

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. 12/23/24*

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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-glace*

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*

THE
LOUNGE

AT MASSELOW'S

SEASONAL COCKTAILS

The Quest 16

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

Blood Orange Vesper 16

*Hendrick's Gin, Tito's Handmade Vodka,
Lillet Blanc*

Embered Cider 16

*Don Julio Reposado, spiced apple cider,
maple syrup, lime*

Highland Honey 16

*Johnnie Walker Black Label, Green Chartreuse,
Drambuie, granulated honey, lemon*

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
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**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."

