

MASSELOW'S

STEAKHOUSE

THREE COURSES \$70

Pairing suggestions are optional and provided for your convenience.

SALAD

(Choice of one)

Blood Orange and Spinach

Almond, dried cranberry, chevre

Garden Green

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

Strawberry, Arugula and Feta

Mixed greens, pine nut, shaved onion

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,
seasonal vegetable, 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

Huckleberry Cheesecake

*Huckleberry compote, vanilla bean chantilly,
graham cookie*

Chocolate Pot de Crème

*Roasted white chocolate, vanilla bean chantilly
(gluten free)*

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.