

MASSELOW'S

STEAKHOUSE

VEGETARIAN MENU

— STARTERS —

Hummus

Naan, sliced cucumber 10

Cauliflower Fritters

Crispy breaded, chipotle cashew aioli 10

Artisan Cheese Plate

Labneh, Cougar Gold, Oregonzola bleu, crackers 15

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

— ENTRÉES —

Grilled Portobella Mushroom Steak

Grilled asparagus, fingerling potato, chimichurri 32

Crispy "Fish" Fillets

Marinated tofu fillets, napa cabbage slaw, shitake and Chinese black rice, soy caramel 34

— DESSERT —

Fresh Fruit

Selection of fresh seasonal fruit 9

Avocado Chocolate Mousse

Cocoa nibs, raspberry, mint 10

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. 1/11/23

