

MASSELOW'S

STEAKHOUSE

THREE COURSES \$70

Pairing suggestions are optional and provided for your convenience.

SALAD

(Choice of one)

Burrata

*Fresh mozzarella, heirloom tomato,
herbed sourdough*

Watermelon and Radish

Feta, mint, toasted pine nut

Garden Green

*Mixed greens, toasted almonds,
Cougar Gold, sherry vinaigrette*

*Gruet Sauvage Brut Rose NV,
New Mexico 14*

Assorted Breads

A daily selection of house-made breads and accoutrements

ENTRÉE

(Choice of one)

Prime Aged Beef Manhattan Steak*

*Char-grilled, served with roasted fingerling potato,
green bean, a selection of sauces*

*Red Schooner Voyage #7 Malbec,
2016 Andes Mountains, Argentina 26*

Wild King Salmon*

*Pan-seared with ginger and coconut, bamboo rice,
bok choy, Thai chili jam*

*Dunham Cellars Sauvignon Blanc,
2018 Columbia Valley 16*

DESSERT

(Choice of one)

Includes Thomas Hammer coffee service

Pumpkin, Spice and Everything Nice

*Pumpkin Ale and Goat Cheese Bavarian,
donut holes, warm butter braised pumpkin*

Peachy Keen

*Compressed peaches, caramel pound cake,
honey-bourbon semifreddo*

*Vietti Moscato d'Asti,
2017 Piedmont, Italy 11.5*

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.