

MASSELOW'S

STEAKHOUSE

THREE COURSES \$70

Pairing suggestions are optional and provided for your convenience.

SALAD

(Choice of one)

Pear and Prosciutto

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

Garden Green

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

Roasted Beet

*Spring mix, feta, beet chip,
spiced pepitas,
lemon rosemary vinaigrette*

*Gruet Sauvage Brut Rose NV,
New Mexico 14*

Assorted Bread

A daily selection of house-made breads and accoutrements

ENTRÉE

(Choice of one)

Prime Aged Beef Manhattan Steak*

*Char-grilled, served with
roasted fingerling potato,
seasonal vegetable, chimichurri sauce*

*Red Schooner Voyage #8 Malbec,
2018 Andes Mountains, Argentina 20*

Bison New York

*Char-grilled, seasonal vegetable,
russet purée, peppercorn demi-glace*

Soft Shell Crab

*Crispy tempura, kimchi pancake,
cucumber napa slaw,
sour orange butter sauce*

Wild King Salmon*

*Pan-seared with ginger and coconut,
bamboo rice, bok choy, Thai chili jam*

*Capitello Sauvignon Blanc
Marlborough, New Zealand 12*

DESSERT

(Choice of one)

Includes Thomas Hammer coffee service

Deconstructed Apple Cheesecake

*Vanilla-mascarpone cheesecake,
gingersnap crumble, brandy-roasted
apples, salted caramel, apple chip*

Chocolate Torte

*Dark chocolate,
beetroot and raspberry coulis,
beet meringue*

Pumpkin Donut Holes

*Pumpkin ale-cream cheese anglaise,
salted caramel,
pepita seed brittle*

*Saracco Moscato d'Asti,
2019 Piedmont, Italy 12*

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. 11/8/21