SPENCER'S®
FOR STEAKS AND CHOPS

Starters

French Onion Soup 8
Artisan crouton, mozzarella, crispy gruyère

Lobster Bisque 9
Lobster meat, cognac

Chef's Vegetarian Black Bean Chili 8
Butternut squash, tomato, 5 chili pepper blend, sour cream

Signature Chopped Salad 8
Candied walnuts, brie cheese, apple-carrot crudité, baby greens, champagne vinaigrette

Caesar Salad 9
Lightly grilled heart of romaine, croutons, creamy garlic dressing, marinated white anchovies

Iceberg Wedge 9
Applewood smoked bacon, bleu cheese, carrots, creamy bleu cheese dressing or green goddess dressing

Roasted Beet Salad 10
Warm goat cheese-pistachio "truffles", petite greens, orange segments, balsamic

Small Plates

Oysters (6) 17
Seasonal selection of east coast oysters, crackers, Tabasco, lemon

Charcuterie / Fromage Board 23
Benton's smoked country ham, Le Quercia nduja, house country pate, regional American cheese, mustard, olives, nuts and honeycomb

Crab Cakes 18
Lump crab meat, shrimp compound butter, mustard aioli, chives

Calamari Fries 13
Black pepper, parmesan, chipotle-tomato ketchup and preserved lemon tartar

Seared Tuna 16
Togarashi rub, wasabi-avocado puree, sweet soy, housemade kimchee

Artisan Sausage Plate 16
Consult your server for today's sausage preparation

Jumbo Shrimp Cocktail 18
Mustard aioli, lemon, Bloody Mary cocktail sauce

Italian Beef Grilled Flatbread 12
Mozzarella cheese, shaved ribeye, giardinera

Truebridge Farms Braised Pork Belly 13
Pastrami spices, onion-fennel marmalade, Templeton Rye mustard

P.E.I. Mussels 16
Chorizo, poblano chili, cilantro, lime

Korean BBQ Lamb Ribs 16
Housemade kimchee, kalbi bbq glaze

Prime Meatballs 12
Pepperoni sauce, parmesan, basil

Steaks and Chops

Spencer Steak 14oz **40**
USDA Prime boneless ribeye

Filet Mignon 8oz **39**
USDA Angus

Bone-In Filet 12oz **58**
USDA Angus

New York Strip 14oz **43**
USDA Prime

Bone-In Ribeye 20oz **65**
USDA Prime

Porterhouse Steak 24oz **65**
USDA Prime

Veal Chop 12oz **45**
Naturally raised milk-fed Provimi veal

Truebridge Farms Iowa Pork Chop 14oz **35**
Housemade chorizo sausage, sweet potato, zinfandel bbq sauce

Double Cut Lamb Chops
Two Chops **39** / Three Chops **52**
Rosemary-garlic demi-glace, heirloom bean ragout

Steak Temperatures

Rare (cool red center)
Medium Rare (warm red center)
Medium (pink center)
Medium Well (slightly pink)
Well Done (no pink)

All entrees are served with Spencer's signature chopped salad.

Spencer's uses only the highest quality 21-28 day aged, USDA Prime or locally sourced Natural and Organic meats.

Seasonal Specialties

Red Wine Braised Angus Beef Short Rib 32
Mushroom risotto, porcini mushroom cream

Slow Roasted Angus Beef Prime Rib 11oz **30** 18oz **38**
Creamy horseradish and au jus
(limited availability)

Steak Frites 28
Grilled Angus flatiron steak, bearnaise sauce, parmesan fries, garlic aioli

Prime Beef Meatloaf 25
Garlic smashed potatoes, caramelized French onion sauce, green beans

Plum Creek Farms Roasted Chicken Chop 29
Yukon potatoes, sweet peas, Calabrian chili-roasted garlic white wine sauce

Maple Leaf Farms Half Duck 30
Crispy skin breast, confit of duck leg, butternut squash puree, sweet and sour cabbage-fennel, port wine sauce

Market Fresh Seafood

Cajun Spiced Colorado Ruby Trout 29
Capers, tomato, crab, white wine butter, green beans, roasted potatoes

New Bedford Sea Scallops 38
Mushrooms-red onion marmalade, celery root-potato puree, red wine reduction

Seared Yellow Fin Tuna Au Poivre 38
Brown butter brussel sprouts

Moroccan Spiced Faroe Island Salmon 34
Harissa spiced lentils, carrot-orange compound butter

Seafood Pot Pie 30
Salmon, shrimp, crab, scallops, peas, carrots, potatoes, creamy bechamel sauce, puff pastry

Canadian Cold Water Lobster Tail
1 8oz Tail 38 | 2 8oz Tails 60

Add On Toppings

Cabernet Onions 3
Black Truffle Butter 6
Au Poivre 6
Bacon-Bleu 6
Oscar Style 9
Bleu Cheese 4

Sides

Half orders available, except the Baked Potato

Roasted Garlic Yukon Gold Smashed 9
Yukon gold potatoes, roasted garlic

Braised Medley of Mushrooms 10
Shiitake, crimini, oyster

Creamy Bleu Spinach 10
Bleu cheese, cream, parmesan cheese

Grilled Asparagus MP
Lemon, sea salt

Truffle Mac & Cheese 10
Applewood smoked bacon, chives
Add lobster **10**

Bacon Roasted Brussel Sprouts 10
Maple syrup, balsamic vinegar

Spicy Sweet Potato Fries 8
Honey chipotle ketchup

Spencer's Fries 8
Sea salt, garlic-parmesan, fine herbs

Loaded Baked Potato 8

Loaded Hash Browns 8
Sour cream, bacon, caramelized onion, chives, white cheddar

Risotto 10
Chef's fresh market creation

A 20% gratuity will be added to parties of 6 or more.

*CONSUMER ADVISORY: Thoroughly cooking foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions my be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information.