

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

THE
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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

Summer 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*

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. 10/9/24*

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SEASONAL

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

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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

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

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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

Babylon's Peak Warp + Weft Red Blend, Swartland 14

Mulberry, blueberry, leather

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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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."

