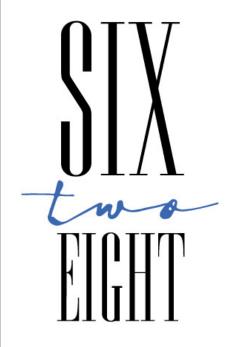
STEAKS  ALL STEAKS COME WITH A CHOICE OF TWO SIDES		SIDES		
		VEGETABLE OF THE DAY		
CHEF'S FEATURED STEAK	MP	GARLIC MASHED POTATOES	7	
80Z FILET MIGNON	62	LOADED BAKED POTATO 7		
120Z PRIME BONELESS RIBEYE	54	DUCK FAT DIPPER FRIES 7 SERVED WITH EAGLE SAUCE		
120Z PRIME NY STRIP	72	BEER BATTERED ONION RINGS 7 SERVED WITH WHISKEY BBQ SAUCE		
PRIME RIB	58 BLACK GARLIC MUSHROOMS 7			
*ONLY AVAILABLE THURSDAY*		BACON JAM BRUSSELS SPROUTS 7		
OPTIONAL STEAK ADD ONS		GRUYÈRE CREAMED SPINACH 7		
1/2 LOBSTER TAIL	27	CAVATAPPI MAC AND CHEESE 7		
BONE MARROW	7	SEAFOOD		
COWBOY SHRIMP	10	LOBSTER TAIL	27/55	
COGNAC PEPPERCORN	4	DUNGENESS CRAB	30/58	
GORGONZOLA CHIVE	4	SCAMPI SCALLOPS	12	
CHIMICHURRI	4			

ASK THE STAFF ABOUT OUR WINE DINNERS AND WHISKEY WEDNESDAY!

> ROOM CHEF GONZALO QUEZADA

> ROOM MANAGER NICHOLAS NEWMAN



# SOUP & SALAD

## SOUP DU JOUR

## SIX TWO EIGHT SALAD

MESCLUN MIX- GREEN APPLES -GORGONZOLA CHEESE- DAIKON RADISH- CANDIED WALNUTS-CRANBERRIES-RASPBERRY WALNUT VINAIGRETTE

### CAESAR SALAD

ROMAINE- CHERRY TOMATOES- BACON- SHAVED PARMESAN- AVOCADO- HERB CROUTONS-TEQUILA LIME CAESAR DRESSING

### SPINACH SALAD

SPINACH- MIXED DRIED FRUIT- ROASTED BEETS & SWEET POTATOES- SALTED AND TOASTED PECANS-FETA CHEESE- WARM BACON VINAIGRETTE

#### SALAD ADD ONS

BLACKENED CHICKEN - ADD 7 **BLACKENED SALMON - ADD 16** STEAK - ADD 19

# APPETIZERS

SHOTGUN SHRIMP 20 STUFFED DATES 19 FRIED CALAMARI 19 KHACHAPURI 16 GEORGIAN CHEESE BREAD

# ENTREES

ARTICHOKE CRUSTED HALIBUT 59 CREMINI MUSHROOM RISOTTO- BROCCOLINI-DILL CREMA-CHARRED LEMON

TOMAHAWK PORK CHOP 35 GIGANTE BEAN & ARUGULA SALAD- FETA CHEESE-PAN SAUCE- FINGERLINGS

### EGGPLANT PARMESAN

PANKO EGGPLANT- 3 CHEESE BLEND- FRESH BASIL-BELL PEPPERS--MORNAY & ALLA VODKA SAUCE-FRIED CAPERS- CHARRED ARTICHOKES

## PASTA ALFREDO

29

29

SCRATCH MADE PAPPARDELLE-ASSORTED MUSHROOMS CHICKEN- ADD 7

SHRIMP- ADD 10

#### BRAISED LAMB SHANK

59

BUTTERED LEEK MASH POTATOES- CARROTS-SAUTEED SPINACH- VEAL DEMI GLACE

#### CRISP CHICKEN POT PIE

29

BECHAMEL- CARROTS- YELLOW ONIONS- PEAS-SWEET POTATOS- RED WINE REDUCTION-CHEDDAR BISCUIT- CRISP FRIED CHICKEN

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