

— STARTERS —

Candied Pork Belly

House-smoked, peppered apple cider vinegar caramel 14

Sea Bass Curry

Potato, carrot, tomato, toasted naan 17

Shrimp Cocktail

Bloody Mary cocktail sauce, chiffonade romaine 18

Beef Carpaccio

Browne+ olive oil, cracked pepper, caperberries 19

Meatloaf

Fingerling potato, orange-tomato glace, mushroom 21

Clams

Garlic, shallot, white wine, chili flake, butter, garlic bread, pancetta 21

Oysters*

Chilled on a half shell, champagne mignonette, lemon or

Masselow's Rockefeller, chorizo, tequila, Cotija, hollandaise* and Hatch chili tomatillo sauce 23

Charcuterie

Artisan cheeses, fig jam, assorted cured meats, smoked garlic honey mustard, crackers 28

Assorted Bread

A daily selection of house-made breads and accoutrements

— SALADS —

Green

Mixed greens, toasted almond, Cougar Gold, sherry vinaigrette 10

Roasted Beet & Arugula

Citrus vinaigrette, chèvre, candied pepitas, oranges 12

Wedge

Romaine, tomato vinaigrette, house-cured bacon, smoked bleu cheese, onion fritz 14

Panzanella & Tomato

Herbed crouton, spinach, red onion, mozzarella, kalamata olive, sherry vinaigrette, balsamic reduction 14

Apple & Spinach

Arugula, balsamic vinaigrette, candied walnuts, fresh chèvre 12

Tableside Caesar

Customized to your specification 20



— STEAKS & CHOPS —

Simply char-grilled with sea salt and cracked Tellicherry pepper, finished with garlic thyme tallow, russet purée and seasonal vegetable.

USDA CHOICE BONE-IN STEAKS*

Rib Eye | 22*oz* 90 **Porterhouse** | 24*oz* 86

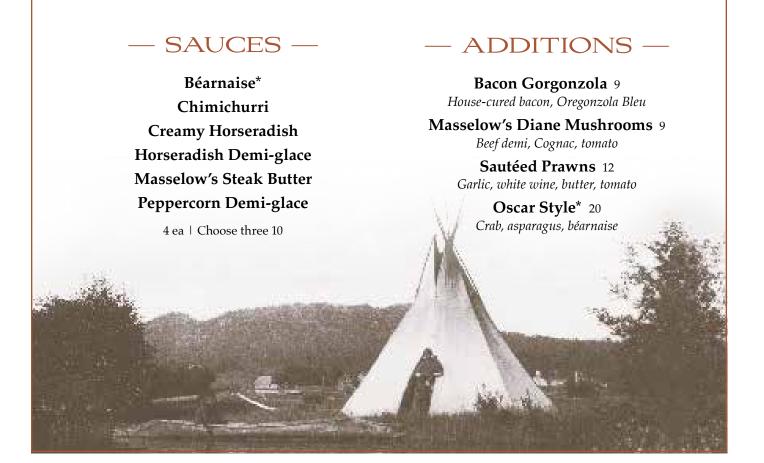
USDA PRIME CENTER CUT STEAKS*

Filet Mignon | 80z 62 New York | 120z 52 Rib Eye | 160z 77

RACKS & CHOPS*

Double-Cut Pork Chop

Brown sugar bourbon butter, quinoa, grilled apple, pine nut, arugula, shallot 38



— ENTRÉES —

Cobb Salad

Romaine, mixed greens, cucumber, red onion fritz, bacon, bleu cheese, tomato, egg
Tenderloin Tips* 29 | Smoked Salmon 25 | Garlic Chicken 24

Chicken Piccata

Spätzle, grilled asparagus, caper preserved lemon butter 32

Seafood Pasta

Pappardelle, arrabbiata sauce, capers, tomato Ask your server for tonight's seafood selection 40

Salmon*

Caramelized shallot rosé butter, quinoa and lentils, Brussels sprouts, sun-dried tomato and bell pepper coulis 41

Saffron Prawns

Orzo, saffron cream, roasted cauliflower, Brussels sprouts, tomato 42

Chilean Sea Bass*

Shiitake Chinese black rice, napa cabbage slaw, carrot ginger purée, miso 43

— SHARABLE SIDES —

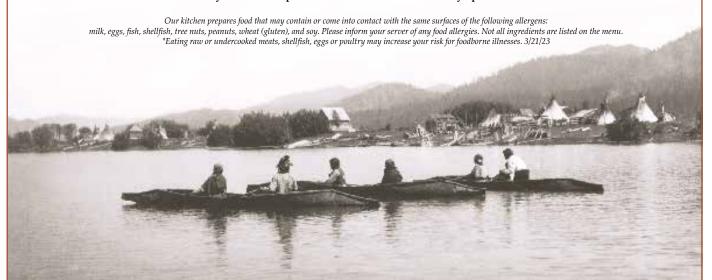
Loaded Russet Baked Potato 12
Seasonal Risotto 12
Five Cheese Baked Pasta 12
Cauliflower au Gratin 14

Prosciutto Asparagus 14
Port Mushroom & Parmesan 15
Shrimp Scampi 28
Crab au Gratin 30

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.



THE LEGACY OF CHIEF MASSELOW

More than just our namesake, Chief Masselow played an integral role in the preservation of the Kalispel Tribe, its people and its culture.

Before white settlement, the Kalispels were often referred to as the "river/lake paddlers." Everything from the fish we ate to our beliefs, the essence of the Kalispel people came from the Pend Oreille River – it was the lifeblood of our Tribe, which is why the canoe is a symbol of our unique identity.

When Jesuit missionaries began to work with the Tribe in 1844, a new way of life was introduced. Though we lived peacefully with the newcomers while maintaining much of our traditional lifestyle, disease and food shortages soon caused our population to dwindle from early estimates of 1,600 by Lewis and Clark to approximately 100 in 1911. The Tribe was in desperate need of protection and security.

Masselow, who became chief in 1887, brought the Tribe the leadership it needed. When he was pressured by the U.S. Government to move the Tribe away from our homeland and the River, Masselow stood firm for his people. And in 1914, we received our own reservation on our ancestral homeland through an executive order by President Woodrow Wilson.

Today, our name is a tribute to his legacy. And it is always with great reverence, respect and sincerity that we say, "Welcome to Masselow's."

