

# MASSELOW'S

STEAKHOUSE

## FOUR COURSES \$90

Pairing suggestions are optional and provided for your convenience.

### STARTER

(Choice of one)

#### More Than Ahi Tuna Poké\*

Strawberry, chive, foie gras snow

#### Meatloaf

Crisp fingerling potato,  
orange and tomato glaze

#### Caviar "Nachos"\*

Crispy Yukon crisscuts, egg, chive,  
crème fraîche, chive, caper popcorn

GH Mumm Champagne

NV France 18

### SALAD

(Choice of one)

#### Wedge Salad

Baby iceberg, house-cured bacon,  
bleu cheese, tomato, golden balsamic

#### Tableside Caesar

Customized to your specification

Capitello Sauvignon Blanc

Marlborough, New Zealand 12

#### Strawberry, Arugula and Feta

Mixed greens, pine nut,  
shaved onion

### Assorted Bread

A daily selection of house-made breads and accoutrements

### ENTRÉE

(Choice of one)

#### Grilled Prime Filet Mignon\*

Carved and served with russet purée,  
seasonal vegetable,  
smoked horseradish demi-glace

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

#### Pesto Prawns

Orzo, feta, pesto cream, grilled  
asparagus, pine nut

Brown Family 'Heritage' Chardonnay,  
2016 Columbia Valley 13

#### Smoked Diver Scallops\*

Huckleberry beurre blanc,  
pasta nero di seppia, parsley salad

BOEN, Pinot Noir,  
2018 California 14

#### USDA Prime Ribeye

Russett purée, seasonal vegetable, béarnaise

#### Soft Shell Crab

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

### DESSERT

(Choice of one)

Includes Thomas Hammer coffee service

#### Apple Cider Tart

Apple cider custard, butter tart shell,  
toffee pieces, vanilla chantilly,  
caramel sauce, apple chip

#### Mango-Chocolate Torte

Flourless chocolate cake,  
mango mousse, milk chocolate sauce,  
mango compote, vanilla chantilly

Saracco Moscato d'Asti,  
2019 Piedmont, Italy 12

#### Summer Berry Chocolate Tart

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

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. 9/21/21