked bleu cheese, onion fritz 14*

Tablesides Caesar

Customized to your specification 18

Pear & Prosciutto

*Spinach, arugula, candied walnut, bleu cheese,
apple cider vinaigrette 12*



— STEAKS & CHOPS —

*Simply char-grilled with sea salt and cracked Tellicherry pepper,
finished with garlic thyme tallow, russet purée and seasonal vegetable.*

USDA CHOICE BONE-IN STEAKS*

Rib Eye | 22oz 75

Porterhouse | 24oz 86

USDA PRIME CENTER CUT STEAKS*

Filet Mignon | 6oz 43 | 8oz 55

New York | 12oz 48

Rib Eye | 16oz 60

Bison Rib Eye or Striploin | 12oz 63

RACKS & CHOPS*

Anderson Lamb

Peach thyme glaze

Half rack 60 | Full rack, for two 120

Double-Cut Pork Chop

Brown sugar bourbon butter, quinoa, grilled plum, pine nut, arugula, shallot 35

— SAUCES —

Béarnaise*

Chimichurri

Creamy Horseradish

Horseradish Demi-glace

Masselow's Steak Butter

Peppercorn Demi-glace

4 ea | Choose three 10

— ADDITIONS —

Bacon Gorgonzola 9

House-cured bacon, Oregonzola Bleu

Masselow's Diane Mushrooms 9

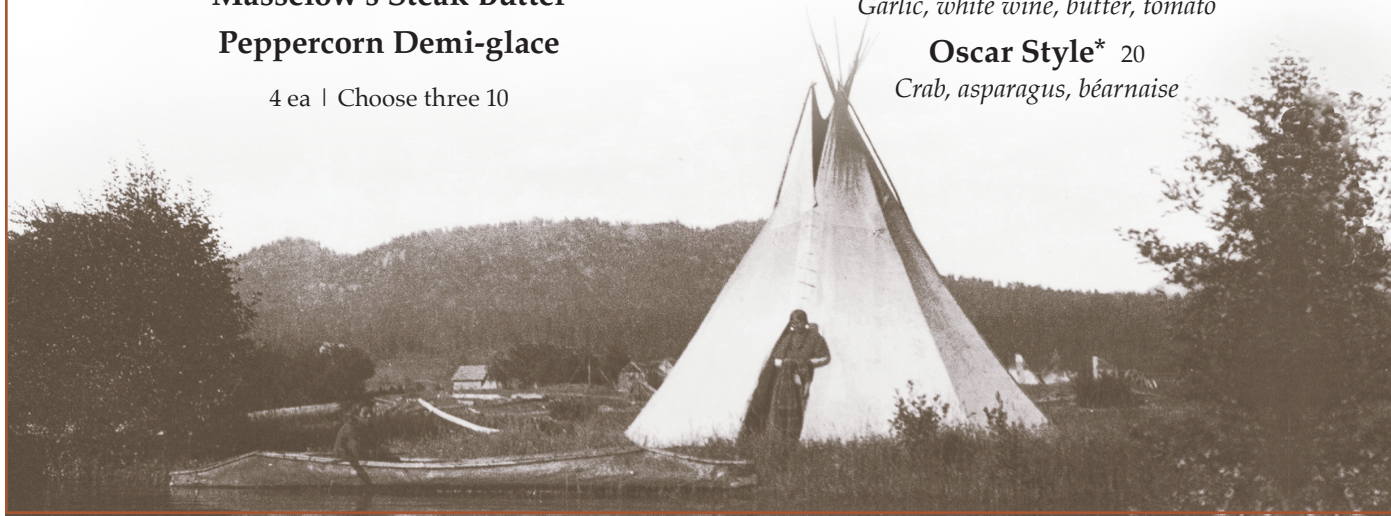
Beef demi, Cognac, tomato

Sautéed Prawns 12

Garlic, white wine, butter, tomato

Oscar Style* 20

Crab, asparagus, béarnaise



— ENTRÉES —

Cobb Salad

Romaine, mixed greens, cucumber, red onion fritz, bacon, bleu cheese, tomato, egg
Tenderloin Tips 29 | Smoked Salmon 23 | Garlic Chicken 22*

Chicken Piccata

Spätzle, grilled asparagus, caper preserved lemon butter 32

Salmon*

Whole grain mustard and thyme, quinoa and lentils, Brussels sprouts, sundried tomato and bell pepper coulis 41

Saffron Prawns

Orzo, saffron cream, curry cauliflower, Brussels sprouts, tomato 42

Chilean Sea Bass*

Shiitake Chinese black rice, napa cabbage slaw, carrot ginger purée, miso 43

Seafood Cioppino

Saffron tomato broth, shrimp, sea bass, manilla clams, scallops, house-made pasta, grilled sourdough 43

— SHARABLE SIDES —

Loaded Russet Baked Potato 11

Seasonal Risotto 12

Five Cheese Baked Pasta 12

Cauliflower au Gratin 14

Prosciutto Asparagus 14

Port Mushroom & Parmesan 15

Shrimp Scampi 28

Crab au Gratin 30

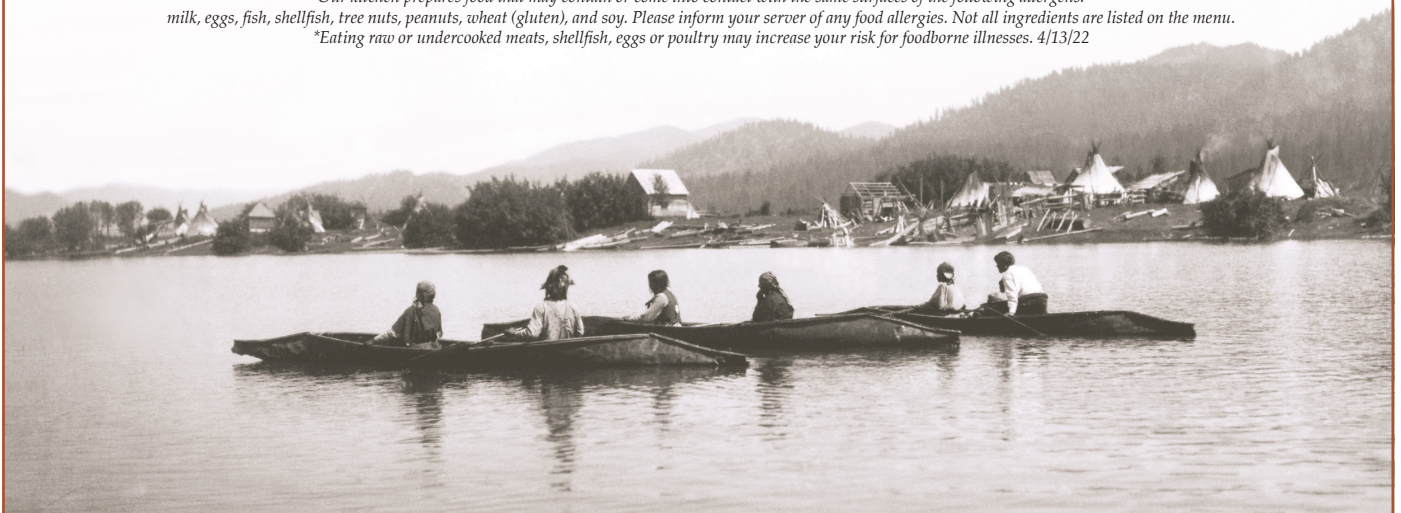
Chef Tanya Broesder

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. 4/13/22*



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.”

