

# MASSELOW'S

STEAKHOUSE

## — STARTERS —

### **Candied Pork Belly**

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

### **Artisan Cheese Plate**

*Humboldt Fog, Cougar Gold,  
Oregonzola Bleu, crackers 15*

### **Shrimp Cocktail**

*Bloody Mary cocktail sauce, chiffonade romaine 18*

### **Trio of Charcuterie**

*Salami, prosciutto, coppa, 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 tomatillo sauce 23*

---

### **Assorted Bread**

*A daily selection of house-made breads and accoutrements*

---

## — SALADS —

### **Green**

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

### **Asian Pear & Hibiscus**

*Spinach, arugula, onion, pine nut, chèvre 12*

### **Wedge**

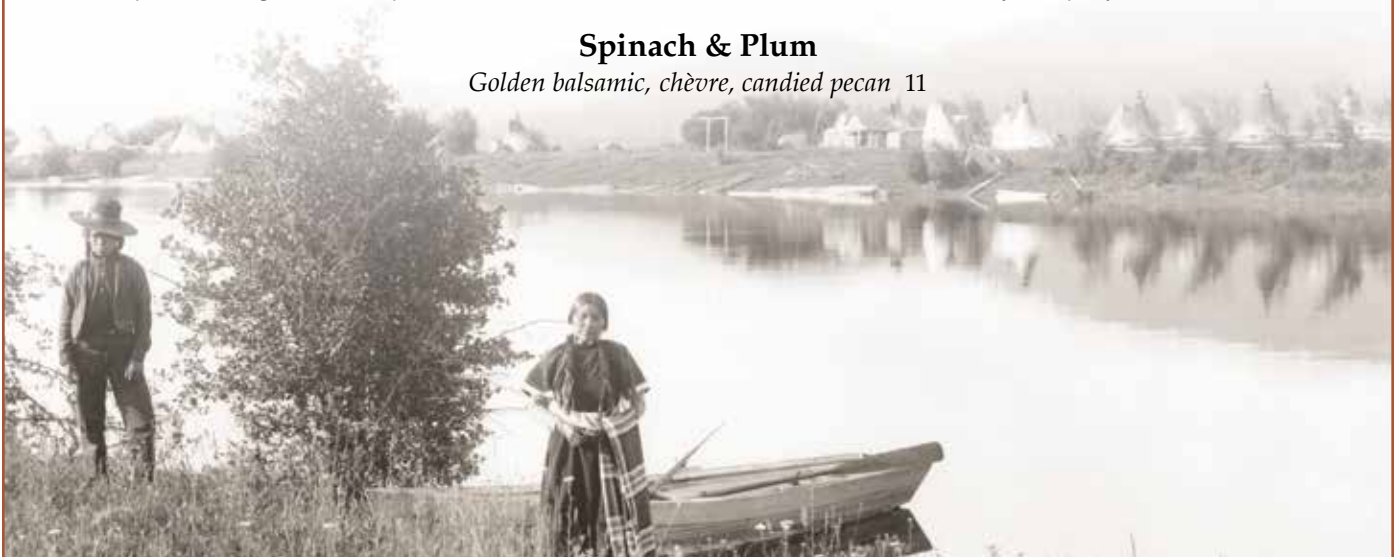
*Romaine, tomato vinaigrette, house-cured bacon,  
smoked bleu cheese, onion fritz 14*

### **Tableside Caesar**

*Customized to your specification 18*

### **Spinach & Plum**

*Golden balsamic, chèvre, candied pecan 11*



## — 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

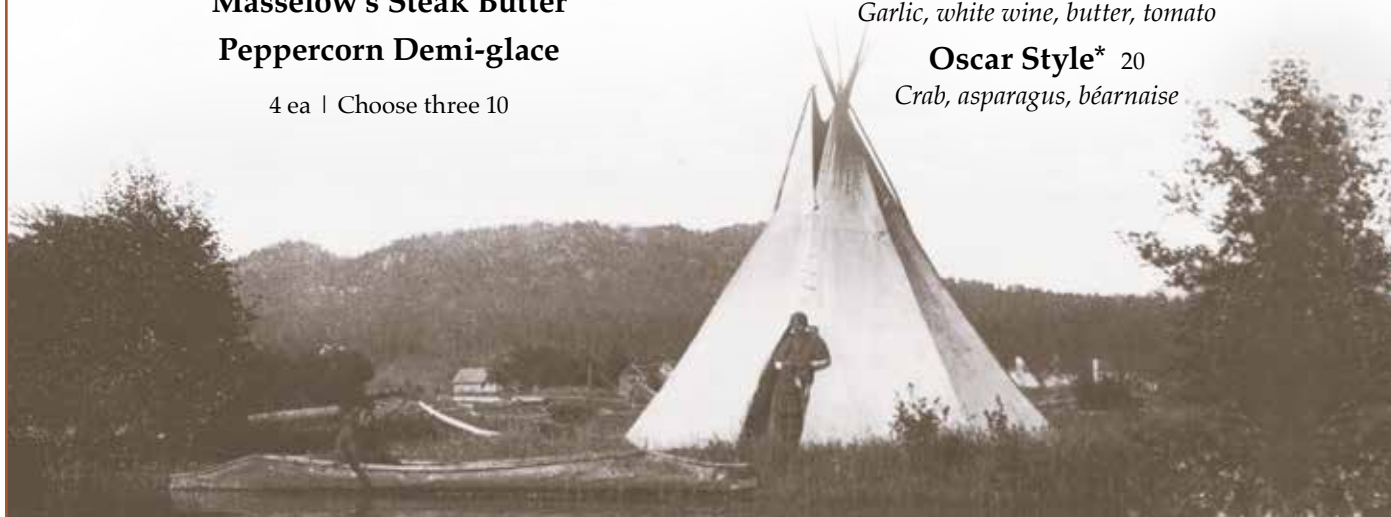
*Beef demi, Cognac, tomato*

**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*

## — 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**

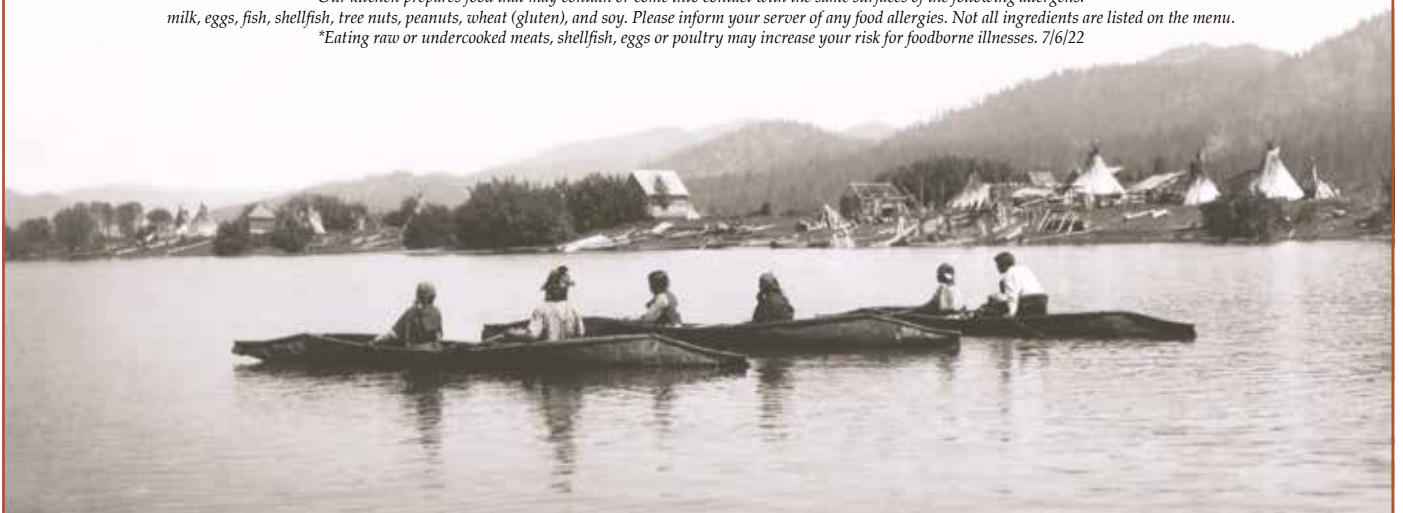
**Chef Tanya Broesder**

**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. 7/6/22*



## 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.”*

