

# SPENCER'S<sup>®</sup>

## FOR STEAKS AND CHOPS

### Soups and Salads

**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

**Roasted Beet Salad 10**

Warm goat cheese-pistachio "truffles", petite greens, orange segments, balsamic

**Caesar Salad 9**

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

**Spencer's Signature Chopped Salad 8**

Candied walnuts, brie cheese, apple-carrot crudité, baby greens, champagne vinaigrette

**Chef's Grilled Salad Chicken 15 / Flatiron 18**

Chopped greens, bleu cheese, croutons, carrot, tomato-horseradish vinaigrette

### Sandwiches

**Chicken BLT 12**

Grilled chicken breast, applewood smoked bacon, tomato aioli, white cheddar, iceberg lettuce, toasted pretzel bun

**Fish Tacos (3) 14**

Battered mahi-mahi, cabbage, salsa roja, fresh lime

**Meatball Sliders 14**

Pepperoni sauce, parmesan cheese, basil pesto

**BBQ Pulled Chicken Sliders (3) 10**

Zinfandel bbq sauce, housemade pickles

**Seared Tuna Burger 16**

Sesame glaze, wasabi-avocado aioli, spicy kimchee, pretzel bun

**Spencer's Prime Rib Dip 16**

Mozzarella, horseradish cream sauce, toasted hoagie, au jus

**The Burger 15**

8oz prime beef patty, red wine onions, white cheddar, applewood smoked bacon, roasted garlic aioli, pretzel bun

**Beef Wagyu Hot Dogs (2) 14**

Spicy beer mustard, housemade seasonal pickled giardinera, pretzel bun

### Appetizers

**Chef's Selection of Seasonal Oysters 17**

East coast oysters, crackers, Tabasco, lemon

**Truffle Mac & Cheese 10**

Truffle, four cheese sauce, applewood smoked bacon, parmesan bread crumbs, chives

**Spicy Sweet Potato Fries 8**

Brown sugar, cayenne, honey-chipotle ketchup

**Spencer's Fries 8**

Sea salt, garlic-parmesan, fine herbs

**P.E.I. Mussels 16**

Chorizo, poblano chili, cilantro and lime

**Crab Cakes 18**

Lump crab meat, shrimp compound butter, mustard aioli, chives

**Charcuterie / Fromage Board 23**

Benton's country ham, Le Quercia nduja, house pate, regional American cheese, mustard, olives, nuts, honeycomb

**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

**Italian Beef Grilled Flatbread 13**

Mozzarella cheese, shaved ribeye, giardinera

**Truebridge Farms Braised Pork Belly 13**

Pastrami spices, onion-fennel marmalade, Templeton Rye mustard

**Jumbo Shrimp Cocktail 18**

Mustard aioli, lemon, Bloody Mary cocktail sauce

**Korean BBQ Lamb Ribs 16**

Housemade kimchee, kalbi bbq glaze

**Prime Meatballs 12**

Pepperoni sauce, parmesan, basil

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 may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information.