

MASSELOW'S

STEAKHOUSE

THREE COURSES \$70

Pairing suggestions are optional and provided for your convenience.

SALAD

(Choice of one)

Warm Bacon Spinach

*Noccioline mozzarella,
red pepper, squash*

Roasted Beet and Arugula Salad

Pecan, feta, dried cranberry

Garden Green

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

*Gruet Sauvage Brut Rose NV,
New Mexico 14*

Assorted Bread

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, chimichurri sauce*

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

Wild King Salmon*

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

*Jules Taylor Sauvignon Blanc,
2019 Marlborough, New Zealand 14*

DESSERT

(Choice of one)

Includes Thomas Hammer coffee service

Dark Chocolate Mousse Torte

*Flourless chocolate cake, dark chocolate mousse,
roasted cacao nib, fresh raspberry*

"Carrot Cake" Bread Pudding

*Spiced brioche, pecan-cream cheese toffee sauce,
carrot ice cream*

*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.