

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

Assorted Bread

A daily selection of house-made breads and accoutrements

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 butternut squash,
smoked horseradish demi-glaze

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

Prawn, Pork, Prawn*

Collard greens, sweet potato,
roasted tomato demi-glaze

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

Chocolate Sundae Flambé

Balsamic-pomegranate caramel, chocolate brownie,
vanilla bean ice cream, pomegranate arils, Cruzan rum

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.