

MASSELOW'S

RESTAURANT

HUMBLE BEGINNINGS

Artisan Cheeses

House-made crackers and dried fruit 12

Artichoke Dip

Chicken Andouille sausage 9

King Crab Cocktail

Spicy Louis style aioli, gazpacho horseradish 12

Carnoroli Seared Scallop

Lemon roasted cauliflower sauce 10

Fresh Pacific Oysters

On the half-shell, Bloody Mary, champagne mignonette 14

Smoked Alaskan King Salmon

Coriander maple griddle cakes, horseradish mascarpone, caper popcorn 13

Cider Braised Pork Belly

Crispy fried wonton, cilantro aioli, Asian apple slaw 8

SMALL TRADITIONS

Masselow's Green Salad

Organic greens, radish, pine nuts, dried fruit, Cypress Grove goat cheese 6

Seasonal Cobb Salad

Fresh seasonal offering 14

Baby Spinach Salad

Toasted Oregon filberts, golden raisins, Parmesan Reggiano 6

Fig, Pear & Almond Salad

Baby spinach, arugula and balsamic vinaigrette, chèvre crostini, caramelized onions 7

Chef's Northwest Chowder

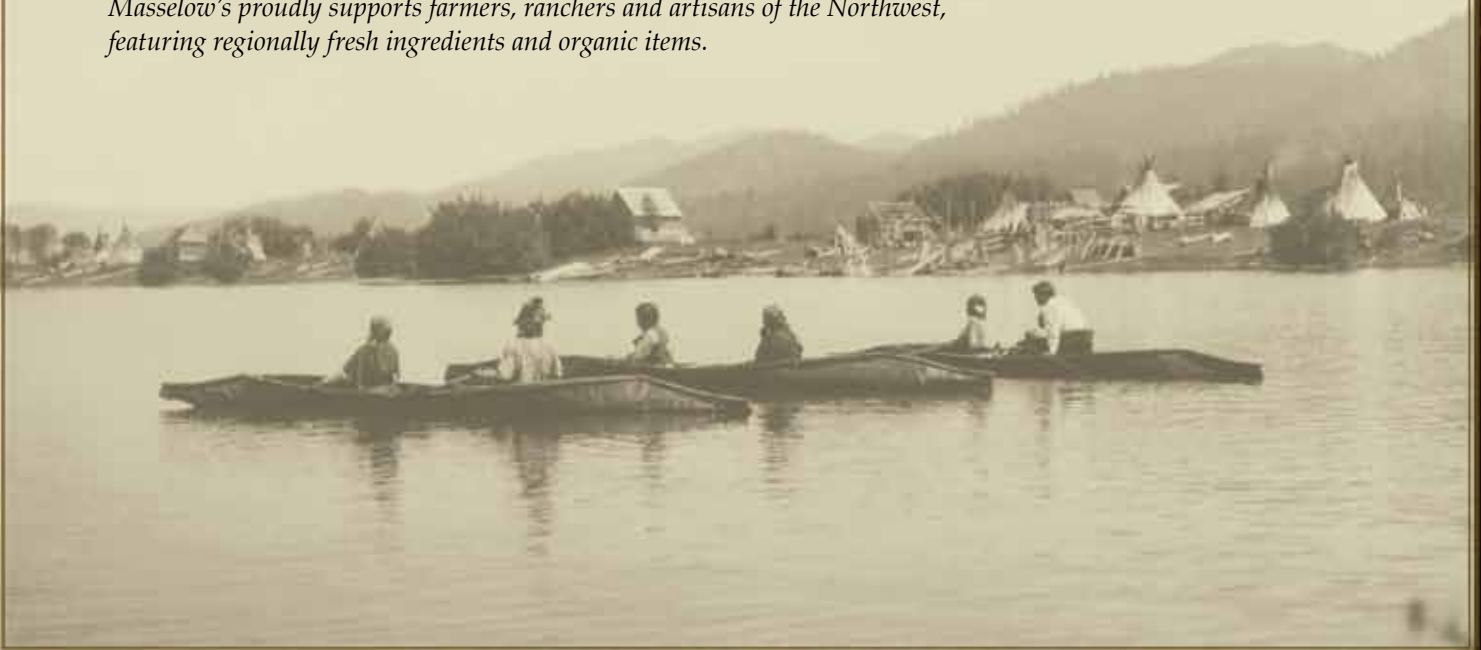
8

Ever Changing Seasonal Soup

Plentiful 5

Bountiful 8

Masselow's proudly supports farmers, ranchers and artisans of the Northwest, featuring regionally fresh ingredients and organic items.



MASSELOW'S

RESTAURANT

FROM THE LAND

Draper Valley Free Range Chicken

Raspberry balsamic glaze, Mountain Red rice and grains, braised chard

22

Grilled Ellensburg Lamb Chops

Sweet sherry mustard butter, roasted root vegetables

39

New York Strip Steak

Painted Hills natural beef, Wheeler County, Oregon, bone in, horseradish butter, seasonal vegetable and potato

34

Braised Veal Shank

100% natural grain fed. Portobello yellow corn polenta, seasonal vegetable

23

Montana Bison Rib-Eye Steak

Montrail Bison Company, St. Ignatius, Montana, seasonal vegetable and potato

38

Dry Aged Pork Chop

Porterhouse cut Duroc pork, Compart Family Farms, maple white truffle butter, seasonal vegetable, blue corn grits

29

Washimi Filet Mignon

American Kobe style, Lexington, Oregon. Smoked Salish sea salt, horseradish aioli. Seasonal vegetable and potato

46

Forest Mushroom Tagliatelle

House-made morel mushroom pasta, seasonal mushrooms and vegetables, ginger basil butter

20

Masselow's Winter Grill

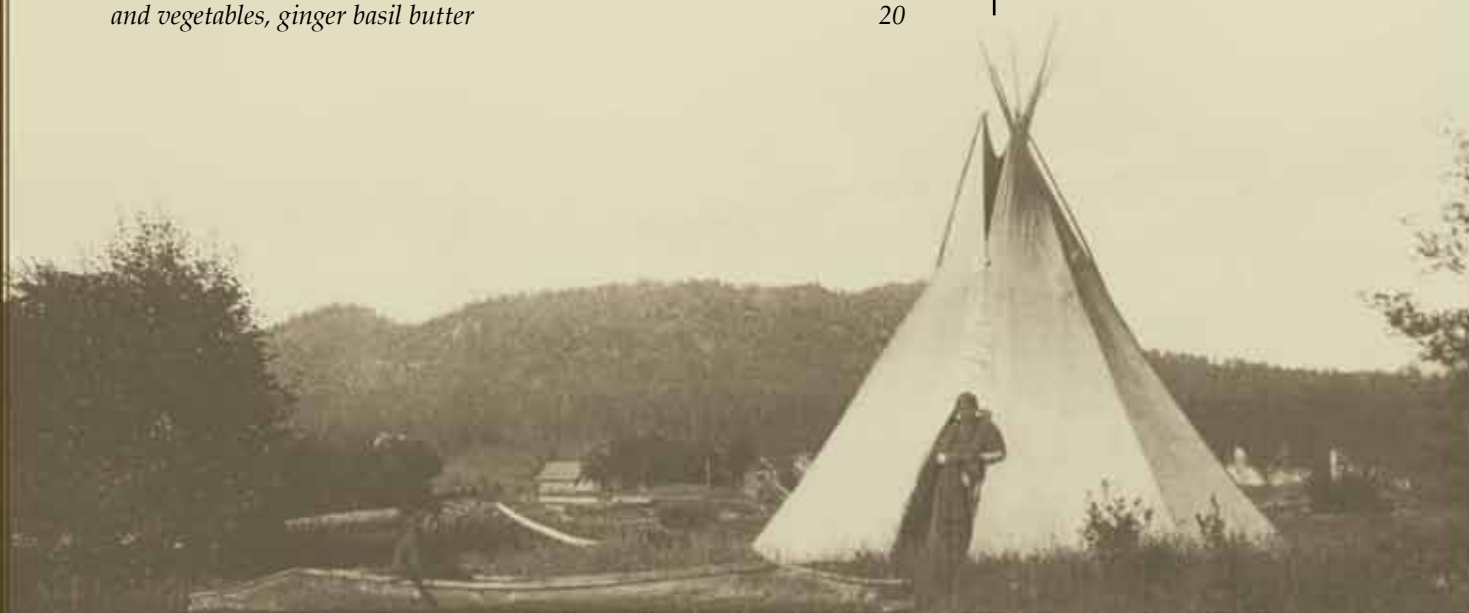
A selection of all three

36

Montana Bison Rib-Eye Steak

Draper Valley Free Range Chicken

Wild King Salmon



FROM THE WATERS

Wild King Salmon

Troll caught, Yakutat, Alaska. Roasted sweet potatoes, grilled Northwest fruit, organic greens 35

Soft Shell Crabs

Crispy tempura fried, sweet chili butter sauce, Shitake mushrooms, snap peas, bamboo rice 22

Smoked Scallops

House-made black fettuccini, huckleberry vodka beurre blanc, crispy pancetta 33

Prawns in Saffron Cream

Portobello mushrooms, arugula, tomatoes, orzo pasta 33

Chilean Sea Bass

Miso mirin glaze, warm couscous, cabbage slaw 29

North Atlantic Lobster

Butter poached, Thermidor sauce, herbed baby dumplings 44

PERFECT FOR SHARING

King Crab au Gratin	12	Shrimp Scampi	9
Creamed Spinach	5	Roasted Cauliflower Gruyère	6
Four Cheese Baked Pasta	7	Parmesan Port Mushrooms	7
Seasonal Fresh Vegetable	7	White Truffle Duchess Potatoes	7

Masselow's Ever Changing Seasonal Soufflé

Please order ahead to allow additional time for preparation.

We kindly request parties of eight or more be on one bill; gratuity will be added.

Please inform your attendant of any allergy or dietary concerns. Not all ingredients are listed on the menu. Eating raw or undercooked meats, shellfish, eggs or poultry may increase your risk for food borne illnesses.

