

SIX *two* EIGHT

STEAKHOUSE AT ROLLING HILLS CASINO AND RESORT

APPETIZERS

ARTICHOKE AND SPINACH DIP \$14 Spinach, garlic, artichoke, Monterey, cheddar, & cream cheeses, bell pepper, jalapeno, onion	SIX TWO EIGHT COCKTAIL  \$10/\$15 Shrimp, cilantro, lime, cucumber, celery, onion, avocado, Clamato
CRAB CAKES \$16 Lump crab, bell pepper, shallot, roasted pepper remoulade, aji sauce	CAST IRON PROVOLONE \$15 Seared smoked provolone, San Marzano tomato sauce, bell pepper, basil
CALAMARI  \$12/\$16 Parmesan, shishito peppers, lemon wedges, cocktail sauce	SHOTGUN SHRIMP \$15 Tempura batter, creamy Asian dressing
TACO TRIO \$19 Fresh corn tortillas; Pork Belly, Braised short rib, Blackened Shrimp	

SOUPS & SALADS

CENTER CUT SALAD \$10 Iceberg lettuce, cherry tomato, bacon, bleu cheese, crispy onion, sliced egg	SIX TWO EIGHT SALAD \$7 Spring mix, raspberry walnut vinaigrette, bleu cheese, candied walnuts, daikon radish
CLASSIC CAESAR SALAD \$11 Romaine, shaved parmesan, white anchovies, house made crostini	SOUP DU JOUR \$6

FRIDAYS+SATURDAYS

CLAM CHOWDER \$8

MENU ITEMS WITH  ARE HAPPY HOUR

ENTREES

CHICKEN CORDON BLEU  \$25/\$32

Black Forest ham, gruyere cheese,
rice pilaf, dijon cream sauce

FETTUCCINE ALFREDO \$23

Choice of shrimp or chicken

ELK LOLLIPOPS  \$48/\$58

Espresso and spice crust,
blackberry lemon demi glace

SHORTS RIBS \$42

Wild mushroom demi-glace, crispy onions,
charred rainbow carrots,
garlic mashed potatoes

PORK CHOP \$39

Wild mushroom cream sauce, pork
belly lardons, Haricot Verts,
garlic mashed potatoes

STEAKHOUSE BURGER  \$15/\$19

House made patty, Tillamook cheddar,
Swiss cheese, lettuce, tomato, grilled onion,
roasted garlic aioli, brioche bun
Served with steak fries and Eagle sauce

ADD ONS: \$2


Egg, avocado, mushroom, bacon

SIGNATURE CUTS

All steaks come with choice of mashed potato or
rice Pilaf and chefs' choice vegetable

FILET MIGNON (6 oz.) \$35

RIBEYE (12/16 oz.) \$46/\$60

N.Y. STRIP (12 oz.)  \$35/\$42

SLOW ROASTED PRIME RIB
(10oz. /14oz.) \$42/\$56

ADD CRAB OSCAR

Lump crab, asparagus, béarnaise

EXTRAS

WILD MUSHROOM RISOTTO	\$12
SHRIMP SCAMPI	\$16
CACIO E PEPE MAC & CHEESE	\$10
STEAK FRIES	\$7
SAUTEED MUSHROOMS	\$7
CREAMED SPINACH	\$7
CREAMED CORN	\$7
BRUSSELS SPROUTS	\$7
LOADED POTATO	\$7

SEAFOOD

DUNGENESS CRAB \$30/\$60

1/2 OR FULL

Served with clarified butter and lemon wedges

8oz LOBSTER TAIL \$45

Served with clarified butter and lemon wedges

TUSCAN SALMON \$34

Roasted red peppers, sun dried tomato,
crispy capers, kale, cannellini bean succotash

ARTICHOKE CRUSTED HALIBUT \$42

Artichoke, parmesan and panko crust, fresh dill lemon crema,
Haricot Verts, citrus risotto

SEAFOOD PLATTER

Crab, clams, mussels, oyster shooters, yellow tail poke,
shrimp and lobster. Served with cocktail sauce, Vietnamese
mignonette, cilantro aioli and lemon wedges

FOR TWO - \$69 FOR FOUR - \$119

SEAFOOD RISOTTO \$32

Parmesan, wild mushrooms, shrimp,
clams, mussels, garlic, white wine

MENU ITEMS WITH  ARE HAPPY HOUR