

SIX

two

EIGHT



STEAKHOUSE AT ROLLING HILLS CASINO

APPETIZERS

OYSTERS ON THE HALF SHELL \$26

Raw with cocktail sauce, lemon and paprika aioli
OR
Broiled with lemon herb butter

CRAB CAKES - \$15

Jumbo crab, Meyer lemon, dijonnaise, braised apple,
fennel anise

ASIAN STICKY RIBS - \$15

Sweet chili glaze, sweet potato straws, cilantro, white
sesame seeds

CLASSIC SHRIMP COCKTAIL \$13

California wild caught shrimp, cocktail sauce

WILD MUSHROOM RAVIOLI \$12

House made ravioli, Crème fraîche & mushroom filling,
sage pesto sauce.

FRIED CALAMARI \$15

Shishito pepper, Cumberland sauce, wasabi aioli

TOWER SPECK \$15

Ciabatta bread, speck, Asian pear, candied celery,
Maytag mousse, balsamic dressing

SEAFOOD TOWER - \$120

Oysters on the half shell, King crab legs, Australian
mussels, clams, shrimp, lobster tail. Served with lemon,
cocktail sauce, clarified butter and garlic aioli.

SALADS

628 SALAD \$10

House made raspberry vinaigrette, fresh berries, bleu cheese,
candied walnuts, daikon radish

CHAR-BROILED BEET SALAD \$10

White balsamic, caramelized walnuts, pecans,
honey goat cheese

CAESAR SALAD \$10

Romaine hearts, Parmigiano crisp,
house made Caesar dressing

ICEBERG SALAD \$10

Wild boar bacon, diced eggs, bleu cheese, croutons.
Served with your choice of dressing

SOUPS

FRENCH ONION SOUP \$6

Beef broth, onion, gruyère, parmesan, crostini

ROASTED TOMATO SOUP \$6

Roasted tomato, heavy cream, white cheddar crouton

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or
eggs may increase your risk of foodborne illness.

ENTREES

| | |
|--|--------------|
| COLORADO LAMB CHOPS | Market Price |
| Pistachio crusted, house made blueberry reduction | |
| SCOTTISH SALMON | \$25 |
| Stuffed with lump crab. potato rosette, asparagus confit, black olive sauce | |
| PORK CHOP | \$32 |
| Bone-in, mango relish, golden mashed potato, Brussel sprouts with wild boar bacon | |
| SHORT RIBS | \$32 |
| Gnocchi, parmesan, served with Au Jus | |
| HALIBUT | \$49 |
| Panko crusted, fresh horseradish, garlic, sautéed wild mushrooms, blood orange cream | |
| PAPPARDELLE SCAMPI | \$19 |
| Shrimp, house made spinach pappardelle, cherry tomato, pine nuts | |

SIGNATURE CUTS

| | |
|--------------------------|--------------|
| FILET MIGNON (8 oz.) | - \$62 - |
| FILET MIGNON (12 oz.) | - \$80 - |
| RIBEYE (14 oz.) | - \$53 - |
| BONE-IN RIBEYE (24 oz.) | - \$60 - |
| NEW YORK STRIP (14 oz.) | - \$52 - |
| PRIME RIB | |
| FRIDAYS + SATURDAYS ONLY | |
| 12oz. - \$52 | 18oz. - \$77 |



TEMPERATURE GUIDE:

RARE:

RED INTERIOR, COLD
SOFT CENTER

MEDIUM RARE:

MOSTLY RED INTERIOR,
COOL CENTER

MEDIUM:

HALF RED INTERIOR,
WARM CENTER

MEDIUM WELL:

SLIGHT PINK INTERIOR,
WARM CENTER

WELL:

MOSTLY BROWN INTERIOR,
WARM CENTER

DESSERTS

| |
|---|
| TANGERINE CHEESECAKE - \$11 |
| Tangerine gel, crumbled brownie. |
| PICK ME UP - \$11 |
| Rum infused Mascarpone, espresso coffee. |
| DONUT HOLES - \$11 |
| House made donut holes, cappuccino crème anglaise. |
| CANNOLI - \$11 |
| Zesty limon cello, ricotta cheese. |

EXTRAS:

| | |
|--|--------------|
| Au Poivre | \$2 |
| Hollandaise Sauce | \$2 |
| Grilled Asparagus | \$8 |
| Sautéed Wild Mushrooms | \$8 |
| Truffle Macaroni & Cheese | \$8 |
| Brussels Sprouts with Wild Boar bacon | \$8 |
| Loaded Baked Potato | \$8 |
| Golden Mashed Potato | \$8 |
| 1/2lb. Lobster tail | Market Price |
| steamed or broiled | |
| 1/2lb. King Crab | Market Price |

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.