

REFRESHING ELIXIRS

PNW LEMONADE blackberries | mint | homemade lemonade 6

HERBAL MOJO basil | blueberries | lime | soda 6

LUNCH MENU

START

BREAD herb butter	4
ONION SOUP french bread bruleed gruyere	14. ⁷⁵
STEAKHOUSE SOUP beef carrots hominy celery	15
SEARED AHI TUNA* wasabi caviar teriyaki	23
DUNGENESS CRABCAKES remoulade charred lemon	24
CAESAR shaved parmesan garlic croutons	11
WEDGE SALAD tomato jam bacon cambozola blue cheese	13
MARKET SALAD radish hydro bib lettuce avocado goat cheese red wine vinaigrette	13. ⁷⁵
COBB SALAD grilled chicken applewood bacon hard boiled egg blue cheese tomatoes avocado blue cheese dressing	20
SALMON WEDGE bacon jam beefsteak tomato poached egg hollandaise red wine dressing	22
SHRIMP & SCALLOP SALAD green beans bacon mint heirloom tomato balsamic	24

SALAD ENHANCEMENTS*

Chicken 6 / Steak 10 / Poached Shrimp 10 / Seasonal Fish 12

PLATES

Sandwiches are served with chips, parmesan herb fries or fruit salad ; sub onion rings or Spencer's green salad for \$1 extra

BUTCHERS BURGER* Campfire smoked jack cheese truffle aioli bacon hollandaise caramelized onion	23
STEAKHOUSE MELT 72-hour braised short rib mushrooms caramelized onions provolone	21
TRIPLE DECKER toasted whole grain smoked turkey provolone bacon avocado	18
PAN SEARED SALMON SANDWICH* allepo pepper relish lemon aioli	23
WILD MUSHROOM PASTA flat egg noodle truffle cream parmesan oven dried tomato <i>add Chicken 6 or Shrimp 10</i>	18
IPA BEER BATTERED FISH & CHIPS parmesan fries artichoke tartar sauce	25. ²⁵
STEAK FRITTES* parmesan herb fries peppercorn sauce	26

FLAT BREADS 15

MARGHERITA vine ripe tomato | fresh mozzarella | basil | olive oil

GREEK grilled chicken | olives | artichokes | basil | feta cheese

WILD MUSHROOM goat cheese | fresh thyme | truffle oil

*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

SPENCER'S
FOR STEAKS AND CHOPS