

# MASSELOW'S

STEAKHOUSE

## SPECIAL EVENT MENU

### STARTERS

**Roasted Garlic Hummus**  
*Seasonal vegetable, olive, crackers* 16

**Candied Pork Belly**  
*House-smoked pork belly,  
peppered apple cider vinegar caramel* 14

**Shrimp Cocktail**  
*Smoked cocktail sauce,  
chiffonade romaine* 20

**Charcuterie**  
*Artisan cheeses, fig jam, cured meats,  
smoked garlic honey mustard, crackers* 28

### SALADS

**Masselow's Green**  
*Mixed greens, roasted tomato, toasted almond,  
Cougar Gold, balsamic vinaigrette* 10

**Caesar**  
*Romaine, Parmesan, house-made croutons,  
Caesar dressing, lemon* 13

**Sweet Citrus Spinach**  
*Pickled fennel, Gruyère, radish, dried cranberries, toasted almond,  
creamy pineapple mango dressing* 13



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## ENTRÉES

### Cobb Salad

*Romaine, mixed greens, cucumber, red onion fritz,  
bacon, tomato, egg, bleu cheese dressing* 20  
Add Tenderloin Tips\* 9  
Add Smoked Salmon 5  
Add Garlic Chicken 4

### Chimichurri Grilled Prawns

*Gazpacho couscous, whipped garlic, shaved cucumber,  
charred tomato, pickled red onion* 38

### Huckleberry Crusted Salmon\*

*Chinese black rice, roasted vegetable, shiitake,  
pistachio, huckleberry purée, chive oil* 40

### Pan-Seared Halibut\*

*Asparagus risotto, preserved lemon beurre blanc,  
strawberry purée, sweet basil champagne slaw* 53

### USDA Choice Steaks\*

*Russet purée, seasonal vegetable*  
Tenderloin, 8oz 57  
Coulotte, 12oz 37

### USDA Prime Steaks\*

*Russet purée, seasonal vegetable*  
Filet Mignon, 10oz 75  
New York, 14oz 61  
Rib Eye, 16oz 82  
Bone-In Rib Eye, 24oz 100

## DESSERTS

### Lemon Posset

*Silky lemon pudding, fresh berries* 13

### Espresso Chile Torte

*Flourless chocolate cake, espresso chile salted caramel,  
white chocolate espresso mousse,  
spiced dark chocolate ganache, cacao nibs* 13

### Ice Cream Trio

*Ask your server for our seasonal offerings* 10

### Chef Tyler Leonard

**A 20% service charge is added to all guest checks and distributed directly to our staff.  
Any additional tip left for the service staff is entirely optional.**

**Gluten-friendly and vegetarian options available upon request.**

Our kitchen prepares food that may contain or come into contact with the same surfaces of the following allergens:  
milk, eggs, fish, shellfish, tree nuts, peanuts, wheat (gluten), and soy. Please inform your server of any food allergies. Not all ingredients are listed on the menu.

\*Eating raw or undercooked meats, shellfish, eggs or poultry may increase your risk for foodborne illnesses. 5/4/2026