

# 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**

*Brown+ 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*

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### **Assorted Bread**

*A daily selection of house-made breads and accoutrements*

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## — 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** | 20oz 85

**Porterhouse** | 24oz 90

### USDA PRIME CENTER CUT STEAKS\*

**Filet Mignon** | 8oz 62

**New York** | 12oz 52

**Rib Eye** | 16oz 77

### RACKS & CHOPS\*

**Double-Cut Pork Chop**

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

## — SAUCES —

**Béarnaise\***

**Chimichurri**

**Creamy Horseradish**

**Horseradish Demi-glace**

**Masselow's Steak Butter**

**Peppercorn Demi-glace**

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## — ADDITIONS —

**Bacon Gorgonzola** 9

*House-cured bacon, Oregonzola Bleu*

**Masselow's Diane Mushrooms** 9

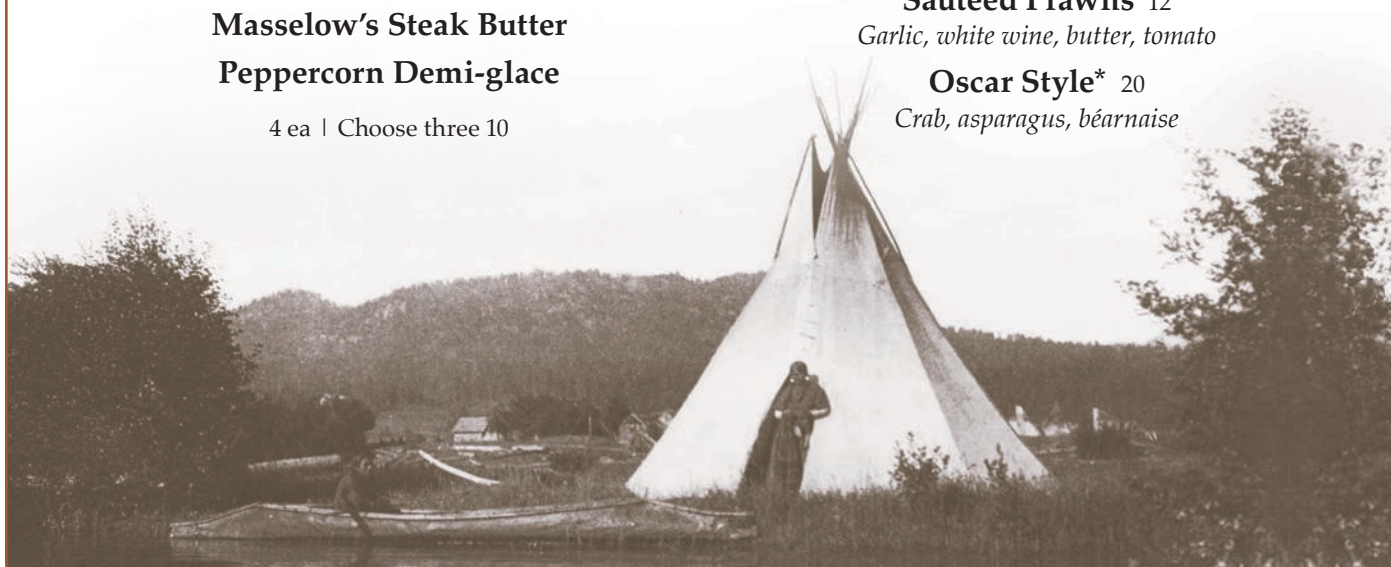
*Beef demi, Cognac, tomato*

**Sautéed Prawns** 12

*Garlic, white wine, butter, tomato*

**Oscar Style\*** 20

*Crab, asparagus, béarnaise*



## — 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**

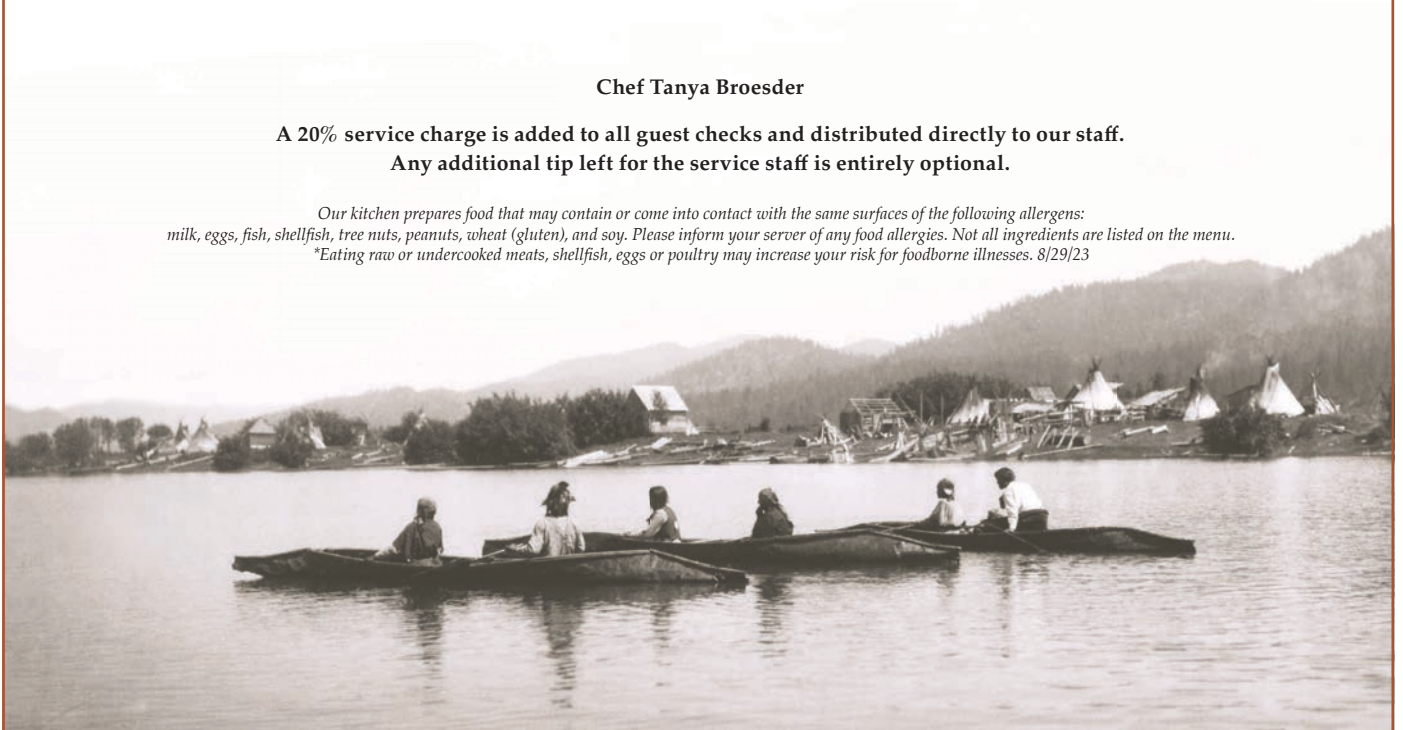
**Chef Tanya Broesder**

**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. 8/29/23*



## 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.”*

