

# 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)

**Watermelon & Radish**

Feta, mint, toasted pine nut, frisée

**Tableside Caesar**

Customized to your specification

**Strawberry,**

**Arugula and Feta**

Mixed greens, pine nut,  
shaved onion

La Perrière Sauvignon Blanc  
2017 France 10

### 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-glaze

**40-Day Dry-Aged Eye of Ribeye\***

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

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

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

**Smoked Diver Scallops\***

Huckleberry beurre blanc,  
pasta nero di seppia, parsley salad

**Prawn, Pork, Prawn\***

Blue corn grits, crisp andouille,  
pepper onion medley, tomato demi-glaze

BOEN, Pinot Noir, 2018 California 14

Brown Family Chardonnay, 2016 Columbia Valley 16

### DESSERT

(Choice of one)

Includes Thomas Hammer coffee service

**Apricot Chocolate Tart**

Roasted apricot compote,  
almond frangipane,  
milk chocolate sauce,  
vanilla bean Chantilly  
(contains nuts)

**Key Lime**

Dehydrated graham sponge,  
vanilla bean meringue,  
coconut anglaise

**Deconstructed**

**Chocolate Cheesecake**

Dark chocolate mascarpone cheesecake,  
milk chocolate sauce, roasted  
white chocolate crumble,  
ruby chocolate shards, vanilla bean  
anglaise, chocolate cookie crumb

Prunotto 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. 6/9/21