

MASSELOW'S

STEAKHOUSE

NEW YEAR'S DINNER SELECTIONS

ENTRÉES

Lobster Salad

*Celery, onion, chive, mayonnaise, lemon juice, hot sauce,
served on baguette 27*

Slow-Braised Lamb Ragu

Pappardelle, roasted tomato, mizithra, herbs 36

40oz USDA Prime Tomahawk and Pan-Seared Scallops

(Serves two)

Colcannon potatoes, roasted vegetables 175

DESSERT

Yule Log

(Serves two)

Espresso chiffon, mascarpone cream, chocolate 18

WINE

SPARKLING

G.H.Mumm Champagne, France 18 | 100

Veuve Clicquot Brut Yellow Label NV, France – | 155

Armand de Brignac Ace of Spades Champagne, France – | 490

RED

EFESTĒ Final-Final Red Blend, Columbia Valley 16 | 65

Faust Cabernet Sauvignon, Napa Valley – | 80

Chef Tyler Leonard

*A 20% service charge is added to all guest checks and distributed directly to our staff.
Any additional tip left for the service staff is entirely optional.*

*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.