

SPENCER'S

FOR STEAKS AND CHOPS

Onion Soup 8

Gruyère grilled cheese sandwich

Chilled Colossal Shrimp each 5

Absolut Peppar bloody mary cocktail sauce

Oysters on the Half Shell market

Cracked pepper mignonette

Romaine Hearts 10

Rustic croutons, aged parmesan

“Shaken not Stirred” Cobb Salad 16

Farmhouse ranch dressing

Wild Salmon Niçoise Salad 16

Red wine vinaigrette

Steak and Blue Cheese Salad 18

Blue cheese vinaigrette, applewood smoked bacon, crispy onion straws

Steakhouse Burger and Fries 14

7oz USDA Natural ground beef, Tillamook sharp white cheddar, applewood smoked bacon

72-Hour Short Rib Sliders 12

Zinfandel reduction, roasted shallot marmalade, Spencer's fries

Spencer's Dip 16

Grilled steak, roasted peppers, melted gruyère, French onion jus

Charcuterie Board 16

Local cured meats and artisan cheeses, marinated olives, brioche rolls

B.L.T.A. 12

Rustic Italian bread, spicy remoulade, avocado

El Toro IPA Battered Fish & Chips 15

Fresh Halibut, caper remoulade

Petaluma Free Range Chicken Chop 16

Grilled asparagus, warm fingerling potato salad, pan juices

Coriander Crusted Halibut 17

Chilled seafood salsa, chive oil, pan roasted spinach

GaUCHO “Steak-Frites” 17

Spicy sweet potato fries, chimichurri sauce

Loaded Hash Browns 10

Applewood smoked bacon, sharp white cheddar, sweet onions, chives, sour cream

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food borne illnesses.

A gratuity of 20% will be added to parties of 8 or more.