

MASSELOW'S

STEAKHOUSE

— STARTERS —

Carpaccio of Prime Tenderloin

Extra virgin olive oil, cracked pepper, caperberries 17

Dungeness & King Crab Cake

Prawn, wasabi aioli, microgreens 21

Ahi Tuna Poke

Avocado, lime, cilantro, scallion, quail egg 17

Fresh Oysters

Chilled on the half shell 21

Steamed Manila Clams

Shallot, tomato, scallion, miso ginger broth 19

Artisan Cheese Plate

Greenbluff honeycomb, dried fruit, crackers 18

Prawn Cocktail

Smokey tomato cocktail, butter leaf chiffonade 18

Seared Sea Scallops

Lemon roasted cauliflower sauce, scallion oil 16

Smoked Escargot

Wild mushrooms, garlic crostini 18

Charcuterie

Seasonal offerings two 22 | four 38

— SOUPS & SALADS —

Smoked Salmon Chowder

Roasted sweet corn, potato 15

Chef's Soup du Jour

Seasonal and daily 12

Butter Wedge Salad

House-smoked bacon, Gorgonzola, tomato, balsamic 13

Fig, Pear and Almond Salad

Baby spinach, arugula, balsamic vinaigrette 12

Classic Caesar

Shredded Parmesan Reggiano, garlic croutons 12

Steak Salad

USDA Prime striploin, asparagus, romaine, microgreens, roasted red pepper, tomato, peppered pecans, red onion, Gorgonzola dressing 22



— PRIME STEAKS & CHOPS —

*All of our beef is USDA Prime grade, Midwest raised and corn fed.
Simply char-grilled with sea salt and cracked Tellicherry pepper, finished with our house steak butter.
Mashed potato, seasonal vegetable, bread and butter.*

BONE-IN STEAKS

Rib Eye | 22 oz 68

Kansas City Strip | 18 oz 59

Porterhouse | 24 oz 64 | 40 oz, for two 130

CENTER CUT STEAKS

Rib Eye | 14 oz 51

New York | 12 oz 48

Filet Mignon | 8 oz 55 | 10 oz 63

Dakota Bison Rib Eye | 12 oz 56

CHOPS

Pork Rib Chop

Double-cut, Carlton Farms, maple white truffle glaze 38

Double-Cut Lamb Chops

*Pomegranate-Molasses demi-glaze
Half rack 54 | Full rack, for two 98*

— ADDITIONS —

Oscar Style 24

Crab, asparagus, béarnaise

King Crab Legs MP

North Atlantic Lobster Tail MP

Dungeness & King Crab Cake 19

Sautéed Prawns 10

Baked Russet Potato, Loaded 11

— SAUCES —

Peppercorn Demi-glaze

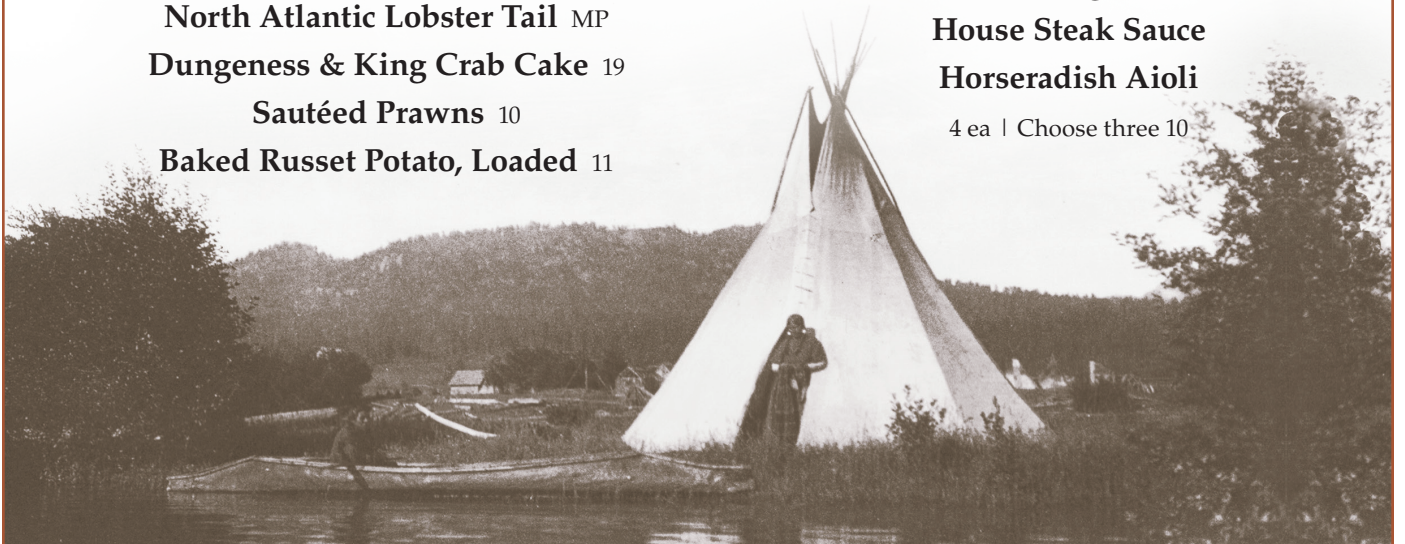
Béarnaise

Bacon Gorgonzola

House Steak Sauce

Horseradish Aioli

4 ea | Choose three 10



— ENTRÉES —

Crispy Free Range Chicken

Garlic and fresh thyme, mashed potatoes, braised greens half 29 | whole 46

Prawns in Saffron Cream

Portabella mushroom, arugula, tomato, orzo 42

King Crab Legs

Drawn butter, lemon, risotto, seasonal vegetable MP

Chilean Sea Bass

Miso mirin glaze, sweet and sour jasmine rice, Asian cabbage salad 43

North Atlantic Lobster Tail

Grilled, preserved lemon parsley butter, risotto, seasonal vegetable MP

Wild Salmon

Parsley butter, roasted corn, mushroom and arugula mélange, Palouse lentil and black rice 41

— SHARABLE SIDES —

Roasted Cauliflower Gruyère 12

Robuchon Potatoes 12

Butter, more butter and some potatoes

Port Mushroom & Parmesan 14

Prosciutto Asparagus 14

Three Cheese Baked Pasta 11

Dungeness Crab au Gratin 21

Seasonal Risotto 11

Creamed Spinach 11

Please inform your attendant of any allergy or dietary concerns. Not all ingredients are listed on the menu. Eating raw or undercooked meats, shellfish, eggs or poultry may increase your risk for foodborne illnesses.

We kindly request parties of eight or more be on one bill; gratuity will be added.



THE LEGACY OF CHIEF MASSELOW

More than just our namesake, Chief Masselow played an integral role in the preservation of the Kalispel Tribe, its people and its culture.

Before white settlement, the Kalispels were often referred to as the “river/lake paddlers.” Everything from the fish we ate to our beliefs, the essence of the Kalispel people came from the Pend Oreille River – it was the lifeblood of our Tribe, which is why the canoe is a symbol of our unique identity.

When Jesuit missionaries began to work with the Tribe in 1844, a new way of life was introduced. Though we lived peacefully with the newcomers while maintaining much of our traditional lifestyle, disease and food shortages soon caused our population to dwindle from early estimates of 1,600 by Lewis and Clark to approximately 100 in 1911. The Tribe was in desperate need of protection and security.

Masselow, who became chief in 1887, brought the Tribe the leadership it needed. When he was pressured by the U.S. Government to move the Tribe away from our homeland and the River, Masselow stood firm for his people. And in 1914, we received our own reservation on our ancestral homeland through an executive order by President Woodrow Wilson.

Today, our name is a tribute to his legacy. And it is always with great reverence, respect and sincerity that we say, “Welcome to Masselow’s.”

