

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.” Everything from the fish we ate to our beliefs, the essence of the Kalispel people came from the Pend Oreille River – it was the lifeblood of our Tribe, which is why the canoe is a symbol of our unique identity.

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 from early estimates of 1,600 by Lewis and Clark to approximately 100 in 1911. The Tribe was in desperate need of protection and security.

Masselow, who became chief in 1887, brought the Tribe the leadership it needed. When he was 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.”



MASSELOW'S

STEAKHOUSE

— STARTERS —

Candied Pork Belly

*House-smoked pork belly,
peppered apple cider vinegar caramel 14*

Steak Bites*

*Searched USDA Prime beef, Gorgonzola cream,
crisp russet fries 18*

Shrimp Cocktail

Smoked cocktail sauce, chiffonade romaine 20

Clams

*Garlic, shallot, white wine, chili flake,
butter, pancetta, garlic bread 21*

Crab Cake

*Dungeness crab, red onion, pepper, cream cheese,
pineapple cilantro chili sauce 22*

Chilled Oysters*

*On the half shell, champagne mignonette,
smoked cocktail sauce 23*

Oysters Rockefeller*

*Garlic, shallot, lemon, sambuca,
roasted red pepper, spinach, mornay 23*

Beef Tartare*

*USDA Prime beef, Dijon, red onion, parsley,
tarragon ice cream, fried capers, caviar 23*

Charcuterie

*Artisan cheeses, fig jam, cured meats,
smoked garlic honey mustard, crackers 28*

Seafood Tower*

*King crab, Maine lobster, chilled oysters, clam and
mussel salad, shrimp cocktail, house-made sauces MP*

— SOUP & SALADS —

Masselow's Green Salad

*Mixed greens, roasted tomato, toasted almond,
Cougar Gold, balsamic vinaigrette 10*

Caesar Salad

*Romaine, Parmesan, house-made croutons,
Caesar dressing, lemon 13*

Grilled Fennel Salad

*Spinach, strawberry, red onion, avocado, pepitas,
goat cheese, strawberry vinaigrette 13*

Burrata Salad

*Grilled beefsteak tomato, basil, olive oil,
balsamic reduction 14*

Cobb Salad

*Romaine, mixed greens, cucumber, red onion fritz,
bacon, tomato, egg, bleu cheese dressing 20*
Add Tenderloin Tips 9 | Add Smoked Salmon 5*
Add Garlic Chicken 4

Soup du Jour 13



— ENTRÉES —

Chorizo Bolognese

*House-made basil pasta, fried pork belly,
tomato, fresh basil, burrata* 28

Pan-Seared Sea Bass*

*Preserved lemon asparagus risotto,
strawberry purée, sweet basil champagne slaw* 53

Diablo Prawns

*Toasted orzo, tomato fennel sage sauce,
poached asparagus, mushroom, Calabrian pepper* 36

Pan-Roasted Frenched Chicken

*Irish champ potato, roasted vegetable,
pear pancetta cream sauce, whiskey glaze* 36

Halibut Fillet*

*Citrus rice, roasted vegetable,
tomato basil vinaigrette* 40

Huckleberry Crusted Salmon*

*Chinese black rice, roasted vegetable,
shiitake, huckleberry purée, chive oil* 40

Peppercorn Crusted Filet Mignon*

*8oz, potatoes au gratin, seasonal vegetable,
mushroom brandy peppercorn demi-glace* 60

King Crab Legs

*Risotto, roasted vegetables,
clarified butter, lemon* MP

Lobster Tail*

*Risotto, roasted vegetables,
clarified butter, lemon* MP

— SHAREABLE SIDES —

Loaded Baked Potato 12

Seasonal Risotto 12

Five-Cheese Baked Pasta 12

Cauliflower au Gratin 14

Prosciutto Asparagus 14

Sautéed Port Mushroom 15

Shrimp Scampi 20

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.

Gluten-friendly and vegetarian options available upon request.

*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. 3/7/2025*



— STEAKS & CHOPS —

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

USDA PRIME
BONE-IN STEAKS*

Rib Eye | 24oz 95

Porterhouse | 44oz 168

USDA PRIME
CENTER CUT STEAKS*

Filet Mignon | 10oz 70

New York | 14oz 56

Rib Eye | 16oz 77

USDA CHOICE
STEAKS*

Tenderloin | 8oz 55

Coulotte | 12oz 35

Chateaubriand | 16oz 105

RACKS & CHOPS*

Bone-In Pork Chop

*Creamy polenta, wilted spinach, tomato,
mushroom marsala demi-glace* 41

Rack of Lamb

*Potatoes au gratin, grilled vegetable, rosemary thyme
stoneground mustard cream sauce* 56

— SAUCES —

Béarnaise*

Brandy Peppercorn Demi-Glace

Chimichurri

Horseradish Dijon Aioli

Jalapeño Demi-Glace

Mushroom Marsala Demi-Glace

4 ea | Choose three 10

— ADDITIONS —

Bleu Cheese 7

Sautéed Prawns 12

Oscar Style* 20

