

To Enjoy....

ONION SOUP	French bread bruleed gruyere	13. ⁷⁵
CHILLED PEPPER SOUP	Dungeness crab	14
ARTISAN BREAD	rhubarb Butter	2
GREENS	tomatoes heirloom carrots blue cheese crumble	9
CAESAR	shaved parmesan croutons	9. ⁵⁰
WEDGE SALAD	tomatoes bacon bleu	11. ⁵⁰

*SALAD ENHANCEMENTS **

Chicken 6 / Steak 10 / Scallops 16 / Poached Shrimp 10 / Halibut 12

HALIBUT FISH & CHIPS*	micro brew battered	23
HOMEMADE MEATBALLS*	parmesan reggiano	14. ⁵⁰
CHICKEN WINGS	bleu cheese	11
HARISSA HUMMUS	chickpea socca	6
SMOKED SALMON RILLETTES	crostini	17
SEASONAL FLATBREAD		15. ²⁵
SEARED AHI TUNA*	wasabi caviar teriyaki glaze	21. ²⁵
DUNGENESS CRAB CAKES	remoulade chives	22. ⁵⁰
BUTCHERS BURGER*	“camp fire” smoked jack cheese	21
	caramelized onion Dailys bacon	
STEAK FRITTES*	8oz. Hanger steak peppercorn sauce	
	parmesan herb fries	27

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food borne illness for your convenience a gratuity of 20% will be added to parties of 7 or more

Chef de Cuisine, ISAAC HUTCHINS

SPENCER'S
FOR STEAKS AND CHOPS

LOUNGE