

STEAKS

ALL STEAKS COME WITH A
CHOICE OF TWO SIDES

CHEF'S FEATURED STEAK MP

8OZ FILET MIGNON 62

12OZ PRIME BONELESS RIBEYE 54

12OZ PRIME NY STRIP 72

PRIME RIB 58

ONLY AVAILABLE THURSDAY

OPTIONAL STEAK ADD ONS

1/2 LOBSTER TAIL 27

BONE MARROW 7

COWBOY SHRIMP 10

COGNAC PEPPERCORN 4

GORGONZOLA CHIVE 4

CHIMICHURRI 4

SIDES

VEGETABLE OF THE DAY 7

GARLIC MASHED POTATOES 7

LOADED BAKED POTATO 7

DUCK FAT DIPPER FRIES 7
SERVED WITH EAGLE SAUCE

BEER BATTERED ONION RINGS 7
SERVED WITH WHISKEY BBQ SAUCE

BLACK GARLIC MUSHROOMS 7

BACON JAM BRUSSELS SPROUTS 7

GRUYÈRE CREAMED SPINACH 7

CAVATAPPI MAC AND CHEESE 7

SEAFOOD

LOBSTER TAIL 27/55

DUNGENESS CRAB 30/58

SCAMPI SCALLOPS 12

ASK THE STAFF ABOUT OUR
WINE DINNERS AND WHISKEY WEDNESDAY!

ROOM CHEF
GONZALO QUEZADA

ROOM MANAGER
NICHOLAS NEWMAN

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

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

CAESAR SALAD 11

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

SPINACH SALAD 11

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 29

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

PASTA ALFREDO 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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