

Spencer's

AT THE WATERFRONT

appetizers & plates to share

vietnamese chicken wings coriander, toasted cashews, chili & garlic caramel 16

stuffed mushrooms
fennel & foie gras sausage 15

baba ganoush split pea fritters, market crudité, warm pita 14

sweet potato flat bread goat cheese, honey & black pepper vinaigrette 14

bits & bites warm marinated olives, rosemary salted almonds 13

ham & gruyère croquettes
apple cider mustard 15

pan seared foie gras charred pineapple, vanilla & pineapple chutney, brioche 24

baked bacon-wrapped prunes
chorizo & cream cheese stuffing, toasted almonds, charred tomato sauce 15

soups & salads

caesar
little gem lettuce, white anchovy, garlic bread croutons 12

endive & pear salad
candied walnuts, squash mostarda, aged cheddar, pear-cider vinaigrette 13

big blue
blue cheese, leafy greens, bacon bits, sweet & sour cranberry 12

warm roasted carrot salad
quinoa tabbouleh, sheep's milk feta, guajillo chili oil, honey-lime vinaigrette 14

tuscan bread & vegetable soup
cannellini beans, kale, toasted bread, parmesan broth 9

smoked haddock chowder
potatoes, bacon, saltine crackers 12

market board

Selections of fresh fish, local meats and veggies change daily!
YOUR SERVER HAS THE DETAILS



STEAKS

craft cut beef

6 oz tenderloin 42

8 oz bavette 32

10 oz striploin 39

12 oz ribeye dry-aged 35 days 49

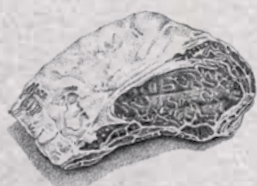
all steaks are brushed with red wine butter and served with potatoes and farm inspired vegetables.

ADD SURF & MORE

parmesan baked lobster 25
make it an entrée +7

ginger & garlic jumbo shrimp 20

seared foie gras 22



classic mains

craft cut burger crispy bacon, pickle, smoked cheddar, steak sauce aioli 19

mussel & clam linguini
chili, garlic bread crumbs, really good olive oil 23

honey glazed brick chicken
grilled pear, roasted potatoes, celery root purée, west avenue hard cider sauce 27

ricotta cavatelli stewed porcini, braised kale, hazelnut gremolata, sherry gastrique 19

baked lasagna burrata cheese, baby spinach, caramelized onion, spicy pork sausage ragù 21

crispy pork schnitzel spätzle, warm leafy greens, whole grain mustard, brown butter-apple purée 27

grilled confit king oyster mushrooms
cellared vegetable israeli cous cous, parsley pesto, pomegranate molasses 21

CHILLED SHELLFISH

served on a bed of crushed ice

bloody caesar peel & eat shrimp
classic cocktail 23

half 1 1/4 pound canadian lobster
lobster & avocado salad, habanero-mango aioli 25

east & west coast oysters
habanero-mango hot sauce, classic mignonette 3ea

platters

grand serves 2-3 75
deluxe serves 4-6 125



sides

grilled portobello mushrooms
pecorino, oregano, chili, lemon 9

duck fat fries
malt vinegar aioli, thyme salt 7

glazed brussels sprouts
bacon lardons, dried fruits, toasted pistachio 9

tuesdays steaks & grapes

from 5pm

Enjoy two of our Farm Aged Craft Cut Steaks with Frites & a bottle of wine

***sommelier wines change weekly*