

# MASSELOW'S

STEAKHOUSE

## VEGETARIAN MENU

### — STARTERS —

#### **Hummus**

*Naan, sliced cucumber* 9

#### **Lentil Cakes**

*Carrot ginger purée* 10

#### **Artisan Cheese Plate**

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

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#### **Assorted Bread**

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

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### — SALADS —

#### **Green**

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

#### **Mandarin Poppyseed**

*Toasted hazelnut, dried cranberries, parmesan* 11

#### **Poached Pear**

*Spinach, arugula, candied walnut, bleu cheese, apple cider vinaigrette* 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. 4/18/22

