

THE  
**L O U N G E**

AT MASSELOW'S

**STARTERS**

**Candied Pork Belly 14**

*House-smoked pork belly,  
peppered apple cider vinegar caramel GF*

**Steak Bites\* 18**

*Seared USDA Prime beef,  
Gorgonzola cream, crisp russet fries*

**Shrimp Cocktail 20**

*Smoked cocktail sauce, chiffonade romaine GF*

**Crab Cake 22**

*Dungeness crab, red onion,  
pepper, cream cheese,  
pineapple cilantro chili sauce*

**Charcuterie 28**

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

**SOUP & SALADS**

**Masselow's Green Salad 10**

*Mixed greens, roasted tomato, toasted almond,  
Cougar Gold, balsamic vinaigrette GF*

**Caesar Salad 13**

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

**Burrata Salad 14**

*Grilled beefsteak tomato, basil,  
olive oil, balsamic reduction GF*

**Cobb Salad 20**

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

**Soup du Jour 13**

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. 2/11/25

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**ENTRÉES**

**Double Smash Burger\* 16**

*American cheese, caramelized onion,  
Thousand Island, crisp russet fries*

**Grilled Swordfish\* 32**

*Fried Cotija polenta, peach salsa,  
pickled red cabbage, onion and fennel slaw,  
macadamia compound butter GF*

**Pan-Roasted Frenched Chicken 36**

*Irish champ potato, roasted vegetable,  
pear pancetta cream sauce, whiskey glaze GF*

**Huckleberry Crusted Salmon\* 40**

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

**STEAKS & CHOPS**

*Simply chargrilled with sea salt  
and cracked Tellicherry pepper,  
finished with garlic thyme tallow,  
russet purée, and seasonal vegetable.*

**12oz USDA Choice Coulotte\* 35**

**14oz USDA Prime New York\* 56**

**Bone-In Pork Chop 41**

*Creamy polenta, wilted spinach, tomato,  
mushroom marsala demi-glaze*

**DESSERTS**

**Fruit Galette 12**

*Sabayon, custard, fresh fruit*

**Espresso Chile Torte 13**

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

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**SEASONAL**

**The Quest 16**

Available exclusively at  
The Lounge at Masselow's  
44° North huckleberry vodka,  
Aperol, orange juice

**Mango Royale 16**

Aviation American Gin, mango purée,  
lime juice, honey simple syrup, dry vermouth

**James Dean 16**

Basil Hayden bourbon, St-Germain, lemon juice,  
honey simple syrup, orange bitters, soda water

**Pendleton Breeze 16**

Pendleton Whisky, blueberry purée,  
lemon juice, soda water

**Huckleberry Pomegranate Cosmo 16**

44° North huckleberry vodka,  
pomegranate liqueur, Cointreau,  
lime juice, huckleberry purée

**NEW FASHIONED  
COCKTAILS**

**Black Walnut New Fashioned 16**

Woodford Reserve, simple syrup,  
black walnut bitters,  
Amarena cherry juice

**Maple New Fashioned 16**

Woodford Reserve, barrel-aged maple syrup,  
Amarena cherry juice, Peychaud's Bitters

**Honey Ginger New Fashioned 16**

Woodford Reserve, honey ginger simple syrup,  
Peychaud's Bitters

**BEER**

**Bud Light 5**

**Coors Light 5**

**Kokanee 5**

**Blue Moon 5.5**

**Peroni Italian Lager 6.5**

**Heineken 6.5**

**Brick X Brick IPA 6.5**

**Angry Orchard Crisp Apple Cider 7**

**No-Li Porch Glow Amber 7.5**

**Tieton Bourbon Barrel Peach Cider 8**

**Deschutes Black Butte Porter 7**

**Black Cherry White Claw 7.25**

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**SPARKLING**

**G.H. Mumm Champagne, France 18**  
*Ripe peach, apricot, pineapple*

**Gruet Sauvage Brut, New Mexico 14**  
*Green apple, lemon,  
touch of minerality, bright effervescence*

**Gruet Sauvage Brut Rosé, New Mexico 14**  
*Wild strawberry, hint of cherry*

**Luna Nuda Prosecco, Italy 12**  
*Pear, green apple, Meyer lemon, honey*

**WHITE**

**Browne Family Heritage Chardonnay,  
Columbia Valley 13**  
*Oak, pear, passion fruit*

**Three Brooms Sauvignon Blanc,  
Marlborough 12**  
*White peach, lime leaf, flint*

**Maso Canali Pinot Grigio,  
Trentino 10.5**  
*Peach, apple, honey*

**Vietti Moscato d'Asti,  
Piedmont 12**  
*Sweet peach, mango*

**ROSÉ**

**Browne Family Grenache Rosé,  
Columbia Valley 11**  
*Strawberry, watermelon*

**Latah Creek Huckleberry Riesling,  
Columbia Valley 8**  
*Bright stone fruit, honey*

**RED**

**Böen Pinot Noir, Santa Lucia 14**  
*Ripe plum, dried rosemary, cinnamon*

**Browne Family Heritage  
Cabernet Sauvignon,  
Columbia Valley 13**  
*Black pepper, marionberry, dark chocolate*

**Cataclysm Red Blend,  
Columbia Valley 11**  
*Chocolate, fig, vanilla*

**L'Ecole No 41 Merlot,  
Columbia Valley 15**  
*Blackberry, plum, tobacco*

**Red Schooner Voyage 11 Malbec,  
Mendoza 20**  
*Cherry, blackcurrant, vanilla*

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**DESSERT WINE**

Beringer Nightingale Sémillon,  
Napa Valley 9 | 50

Château Pajzos Tokaji Aszú 6 Puttonyos,  
Hungary 15 | 68

Château La Riviere Sauternes,  
Bordeaux 12 | 60

**BOURBON**

Basil Hayden 9.5

Bulleit Small Batch 9

Woodford Reserve 9.25

Woodford Reserve Double Oaked 11.5

Blanton's Original 18

**SCOTCH**

Laphroaig 10 Year, Islay 15.25

Bowmore 12 Year, Islay 14.5

Talisker, Skye 18

Chivas 13 Year 7.5

Dewar's White Label 8.5

Johnnie Walker Black Label 11.5

Johnnie Walker Blue Label 57

Johnnie Walker Double Black 12.25

Johnnie Walker Gold Label Reserve 20

Johnnie Walker Red Label 8.5

**COGNAC**

Courvoisier VS 9.5

Courvoisier VSOP 18

Hennessy V.S 11

Hennessy V.S.O.P 20

Hennessy X.O 52

Rémy Martin VSOP 12.25

Rémy Martin XO 45

Rémy Martin Louis XIII 200

THE  
LOUNGE

AT MASSELOW'S

## THE LEGACY OF CHIEF MASSELOW

*More than just our namesake, Chief Masselow played an integral role in the preservation of the Kalispel Tribe, its people and its culture.*

*Before white settlement, the Kalispels were often referred to as the "river/lake paddlers."*

*The essence of the Kalispel people came from the Pend Oreille River – it was the lifeblood of our Tribe.*

*When Jesuit missionaries began to work with the Tribe in 1844, a new way of life was introduced. Though we lived peacefully with the newcomers while maintaining much of our traditional lifestyle, disease and food shortages soon caused our population to dwindle. The Tribe was in desperate need of protection and security.*

*Masselow, who became chief in 1887, brought the Tribe the leadership it needed. When pressured by the U.S. Government to move the Tribe away from our homeland and the River, Masselow stood firm for his people. And in 1914, we received our own reservation on our ancestral homeland through an executive order by President Woodrow Wilson.*

*Today, our name is a tribute to his legacy. And it is always with great reverence, respect and sincerity that we say, "Welcome to Masselow's."*

