

MASSELOW'S

STEAKHOUSE

NEW YEAR'S DINNER SELECTIONS

STARTER

Lobster Salad

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

SALAD

Belle Key Salad

Spring mix, radish, pomegranate, pepitas, Gruyère, pineapple mango dressing 12

STEAK

Chateaubriand | 16oz 110

ADDITIONS

Lobster Thermidor 80

Prawn Thermidor 25

DESSERT

Lemon Posset

Silky lemon pudding 12

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

Barrister Cabernet Franc, Columbia Valley – | 65

Canvasback Cabernet Sauvignon, Red Mountain – | 60

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.*