

MASSELOW'S

STEAKHOUSE

THREE COURSES \$70

Pairing suggestions are optional and provided for your convenience.

SALAD

(Choice of one)

Watermelon & Radish

Feta, mint, toasted pine nut, frisée

Garden Green

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

Strawberry, Arugula and Feta

*Mixed greens, pine nut,
shaved onion*

*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*

40-Day Dry-Aged Eye of Ribeye*

*USDA Prime, russet purée,
seasonal vegetable, house steak butter*

*Domaine Les Pins, Bourgueil,
Cab Franc, 2018 France 11*

Wild King Salmon*

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

*La Perriere Sauvignon Blanc
2017 France 10*

DESSERT

(Choice of one)

Includes Thomas Hammer coffee service

Peaches 'N' Cream

*Toasted pound cake, roasted peaches,
balsamic-peach reduction,
vanilla bean ice cream, microgreens*

Summer Berry Chocolate Tart

*White chocolate pastry cream, fresh berries,
chocolate tart shell, raspberry sauce, fresh mint*

*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. 8/11/21