

# Spencer's Dinner

## *Tastes of the Orient*

### **Moo Shu Duck \$9**

Pulled roast Hunan duck, rolled in hand made moo shu wrappers served with fresh watercress and Chinese mustard

### **Coconut Shrimp \$11**

Jumbo #1 Ecuadorian shrimp house battered with flaked coconut with a cucumber kimchee and apricot ginger sauce

### **Smoky Pork Shu Mai \$7**

Open faced steamed dumplings stuffed with shiitake mushrooms, green onions and spicy soy dipping sauce

### **Bonsai Tuna \$11**

Soy marinated #1 Ahi tuna, rolled in nori and tempura fried, served with wasabi aioli and ponzu sauce

### **Spencer's Sampler \$30**

Moo Shu Duck, Smoky Pork Shu Mai, Calamari and Coconut Shrimp

## *Spencer's Signature Appetizers*

### **Escargot \$9**

Sautéed button mushrooms & French helix snails, dry sherry, boursin cheese, roasted garlic, butter, grilled crostini

### **Baked Brie \$10**

French brie, raspberry preserves, puff pastry, toasted almonds, mango chutney, sliced apples and fresh berries

### **Martini Shrimp Cocktail \$11**

Spicy cocktail sauce served in a martini glass with four jumbo shrimp

### **Szechuan Calamari \$9**

Ring & tentacle calamari, fried crisp and tossed with Szechuan peppercorns served with mango salsa and chili lime aioli

### **Jumbo Sea Scallops \$14**

pan seared sea scallops, pancetta, wilted arugula and grape tomato relish

## **Spencer's "All you Want" Salad Bar \$15**

Two homemade soups, Caesar salad, mixed green salad, six dressings, five specialty salads and fresh bread

*Add the salad bar to any entrée for \$4*

## **Spencer's Specialties**

### **The Vegetarian \$17**

Basil risotto and fresh mozzarella stuffed in an heirloom tomato, roasted and served with Mesculin greens, sweet pepper coulis and balsamic vinegar reduction

### **Hudson Valley Roast Duck Breast \$29**

Pan seared boneless breast of duck served with fresh herb risotto and wild morel sauce

### **Rack of Colorado Lamb \$36**

Wild mushroom risotto, wilted spinach, merlot sauce and mint oil

### **Roasted Half Chicken \$19**

Served over wilted baby spinach with tomato and artichoke cous cous

### **Free Range Natural Chicken Breast \$20**

Pan seared bone in chicken breast, stuffed with Fontina cheese and basil, served on soft polenta with grape tomato ragout

## Our Famous Roasted Prime Rib \$24.95

### *All you can eat!*

Spencer's Prime Rib is choice grade and rubbed with our own blend of spices cooked slow and low, including our fresh salad bar with two homemade soups, Caesar salad, mixed green salad, six dressings, five specialty salads and bread.

The prime rib is "all you want" while supplies last.

Smaller appetite? Try our Queen cut (8oz)  
with one trip to the salad bar for \$18

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*All Spencer's Steaks are USDA choice or higher grade and grilled over an open flame to your choice of temperature. Our entrées include garden fresh vegetables.*

## Steaks and Ribs

**The Ultimate Steak! 14 oz, Bone In, Center Cut Prime Grade, New York Strip \$42**  
with roast garlic, fried leeks and your choice of starch

### **Cowboy Steak \$28**

Chili rubbed 14 oz bone in rib-eye steak,  
roasted corn jalapeno demi-glace and  
garlic mashed potatoes

### **Eight Ounce Beef Tenderloin \$32**

Gruyere-potato gratin, baby green bean and  
bacon salad with red wine glaze

### **Fire Roasted Pork Tenderloin \$21**

Herb and Dijon marinated pork tenderloin with creamy Parmesan polenta and balsamic  
smothered crimini mushrooms

### **Surf and Turf \$43**

Grilled medallion of beef tenderloin with braised warm water Australian lobster tail  
brushed with sauce rosé, *and your choice of starch*

## Our Award Winning Baby Back Pork Ribs

*"People's choice" winner at the state BBQ challenge in Frisco  
served with cranberry bourbon BBQ sauce.*

*Half rack \$20, full rack \$30, with your choice of starch*

*Add a 1/4 rack to any entrée for \$8*

## Fish and Seafood

### **Thai Cedar Planked Salmon \$22**

Salmon filet cooked on a cedar plank,  
glazed with our hoisin sauce and topped  
with sesame, ginger and kaffir lime leaves,  
*and your choice of starch*

### **Great Lakes Walleye Pike Filet \$21**

Pan Seared Walleye,  
lemon caper butter sauce,  
*and your choice of starch*

### **Shrimp Linguine \$22**

Jumbo shrimp sautéed with pancetta,  
tomatoes and arugula served  
with Parmesan cream sauce and linguine

### **Twin Lobster Tails \$44**

Two Australian warm water lobster tails,  
charred on the grill, butter braised,  
served with sauce rosé  
*with your choice of starch*  
*Add a lobster tail to any entrée for \$19*

### **Alaskan King Crab Legs \$43**

One pound jumbo red king crab legs,  
steamed to order served with  
melted butter and lemon,  
*with your choice of starch*

### **Rocky Mountain Rainbow Trout \$20**

Rainbow trout, stuffed with shrimp and  
crab served with fresh basil beurre blanc,  
*and your choice of starch*

*19% gratuity may be added to tables of 5 or more and for separate checks.*