

SPENCER'S

Menu is available for Lunch and Dinner.

Lite Bites

Spiced Rum & Coke Shrimp \$10

Grilled Pineapple, Caribbean Black Beans

Fried Calamari \$9

Smoked Tomato Coulis,
Asiago Cheese

Grilled Chicken Quesadilla \$8.50

Herb Flour Tortilla filled with Sautéed Bell Peppers, Julienne Onions,
Seasoned Black Beans, Guacamole, Sour Cream

Peppercorn Seared Tuna \$9.50

Carrot & Beet Curls, Cucumber,
Pickled Pepper Aioli, Balsamic Reduction

Smoked BBQ Ribbets \$7.50

Mountain BBQ

Edamame Hummus \$7

Warm Pita Bread, Potato Chips, Celery Sticks,
Kalamata Olives, Banana Peppers

Chicken Tenders or

Buffalo Wings \$7.50

Tossed in Crystal Hot Sauce,
Blue Cheese Dressing, Celery Sticks

Soup & Salad

Traditional French Onion Soup \$5

French Bread Crouton,
Provolone, Asiago

Soup of the Day \$5

Cup of our Homemade Specialty

Soup & Sandwich \$7

Cup of our Soup of the Day Paired with
a Single Garlic Grilled Cheese Sandwich

Summer Salad \$11

Seared Tuna on a Bed of Mixed Field Greens, Julienne Carrots, Red Onion, Sliced Orange,
Fresh Strawberries, Crumbled Feta, Citrus Vinaigrette

Spencer's Caesar Salad \$8

Fresh Focaccia Croutons,
Asiago Cheese

House Salad \$8

Mixed Field Greens, Roma Tomatoes, Kalamata
Olives, Julienne Carrots, Crumbled Bleu Cheese,
Sun Dried Cranberries & Choice of Dressing

Add Grilled Herb Chicken or Spicy Popcorn Shrimp to House and Caesar Salad for \$3

Flame Grilled Flat Bread Pizza

Quartered Crimini Mushrooms, Baby Spinach,
Roma Tomato, Bleu Cheese, Basil Garlic Oil

\$11

Blackened Chicken, Peppered Bacon, Asparagus,
Artichoke Hearts, Crumbled Goat Cheese,
Basil, Grilled Cantaloupe Relish

\$12

Sandwiches

Served with your choice of side of French Fries, Sweet Potato Fries, Lemon Pepper Chips, or Fresh Fruit

Twin Garlic Grilled Cheese Sandwich \$7

Thick Garlic Bread with Tomato, Cheddar, Pepper
Jack, Asiago Cheese

Grilled Chicken Guacamole \$10.50

Grilled Herb Marinated Breast of Chicken, Thick
Pepper Bacon, Pepper Jack Cheese, Guacamole
on a Toasted Brioche Bun

Spencer's Burger \$10.50

½ lb Angus Burger, Charbroiled to Order, Served on a Toasted Brioche Bun
Choice of Cheese; Cheddar, Swiss, Provolone, Pepper Jack or Bleu Cheese
Add Sautéed Mushrooms, Bacon or Grilled Onions for \$1 extra

Buffalo Fried Shrimp Po Boy \$9

Dressed with Mayo, Shredded Lettuce,
Slice Tomato

Bison Reuben \$10

Corned Bison, 1000 Island dressing,
Swiss Cheese, Sauerkraut on Swirl Rye Bread

Hot Roast Beef Po Boy \$8.50

Shaved Prime Rib Smothered in Marsala Demi,
Dressed with Lettuce, Tomato

Sourdough Club \$9

Turkey, Peppered Bacon, Havarti, Lettuce,
Tomato, Red Onion

Entrée's

Available After 5:30 pm

Appropriate Entrée's Served with Sautéed Seasonal Vegetables and choice of side.

Buttered Brown Rice Pilaf, Crisp French Fries,
Twice Baked Red Potatoes with Yukon Gold, Gorgonzola, and Scallions
Or Au Gratin Asiago Mac n' Cheese with Divina Tomatoes
Add House, Caesar, or Cup of Soup of the Day to Any Entrée \$3

Rocky Mountain Trout Piccata \$22

Sautéed Shrimp, Key Lime Caper Berry Butter

Mediterranean Spiced Chicken \$17

Haystack Mountain Goat Cheese, Sundried
Peach Chardonnay, Brown Butter Rice Pilaf

Six Cheese Sacchetti Pasta \$17

Crimini Mushrooms, Garlic, Divina Tomatoes, Artichoke Hearts, Asparagus,
Sautéed Onions, Smoked Tomato Pesto Jus, Garlic Bread

Baby Back Ribs

Full or Half slab, Mountain BBQ
Full Rack \$27, Half Rack \$19

Pepper Bacon Crusted Ahi Tuna \$27

Asparagus, Crimini Mushrooms,
Grilled Onion & Peppers

Certified Angus Beef Selection

Add Your Choice of Topping to any Steak
Roasted Garlic Butter, Mushroom Demi or Caramelized Onion & Gorgonzola

8 oz 21 Day Dry Aged Top Sirloin Steak \$23

10 oz Flat Iron Steak \$21

7oz Tenderloin \$31

12 oz 21 Day Dry Age NY Strip \$31

All You Can Eat Certified Angus Prime Rib \$23.50

Hand Rubbed Seasoning and Slow Roasted

Queen Cut \$19.50

Single 10 oz cut

15% gratuity may be added to tables of 5 or more and for separate checks