

BREAKFAST 8:00 - 11:00 AM

SPENCER'S FAVORITES

CORNED BEEF HASH WITH THREE POACHED EGGS ^{GFI}	13.50
HAROLD'S POTATO PANCAKES	9.50
IRISH STEEL CUT OATMEAL	9.50
SMOKED SCOTTISH SALMON WITH A TOASTED BAGEL	17.50
HUEVOS RANCHEROS ^{GFI}	13.50
CHORIZO AND EGGS, FLOUR TORTILLA & REFRIED BEANS	13.50
SPINACH AND WILD MUSHROOM FRITTATA ^{GFI}	11.95
GREEK YOGURT & GRANOLA WITH BANANA & BERRIES	10.50

PANCAKES AND FRENCH TOAST

SERVED WITH SOFT BUTTER AND WARM MAPLE SYRUP

BANANA STUFFED FRENCH TOAST	10.00
CINNAMON FRENCH TOAST	10.00
BUTTERMILK PANCAKES (3)	9.00
BANANA NUT PANCAKES (3)	10.00
BLUEBERRY PANCAKES (3)	10.00
SPENCER'S WAFFLE WITH MIXED BERRIES & BANANAS	9.50

SANDWICHES

CHOICE OF FINGERLING OR HASH BROWN POTATOES OR, HOMEMADE CHIPS OR FRESH FRUIT. SANDWICHES ARE AVAILABLE WITH GLUTEN FREE BREAD ON REQUEST.

CROISSANT BREAKFAST SANDWICH	11.00
GRILLED CHEESE SANDWICH CHOICE OF SWISS, CHEDDAR OR JACK WITH BACON OR HAM	12.00
BACON, LETTUCE AND TOMATO YOUR CHOICE OF BREAD	12.00
GRILLED PORTABELLO MUSHROOM ON FOCACCIA BREAD	12.50

BENEDICTS*

ALL BENEDICTS SERVED WITH HOLLANDAISE SAUCE, AND YOUR CHOICE OF ROASTED OR HASH BROWN POTATOES OR FRESH FRUIT

TRADITIONAL EGGS BENEDICT	13.95
CRAB CAKE BENEDICT	20.50
SCOTCH EGGS BENEDICT WITH SMOKED SCOTTISH SALMON	17.95
EGGS FLORENTINE WITH GRILLED TOMATO AND SAUTÉED BABY SPINACH	14.50
MAINE LOBSTER BENEDICT	24.00
SURF AND TURF SAUTÉED MARYLAND CRABCAKE & PRIME SIRLOIN	26.95
GRILLED PRIME SIRLOIN STEAK	29.00

EGGS*

OMELETTE, SCRAMBLED OR PANCAKE STYLE - THREE (3) EGGS, CHOICE OF TOAST, ENGLISH MUFFIN OR BAGEL; FINGERLING OR HASH BROWN POTATOES OR FRESH FRUIT

THREE COUNTRY FRESH EGGS, ANY STYLE ^{GFI}	10.50
GRILLED BACON AND EGGS ^{GFI}	12.00
SAUSAGE AND EGGS ^{GFI}	12.00
SCRAMBLED EGGS AND ONIONS ^{GFI}	11.50
AMERICAN CHEESE AND EGGS ^{GFI}	11.50
SWISS CHEESE AND EGGS ^{GFI}	11.50

CHEDDAR CHEESE AND EGGS ^{GFI}	11.50
NOVA, ONIONS AND EGGS ^{GFI}	14.50
SALAMI AND EGGS	12.00
MEATLOAF AND EGGS	17.00
PRIME CUT USDA SIRLOIN AND EGGS ^{GFI}	23.00
MAINE LOBSTER AND EGGS WITH HOLLANDAISE SAUCE ^{GFI}	25.00
ONIONS, SCALLIONS, TOMATO, MUSHROOMS, BACON, SPINACH, CREAM CHEESE, DOMESTIC CHEESE, TURKEY, SALAMI, \$2.25 FOR AVOCADO, GOAT CHEESE OR FETA CHEESE \$1.50	

EYE-OPENERS FROM THE BAR

MELON MOJITO COCONUT RUM, WATERMELON & MINT	12.00
CLASSIC SCREWDRIVER	11.00
OLD FASHIONED BLOODY MARY	11.00
BELLINI - CHAMPAGNE AND PEACH NECTAR	12.00
MIMOSA - CHAMPAGNE & FRESHLY SQUEEZED ORANGE JUICE	11.00
POINSETTIA - CHAMPAGNE AND CRANBERRY JUICE	11.00
KIR ROYALE - CHAMPAGNE AND A SPLASH OF CRÈME DE CASSIS	12.00

BEVERAGES

JUICE (12 OZ)	5.25
ORANGE, GRAPEFRUIT, TOMATO, CRANBERRY, PINEAPPLE, APPLE, V8 COCKTAIL	
UNLIMITED REFILLS OF COFFEE, DECAF, ICED COFFEE	3.50
UNLIMITED REFILLS OF ICED TEA AND SOFT DRINKS	3.50
SELECTION OF MIGHTY LEAF HOT TEA	3.75
CAFE LATTE, MOCHA, CAPPUCINO	4.95
ESPRESSO	4.00
HOT OR COLD CHOCOLATE	3.25
MILK - WHOLE OR 2%	3.25
LEMONADE	3.50
NON-FAT YOGURT SMOOTHIES	6.95
PELLEGRINO® (1L)	6.00
EVIAN WATER® (1L)	6.00
MILKSHAKES-CHOCOLATE, VANILLA, STRAWBERRY	6.95

DESSERTS AND FRUITS

SEASONAL BERRIES WITH LOW FAT YOGURT OR COTTAGE CHEESE ^{GFI}	9.00
FRUIT SALAD	15.95
AN ARRAY OF FRESH FRUIT TOPPED WITH YOUR CHOICE OF LOW FAT COTTAGE CHEESE, YOGURT OR SORBET ^{GFI}	
BANANA CREAM "PIE"	8.50
FLAKY CRUST, SILKY VANILLA CUSTARD, TORCHED BANANAS, WHIPPED CREAM, CARAMEL AND SHAVED CHOCOLATE	
BANANA CREAM "PIE" MARTINI ^{GFI}	8.50
"24 CARROT"	8.50
MOIST CARROT LAYERS WITH ORANGE MARMALADE FINISHED WITH A LAYER OF CREAM CHEESE MOUSSE & CRISP WHITE CHOCOLATE WAFERS	

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

LUNCH 11:00 AM - 2:30 PM

APPETIZERS

CHINESE STYLE KUNG PAO CALAMARI	13.95
FRIED LOBSTER POTSTICKERS	15.50
SAUTÉED CRAB CAKES	17.50
CRISP FRIED OYSTERS	15.00
NAKED TUNA ROLL ^{GFI}	17.95
AHI TUNA TARTARE ^{GFI}	17.00
FRIED COCONUT CRUSTED SHRIMP	15.95
SPENCER'S HOT APPETIZER SAMPLER	32.00
AMERICAN PADDLEFISH CAVIAR (PER 28 GRAMS)	57.00
SIGNATURE COLOSSAL SHRIMP COCKTAIL ^{GFI}	34.00
BEEFSTEAK TOMATO TARTARE	16.00

SOUPS AND SALADS

CHILLED GAZPACHO WITH MAINE LOBSTER ^{GFI}	11.50
THREE ONION SOUP	10.00
SPENCER'S SOUP OF THE DAY	10.00
SPENCER'S HOUSE SALAD	7.50
ICEBERG LETTUCE WEDGE ^{GFI}	10.00
CAESAR SALAD	10.00
WITH GRILLED CHICKEN	16.50
WITH GRILLED SHRIMP	17.50
WITH MAINE LOBSTER	31.00
APPLE-WALNUT SALAD ^{GFI}	13.50
BABY SPINACH AND FRISÉE SALAD ^{GFI}	12.95
TRADITIONAL GREEK SALAD ^{GFI}	13.95
CHOPPED SALAD ^{GFI}	14.95
ASIAN CHICKEN SALAD	18.95
AHI TUNA NIÇOISE ^{GFI}	18.95
BAJA SHRIMP SALAD	18.95
TRADITIONAL COBB SALAD ^{GFI}	17.50
WITH MAINE LOBSTER ^{GFI}	31.00
GRILLED SALMON SALAD ^{GFI}	21.95
TOMATO-CHEESE SALAD ^{GFI}	16.00
GARDEN FRUIT SALAD ^{GFI}	15.95

YOUR CHOICE OF DRESSINGS ARE AVAILABLE WITH ALL SALADS

SANDWICHES

MAINE LOBSTER CLUB	26.95
SMOKED SCOTTISH SALMON	17.50
BRAISED BEEF "WELLINGTON" SANDWICHES	15.95
FRESH GRILLED PORTOBELLO MUSHROOM SANDWICH	12.50
SPENCER'S GRILLED CHEESE SANDWICH	10.00
WITH BACON OR HAM	12.00
BACON, LETTUCE AND TOMATO SANDWICH	12.00
EARL'S TURKEY AND SWISS BURGER	12.95

GRILLED HALF-POUND SIRLOIN BURGER	13.95
VEGETARIAN BURGER	12.50
GRILLED CHICKEN SANDWICH	13.50
REUBEN SANDWICH	14.95
TUNA SALAD SANDWICH	11.95
EGG SALAD SANDWICH	9.95
TRADITIONAL TRIPLE DECKER CLUB	16.00
LITE LUNCH - 1/2 SANDWICH AND SOUP	14.95
ALL SANDWICHES AND HAMBURGERS ARE SERVED WITH YOUR CHOICE OF HOMEMADE POTATO CHIPS, FRENCH FRIES, ONION RINGS, MIXED GREENS (GFI) OR FRUIT (GFI)	

ENTRÉES

WILD MUSHROOM RISOTTO ^{GFI}	16.95
WITH GRILLED SHRIMP ^{GFI}	23.50
SPAGHETTINI CARBONARA	15.95
RIGATONI	20.00
GRILLED CHICKEN AND GULF SHRIMP PUTTANESCA ^{GFI}	27.50
GRILLED DOUBLE BREAST OF CHICKEN	19.00
SLOW BAKED MEATLOAF	20.00
PRIME SIRLOIN OR LOBSTER QUESADILLA	20.50
PAN FRIED LAKE SUPERIOR WHITE FISH	21.95
CORNED BEEF HASH ^{GFI}	13.50
EGGS BENEDICT	13.95
WITH SMOKED SCOTTISH SALMON	17.95
WITH CRAB CAKES	20.50
SURF AND TURF BENEDICT	26.95
PAN FRIED LIVER AND BACON	21.95
HONEY BRINE CENTER CUT PORK CHOP ^{GFI}	24.50
MAINE LOBSTER OMELETTE ^{GFI}	25.00
SPINACH AND WILD MUSHROOM FRITTATA ^{GFI}	15.50
ROASTED PORTOBELLO MUSHROOM	16.00
RIB EYE STEAK (10 OZ.) ^{GFI}	23.95
BONELESS BRAISED BEEF SHORT RIBS	27.50

3-COURSE PRIX FIXE LUNCH MENU	20.50
plus tax and gratuity	

GFI—GLUTEN FREE ITEM, AS WE COOK TO ORDER MANY OTHER ITEMS CAN BE PREPARED GLUTEN FREE, PLEASE ASK YOUR SERVER. PLEASE NO TANK TOPS, SHORT SHORTS, TORN JEANS.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

DINNER 5:00 - 10:00 PM

APPETIZERS

CHINESE STYLE KUNG PAO CALAMARI	15.00
FRIED LOBSTER POTSTICKERS	16.00
BRAISED BEEF "WELLINGTON" SANDWICHES	17.00
SAUTÉED CRAB CAKES	18.00
CRISP FRIED OYSTERS	15.00
NAKED TUNA ROLL ^{GFI}	18.00
AHI TUNA TARTARE ^{GFI}	17.00
SMOKED SCOTTISH SALMON ^{GFI}	16.00
FRIED COCONUT CRUSTED SHRIMP	17.00
SPENCER'S HOT APPETIZER SAMPLER (PLENTY FOR 2)	32.00
BEEFSTEAK TOMATO TARTARE	16.00
AMERICAN PADDLEFISH CAVIAR* (PER 28 GRAMS)	57.00
SIGNATURE COLOSSAL SHRIMP COCKTAIL ^{GFI}	34.00

SOUPS AND SALADS

CHILLED GAZPACHO WITH MAINE LOBSTER ^{GFI}	12.50
THREE ONION SOUP	10.50
SPENCER'S SOUP OF THE DAY	9.50
APPLE-WALNUT SALAD ^{GFI}	12.50
BABY SPINACH AND FRISÉE SALAD ^{GFI}	12.95
TOMATO-CHEESE SALAD ^{GFI}	16.00
ICEBERG LETTUCE WEDGE ^{GFI}	10.95
CAESAR SALAD	11.50
SPENCER'S HOUSE SALAD ^{GFI}	8.50

PASTAS

WILD MUSHROOM RISOTTO ^{GFI}	21.50
WITH GRILLED CHICKEN ^{GFI}	27.50
WITH SIX GRILLED SHRIMP ^{GFI}	32.00
RIGATONI	21.50
SPAGHETTINI CARBONARA	21.50
GRILLED CHICKEN AND GULF SHRIMP PUTTANESCA ^{GFI}	27.50

SPENCER'S FAVORITES

PAN FRIED CHILEAN SEA BASS	44.00
GRILLED DOUBLE BREAST OF FREE RANGE CHICKEN	25.50
SLOW BAKED MEATLOAF	20.00
PAN ROASTED NORWEGIAN SALMON ^{GFI}	29.50
PAN FRIED LAKE SUPERIOR WHITE FISH	29.50
CRISP SKIN WHITEFISH	29.50
PAN FRIED LIVER AND BACON	27.50
SONOMA BREAST OF DUCK	30.50
HONEY BRINE CENTER CUT PORK CHOP ^{GFI}	24.50
BONELESS BRAISED BEEF SHORT RIBS	27.50

NEW ZEALAND RACK OF LAMB	45.00
PORCINI BLACK ANGUS FILET MIGNON ^{GFI}	44.00

CENTER CUT VEAL RIB CHOP	41.00
KC STEAK (16OZ.)	43.00
PAN FRIED DOVER SOLE	42.00
ROASTED PORTOBELLO MUSHROOM ^{GFI}	26.50
FISH ENTREES ARE AVAILABLE SIMPLY GRILLED	

STEAK AND LOBSTER*

ALL NATURAL PRIME NEW YORK STEAK (12 OZ.) ^{GFI}	38.00
BLACK ANGUS FILET MIGNON (8 OZ.) ^{GFI}	38.00
BLACK ANGUS FILET MIGNON (12 OZ.) ^{GFI}	48.00
RIB EYE STEAK (20 OZ. BONE-IN) ^{GFI}	41.00
RIB EYE STEAK (10 OZ.) ^{GFI}	30.00
BONE IN NEW YORK STRIP STEAK ^{GFI}	43.00
AUSTRALIAN ROCK LOBSTER TAIL AND BLACK ANGUS PETITE FILET (8 OZ. EACH) ^{GFI}	58.00
TWIN AUSTRALIAN ROCK LOBSTER TAILS (8 OZ. EACH) ^{GFI}	52.00

STEAK AND LOBSTER ENTREES ARE SERVED WITH SPENCER'S BROILED HERBED TOMATO, BRAISED ENDIVE AND YOUR CHOICE OF BÉARNAISE, AGED PORT WINE REDUCTION OR GREEN PEPPERCORN SAUCE.

SIDE ORDERS

GARLIC MASHED POTATOES ^{GFI}	6.50
SAUTÉED FOREST MUSHROOMS ^{GFI}	7.50
SPENCER'S GRATINEE POTATOES ^{GFI}	6.50
TRUFFLE FRIES	8.50
BAKED POTATO WITH SOUR CREAM & CHIVES ^{GFI}	6.50
GREEN ASPARAGUS ^{GFI}	6.50
MACARONI AU GRATIN	6.50
SAUTÉED OR CREAMED SPINACH ^{GFI}	6.50
PARMESAN CRUSTED TWICE BAKED POTATO ^{GFI}	8.50
SAUTÉED GREEN BEANS ^{GFI}	6.50

3-COURSE DINNER PRIX FIXE MENU	39.00
PLUS TAX AND GRATUITY	

GFI—GLUTEN FREE ITEM, AS WE COOK TO ORDER MANY OTHER ITEMS CAN BE PREPARED GLUTEN FREE, PLEASE ASK YOUR SERVER. PLEASE NO TANK TOPS, SHORT SHORTS, TORN JEANS.

CELEBRATE HOLIDAY PARTIES AND SPECIAL OCCASIONS UP TO 250 GUESTS AT SPENCER'S

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