

STEAKS

ALL STEAKS COME WITH A
CHOICE OF TWO SIDES

6OZ FILET MIGNON	48
12OZ FILET MIGNON	85
12OZ BONELESS RIBEYE	49
12OZ PRIME NY STRIP	59
22OZ PORTERHOUSE	80
PRIME RIB	58

ONLY AVAILABLE THURSDAY

OPTIONAL ADD ONS

1/2 LOBSTER TAIL	25
CRISPY ONIONS	3
COWBOY SHRIMP	6

SIDES

MASHED POTATOES	7
LOADED BAKED POTATO	7
GARLIC PARM STEAK FRIES	7
CHEFS VEGETABLE	7
BLACK GARLIC MUSHROOMS	7
BACON JAM BRUSSELS SPROUTS	7
CHEDDAR GRITS	7
PARMESAN CRUSTED ASPARGUS	7

SAUCES

COGNAC PEPPERCORN	3
GORGONZOLA CHIVE	3
MUSHROOM MARSALA	3

SEAFOOD

LOBSTER TAIL	25/45
DUNGENESS CRAB	30/55
FEATURED FRESH CATCH	MARKET PRICE

ASK THE STAFF ABOUT OUR
WINE DINNERS AND WHISKEY WEDNESDAY!

ROOM CHEF
GONZALO QUEZADA

20% 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.

SIX *two* EIGHT

SOUP & SALAD

SOUP DU JOUR 9

SIX TWO EIGHT SALAD 9

SPRING MIX- STRAWBERRIES- BLEU CHEESE-
DAIKON RADISH- CANDIED WALNUTS-
RASPBERRY WALNUT VINAIGRETTE.

LITTLE GEM CAESAR 9

CHERRY TOMATOES- BACON- - PARMESAN-
AVOCADO- BRIOCHE CROUTONS-
FRESH CRACKED BLACK PEPPER

PANZANELLA SALAD 9

RUSTIC HERB CROUTONS- - ASPARAGUS- SUGAR
SNAP PEAS- RADISH- CUCUMBER- FRESH HERBS -
BURRATA -BASIL PESTO DRESSING

PAPAYA SALAD 9

JULIENNED GREEN PAPAYA-MINT-BASIL-CILANTRO-
GREEN BEANS-CARROT-RED ONION-
PEANUT CRUMBLE -THAI VINAGRETTE

APPETIZERS

SHOTGUN SHRIMP 18

ADOBO PORK BELLY 16

CALAMARI 19

CRISPY CREMINI MUSHROOMS 13

SEAFOOD CROQUETTES 17

DANISH BRIE 24

ENTREES

ARTICHOKE CRUSTED HALIBUT 50

BEEF WELLINGTON 55

LIMITED AVAILABILITY

CHERRY BOURBON RIBS 39

SIX TWO EIGHT FISH & CHIPS 35

OAXACA CHICKEN 26

GORGONZOLA ALFREDO 22

RIGATONI ALLA VODKA 22

ADD PROTEIN

BLACKENED CHICKEN - ADD 7

BACON WRAPPED SHRIMP - ADD 8

BEEF TENDERLOIN - ADD 9