

MASSELOW'S

STEAKHOUSE

VEGETARIAN MENU

— STARTERS —

Hummus

Naan, sliced cucumber 9

Cauliflower Fritters

Crispy breaded, chipotle cashew aioli 10

Artisan Cheese Plate

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

Assorted Bread

A daily selection of house-made breads and accoutrements

— SALADS —

Green

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

Strawberry & Spinach

Red onion, golden balsamic, pine nut, chèvre 11

— ENTRÉES —

Grilled Portobella Mushroom Steak

Grilled asparagus, fingerling potato, chimichurri 30

Crispy "Fish" Fillets

Marinated tofu fillets, napa cabbage slaw, shitake and Chinese black rice, soy caramel 32

— DESSERT —

Fresh Fruit

Selection of fresh seasonal fruit 9

Avocado Chocolate Mousse

Cocoa nibs, raspberry, mint 10

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. 7/8/22

