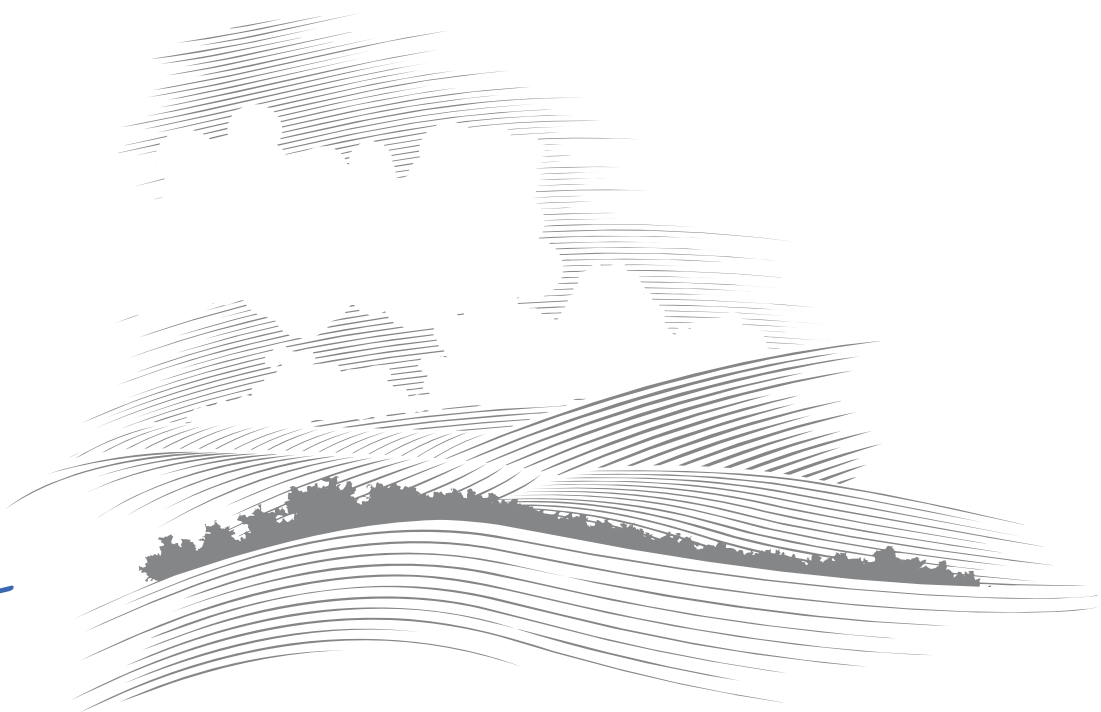


SIX *two* EIGHT



STEAKHOUSE AT ROLLING HILLS CASINO

APPETIZERS

CRAB CROQUETTES	\$15
Crab, wild boar bacon, shrimp, mozzarella cheese with panko breading	
ASIAN STICKY RIBS	\$15
Sweet chili sauce, sweet potato straws, white sesame seeds	
CLASSIC SHRIMP COCKTAIL	\$14
Served with cocktail sauce	
BONE MARROW	\$16
Corn, chimichurri, onion jam, and crostini	
FRIED CALAMARI	\$16
Shishito pepper, Cucumberland sauce, chipotle aioli	
AHI TUNA TOWER*	\$15
Diced tuna, cucumber, avocado cream, and ponzu sauce	
BANG BANG SHRIMP	\$15
Tempura Shrimp, creamy Asian dressing	
OYSTERS ON THE HALF SHELL*	\$24
Half dozen: Raw or Broiled	

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	

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

SOUP & SALADS

SIX two EIGHT SALAD	\$5
Spring mix, raspberry vinaigrette, bleu cheese, candied walnuts, daikon radish	
ROASTED BEET SALAD	\$10
White balsamic, caramelized walnuts, pecans, 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	
PEAR PECAN SALAD	\$10
Spring mix, pear, pecans, feta cheese, sweet potato fried prosciutto, dried cranberries, lemon cumin vinaigrette	
SOUP DU JOUR	\$6

FRIDAYS + SATURDAYS

PRIME RIB
Served with Chef's vegetables
12OZ - \$38 18OZ - \$50
CLAM CHOWDER - \$9

ENTREES

ROASTED CHICKEN Almond sauce, braised vegetables	\$25
TARRAGON SALMON Braised greens, tarragon lemon cream, sautéed potatoes with parmesan cheese	\$25
PORK CHOP Bone-in, mango relish, golden mashed potato, Brussels sprouts with wild boar bacon jam	\$34
SHORT RIBS Golden mashed potatoes, demi-glace	\$33
ARTICHOKE CRUSTED HALIBUT Panko and artichoke crust, blood orange cream, garlic, sautéed wild mushrooms	\$49
CENTRAL VALLEY LAMB CHOPS Pistachio crusted, Paskenta beer sauce	\$70
SEAFOOD RISOTTO Parmesan cheese, wild mushrooms, shrimp, clams, mussels, garlic, and white wine	\$25
FETTUCINE ALFREDO Choice of chicken or shrimp, Alfredo cream, parmesan cheese	\$22
SHRIMP MAC & CHEESE Sautéed shrimp, cheddar mornay sauce, cavatappi pasta, parmesan cheese	\$22

SIGNATURE CUTS

All steaks served with Chef's featured vegetable

FILET MIGNON (8 oz.)
- \$50 -

BONELESS RIBEYE (14 oz.)
- \$46 -

BONE-IN RIBEYE (24 oz.)
- \$69 -

NEW YORK STRIP (14 oz.)
- \$40 -



SEAFOOD ADD-ONS

LOBSTER TAIL (1/2 LB)
- \$55 -

KING CRAB (1/2 LB)
- \$55 -

EXTRAS:

CHEF'S FEATURED VEGETABLE	\$9	TRUFFLE MACARONI AND CHEESE	\$12
GRILLED ASPARAGUS	\$9	BRUSSELS SPROUTS WITH WILD BOAR BACON JAM	\$9
BROILED BROCCOLINI	\$9	LOADED BAKED POTATO	\$9
SAUTÉED WILD MUSHROOMS	\$9	GOLDEN MASHED POTATO	\$9
CREAMED CORN	\$9		
WILD MUSHROOM RISOTTO	\$12		

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