

STEAKS

ALL STEAKS COME WITH A
CHOICE OF TWO SIDES

6OZ FILET MIGNON	39	MASHED POTATOES	7
12OZ FILET MIGNON	75	LOADED BAKED POTATO	7
12OZ BONELESS RIBEYE	49	DUCK FAT FRIES	7
12OZ PRIME NY STRIP	57	SEASONAL VEGETABLE	7
BEEF WELLINGTON	49	SAUTEED MUSHROOMS	7
22OZ PORTERHOUSE	69	BRUSSELS SPROUTS	7

OPTIONAL ADD ONS

LOBSTER OSCAR	20	COGNAC DEMI GLACE	4
CRISPY ONIONS	4	ROQUEFORT CHIVE	4
GORGONZOLA CROWN	4	BRANDIED MUSHROOM	4

SAUCES

SEAFOOD

LOBSTER TAIL	30/55
DUNGENESS CRAB	29/39
STEAMER CLAMS	23

ASK THE STAFF ABOUT OUR
WINE DINNERS AND WHISKEY WEDNESDAY!

ROOM MANAGER/SOMMELIER
JERROD GREGORY

ROOM CHEF
GONZALO QUEZADA

SIX *two* EIGHT

APPETIZERS

SHOTGUN SHRIMP	18
SCALLOPS	24
PARMESAN ARTICHOKE DIP	16
CRAB CAKES	20
SHRIMP COCKTAIL	18

SOUP & SALAD

SOUP DU JOUR	8
SIX TWO EIGHT SALAD	9
LITTLE GEM SALAD	9
BEET SALAD	11
CLAM CHOWDER	12

ENTREES

ARTICHOKE CRUSTED HALIBUT	49
EGGPLANT PARMESAN	24
PORK TENDERLOIN	26
BRAISED SHORT RIB	39
CHICKEN FETTUCINE ALFREDO	29
...SUB SHRIMP	+5
...SUB SCALLOPS	+8
LAMB CHOPS	42