

# 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 "Egg Sandwich"\*

Crème fraîche, minced egg, chive

Veuve Clicquot "Yellow Label"

Champagne, France 24

### SALAD

(Choice of one)

#### Tableside Caesar

Customized to your specification

#### Duck Confit

Pear balsamic vinegar, roasted hazelnut, raspberry

La Perrière Sauvignon Blanc

2017 France 10

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### Assorted Breads

A daily selection of house-made breads and accoutrements

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### ENTRÉE

(Choice of one)

#### Smoked Diver Scallops\*

Huckleberry beurre blanc,  
pasta nero di seppia,  
parsley salad

Browne Family Chardonnay,  
2016 Columbia Valley 16

#### Grilled Prime Filet Mignon\*

Carved and served with russet purée,  
grilled summer squash,  
a selection of sauces du jour

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

#### Pork Chop\*

Sliced double cut,  
collard greens, black-eyed peas,  
sweet potato puree

BÖEN, Pinot Noir,  
2018 California 12

### DESSERT

(Choice of one)

Includes Thomas Hammer coffee service

#### Chocolate Profiterole

Smoked chocolate mousse, espresso,  
hazelnut crèmeux, salted caramel

#### Washington Apple

Roasted apple compote, black pepper  
cardamom-mascarpone mousse, oat crumble

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.