



SPENCER'S

BY THE SEA



THE REACH

A WALDORF ASTORIA RESORT

FROM THE GRILL

Spencer's offers USDA Prime and natural steaks and chops.
Only 2% of beef produced in the U.S. is graded Prime.

STARTERS

CONCH CHOWDER 12

Manhattan style, house made focaccia
croutons

FIVE ONION SOUP 12

sherry reduction, gruyere cheese

ROASTED OCTOPUS 18

squid ink hummus, heirloom
tomato, basil, croutons
"2018 Master Chef Winner"

GARDEN SALAD 14

asparagus, carrots,
heart of palms, baby
greens, fresh herbs,
marcona almonds,
passion fruit
vinaigrette

SPENCER'S SALAD 13

baby greens, port soaked cherries,
maytag blue cheese

LOBSTER TACOS & OSETRA CAVIAR 21

crème fraiche, oven
dried tomatoes, avocado,
shallots, chives

JUMBO LUMP CRAB CAKE 20

whole grain mustard-key lime
remoulade

TUNA TARTARE* 18

cucumber mignonette, tamari,
sesame seed, crispy wonton,

BEEF CARPACCIO* 16

shaved Gran Padano, arugula, aged
sherry vinaigrette, truffle powder

RIB EYE* 39

16oz Boneless

NEW YORK STRIP* 47

14oz Center Cut

FILET MIGNON* 42

8oz Barrel Cut

GRILLED COLORADO LAMB* 41

roasted baby carrots,
pickled mustard seed, basil,
lamb jus

All Steak served with Bone Marrow Mash
Potato and Our Signature Steak Sauce

ENTRÉE ENHANCEMENTS

BÉARNAISE 3

BLUE CHEESE CRUST 5

MUSHROOMS & ONIONS 6

JUMBO LUMP CRAB & BÉARNAISE 9

SIDES

CREAMED SPINACH 7

GRILLED ASPARAGUS 9

MUSHROOMS & CARAMELIZED ONIONS 9

herb butter, mushroom demi

CRISPY TRUFFLE FRENCH FRIES 7

house made ketchup, truffle aioli

MAC & FIVE CHEESES 10

LOADED HASH BROWNS 10

applewood smoked bacon, sharp
cheddar, onions, chives, sour cream

MAIN PLATES

PETTIT FILET AND KEY WEST PINK SHRIMP 36

Spencer's signature steak sauce, vegetable
bouquet

BLACK GROUPER 34

avocado, local heirloom jubilee tomatoe
confit, golden raisin demi, pine nut dust

AHI TUNA* 32

warm fennel-carrot salad,
radishes, lemon segments,
soy-ginger glaze

72 HOUR SHORT RIB 30

mac & five cheeses, cabernet sauce

SPINY LOBSTER TAIL FRESH FETTUCCINI PASTA 36

brandy flamed, heirloom
tomato, basil, Gran Padano

EDAMAME QUINOA BOWL 26

roasted winter vegetable, tamari soy glaze

JUMBO SEA SCALOP 31

Purple grits, brocolini, crispy capers, crispy
shallots, veal reduction

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food borne illnesses.

A service charge of 18% will be added to parties of 6 or more.