

MASSELOW'S

STEAKHOUSE

— 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 glaze, 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*

— 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 PRIME BONE-IN STEAKS*

(Shareable)

Rib Eye | 24oz 95

Porterhouse | 44oz 168

USDA PRIME CENTER CUT STEAKS*

Filet Mignon | 10oz 66

New York | 14oz 52

Rib Eye | 16oz 77

USDA CHOICE STEAKS*

Coulotte | 12oz 35

Tenderloin | 8oz 55

Chateaubriand | 16oz 105

(Shareable)

RACKS & CHOPS*

Bone-In Pork Chop

Creamy polenta, wilted spinach, tomato, mushroom marsala demi-glace 41

Rack of Lamb

Potatoes au gratin, grilled vegetable, rosemary thyme stoneground mustard cream sauce 56

— SAUCES —

Béarnaise*

Brandy Peppercorn Demi-Glace

Chimichurri

Horseradish Dijon Aioli

Jalapeño Demi-Glace

Mushroom Marsala Demi-Glace

4 ea | Choose three 10

— ADDITIONS —

Bleu Cheese 7

Sautéed Prawns 12

Foie Gras 17

Oscar Style* 20

Crab, béarnaise

King Crab MP

Lobster Tail MP



— 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*

Pesto cream, 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 Tyler Leonard

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. 2/29/24*



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.”

