

SIX *two* EIGHT

APPETIZERS

SHOTGUN SHRIMP	17
PROSCIUTTO SCALLOPS	23
BURRATTA BRUSCHETTA	18
CRAB CAKES	16
PRAWN COCKTAIL	19
CHARCUTERIE BOARD	23

SOUP & SALAD

SOUP DU JOUR	8
SIX TWO EIGHT SALAD	9
WEDGE SALAD	12
CAESER SALAD	12
SUMMER SALAD	9

SEAFOOD

HALF LOBSTER TAIL	35
FULL LOBSTER TAIL	65
HALF DUNGENESS CRAB	39

ENTREES

ARTICHOKE CRUSTED HALIBUT	49
GRILLED TERIYAKI SALMON	39
FETTUCINE ALFREDO ADD CHICKEN OR SHRIMP	29
STEAKHOUSE BURGER	25
ADD EGG, AVOCADO, OR BACON	2

STEAKS

ALL STEAKS COME WITH A
CHOICE OF TWO SIDES

6OZ FILET MIGNON	39
12OZ FILET MIGNON	75
12OZ BONELESS RIBEYE	49
16OZ BONE-IN RIBEYE	65
12OZ PRIME NY STRIP	57

SIDES

MASHED POTATOES	7
LOADED BAKED POTATO	7
DUCK FAT FRIES	7
MAC AND CHEESE	7
SAUTEED MUSHROOMS	7
BRUSSELS SPROUTS	7
ELOTÉ	7

OPTIONAL ADD ONS

CRISPY ONIONS	3
GORGONZOLA CROWN	3
LOBSTER OSCAR	15

SAUCES

COGNAC DEMI GLAZE	3
POBLANO CHIMICHURRI	3
WHISKEY BBQ	3

WHISKEY WEDNESDAY 5-9p
SPECIAL MENUS AND DRINKS
DISCOUNTED WHISKEYS AND
BOURBONS CHANGE WEEKLY

ASK THE STAFF ABOUT OUR
FOUR COURSE WINE DINNERS!

ROOM MANAGER/SOMMELIER
JERROD GREGORY

ROOM CHEF
GONZALO QUEZADA

18% gratuity included for parties of 6 or more.

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