

# S.

## SALADS & STARTERS

STEAKHOUSE CHOPPED 14  
*BACON VINAIGRETTE*

CLASSIC CAESAR 13  
*ANCHOVY EMULSION, PARMESAN*

SPENCER'S HOUSE 11  
*MIXED GREENS, CANDIED PECANS  
MANCHEGO, GREEN TOMATO VINAIGRETTE*

WEDGE 14  
*BABY ICEBERG, PICKLED ONIONS  
ROASTED TOMATOES, STILTON BLUE*

## ENTRÉES

FAROE ISLAND SALMON 38  
*WATERCRESS BLOOMS, LEMON VERBENA  
CITRUS CUSTARD*

ATLANTIC SWORDFISH 37  
*PRESERVED FENNEL, O.G. CONSERVE  
ASPARAGUS*

WHOLE ROASTED BRANZINO 39  
*CHARRED BROCCOLINI, CITRUS FUMET*

CHICKEN & BISCUITS 32  
*CIDER BRINED, 100 PROOF GLAZE  
BUTTERMILK BISCUITS*

## SOMETHING MORE

FORAGED MUSHROOMS 14  
*ONIONS, DEMI GLACE, HERBS*

HARICOT VERT 11  
*GARLIC BUTTER*

POTATO GRATIN 12  
*A LA DAUPHINOISE*

CHARRED BROCCOLINI 11  
*SHALLOTS, LEMON*

GRILLED ASPARAGUS 14  
*GORGONZOLA CREAM, BLACK TRUFFLE*

LOADED POTATO 12  
*PIMENTO CHEESE, CANDIED BACON, CHIVES*

DUCK MAC AND CHEESE 15  
*DUCK CONFIT, GOAT CHEESE  
PARMESAN CRISP*

COLOSSAL SHRIMP COCKTAIL 19  
*ATOMIC HORSERADISH*

HOUSE FLARED BACON 16  
*CHOCOLATE, MAPLE BOURBON,  
TOASTED SUGAR*

WAGYU MEATBALL 20  
*TOMATO SUGO, RICOTTA, SOURDOUGH*

OYSTERS ROCKEFELLER 16  
*SPINACH, SHALLOT, PERNOD*

FRENCH ONION SOUP 12  
*VEAL MARROW, BROILED GRUYERE*

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

## STEAKS & CHOPS

FILET MIGNON 47  
*8 OZ. IOWA PREMIUM ANGUS*

NEW YORK STRIP 49  
*14 OZ. USDA PRIME, DRY AGED 28 DAYS*

RIBEYE 53  
*16 OZ. USDA PRIME, DRY AGED 30 DAYS*

BONE IN FILET 62  
*16 OZ. IOWA PREMIUM ANGUS*

SPENCER'S CUT 78  
*30 OZ. USDA PRIME BONE-IN RIBEYE  
DRY AGED 30 DAYS*

VEAL TOMAHAWK TAGLIATA 60  
*18 OZ, PAN SEARED, CABERNET LACQUER*

DOUBLE CUT ELK CHOP 54  
*DURHAM RANCH, WY*

## INDULGE

CRAB CAKE OSCAR 17  
*BLUE CRAB, SAUCE BÉARNAISE*

COLD WATER LOBSTER TAIL 24  
*BROILED, DRAWN BUTTER*

SCALLOP DE JONGHE 12  
*GARLIC BUTTER, BREAD CRUMBS*

CREAMY HORSERADISH 5

BÉARNAISE 5

AU POIVRE 8  
*PEPPERCORN CRUST, SAUCE AU POIVRE*

