

S.

SALADS & STARTERS

LUMP CRAB & LOBSTER CAKE 21
MEYER LEMON CUSTARD, CHARRED LEMON

OYSTERS ROCKEFELLER 14
SPINACH, SHALLOT, PERNOD

SPENCER'S HOUSE 9
*BABY GREENS, CANDIED PECANS
MANCHEGO, GREEN TOMATO VINAIGRETTE*

WEDGE 12
*BABY ICEBERG, TART ONIONS, ROASTED
TOMATOES, STILTON BLUE*

COLOSSAL SHRIMP COCKTAIL 17
ATOMIC COCKTAIL, HORSERADISH

HOUSE FLARED BACON 15
*CHOCOLATE, MAPLE BOURBON,
TOASTED SUGAR*

CLASSIC CAESAR 13
GARLIC CROUTONS, ANCHOVY EMULSION

SMOKED SALMON & BABY BEET 16
*MARBLE POTATOES, STONE MUSTARD
VINAIGRETTE, 74 DEGREE EGG*

ENTREES

CEDAR SCENTED SALMON 32
*BOURBON LACQUER, DEMI SQUASH
WHITE BEAN RAGOUT*

CHILEAN SEA BASS 38
*PICKLED OCA, MICRO ROOT VEGETABLES
PISTACHIOS, CARROT VELOUTE*

SURF AND SURF 48
*BROILED COLD WATER LOBSTER TAIL, BLUE
CRAB CAKE, CELERY ROOT SLAW, MEYER
LEMON CUSTARD*

CHICKEN & BISCUITS 30
*CIDER BRINED, 100 PROOF GLAZE
BUTTERMILK BISCUITS*

SOMETHING MORE

FORAGED MUSHROOMS 13
ONIONS, DEMI GLACE, FRESH HERBS

HARICOT VERT 10
ROASTED GARLIC GLAZE

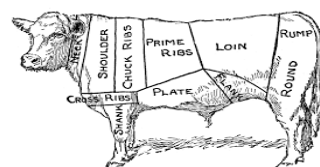
POTATO GRATIN 10
A LA DAUPHINOISE

DUCK MAC AND CHEESE 12
DUCK CONFIT, GOAT CHEESE, PARMESAN CRISP

WHIPPED POTATOES 8
IDAHO RUSSETS, SOUR CREAM

CHICKEN FRIED ONIONS 8
COMEBACK SAUCE

LOADED POTATO 12
PIMENTO CHEESE, CANDIED BACON, CHIVES



STEAKS & CHOPS

FILET MIGNON 43
8 OZ. FRESH FROM FLORIDA BARREL CUT

NEW YORK STRIP 47
*14 OZ. USDA PRIME CENTER CUT
DRY AGED 28 DAYS*

RIBEYE 51
*16 OZ. USDA PRIME BONELESS RIBEYE
DRY AGED 30 DAYS*

BONE IN FILET 58
16 OZ. CERTIFIED ANGUS BEEF

SPENCER'S CUT 74
*30 OZ. USDA PRIME BONE-IN RIBEYE
DRY AGED 30 DAYS*

STUFFED PORK CHOP 46
*DOUBLE CUT, APPLE & GOAT CHEESE FARCE
MAPLE GLAZE, SMOKED GOUDA POLENTA CAKE*

INDULGE

CRAB CAKE OSCAR 16
BLUE CRAB, SAUCE BÉARNAISE

CREAMY HORSERADISH 5

AU POIVRE 8
PEPPERCORN CRUST, SAUCE AU POIVRE

SMOKED BLUE CHEESE 6

BÉARNAISE 5

RED WINE BORDELAISE 5

CONSUMING RAW OR UNDERCOOKED
MEATS, POULTRY, SEAFOOD, SHELLFISH
OR EGGS MAY INCREASE THE CONSUMERS
RISK OF FOODBORNE ILLNESSES. WE ARE
HAPPY TO ACCOMMODATE ANY OF
YOUR DIETARY NEEDS.
PLEASE ASK YOUR SERVER.



CHEF ANTHONY FRASKE