STARTERS

SHOTGUN SHRIMP *19*

TEMPURA FRIED PRAWNS - SWEET CHILI SAUCE - ASIAN SLAW - PERUVIAN SWEETY DROPS - SHISHITOS

BRIOCHE & LOBSTER *22*

TOASTED BRIOCHE - LOBSTER - AVOCADO EMULSION - CHIPS - CITRUS PEARLS

FRITTO MISTO *22*

TEMPURA FRIED CALAMARI, SHRIMP, GREEN BEANS & MUSHROOMS - LEMON WEDGES - PERUVIAN AJI

FLATBREAD *17*

MARSCAPONE - PROSCIUTTO - APRICOT - PEAR - PECANS - HOT HONEY - ARUGULA - POMEGRANATE BALSAMIC REDUCTION - LEMON ZEST

SPINACH ARTICHOKE DIP *16*

THREE CHEESES - CRISPY GARLIC BREAD BOWL - HERB BUTTER - FIRE ROASTED PEPPERS

SOUP DU JOUR *9*

WEDGE SALAD *11*

ICEBERG - HARD BOILED EGG - MARINATED TOMATOES - PANCETTA - GORGONZOLA CRUMBLES - PICKLED ONIONS
AVOCADO HERB RANCH OR BLUE CHEESE

CAESAR SALAD *11*

CHOPPED ROMAINE - GARLIC CROUTONS - PARMIGIANO REGGIANO - POACHED EGG - CARDINI CAESAR DRESSING

SIX TWO EIGHT SALAD *9*

MIXED GREENS - PEAR - POINT REYES BLUE CHEESE - DRIED CRANBERRIES - CANDIED WALNUTS - RASPBERRY VINAIGRETTE

SPINACH SALAD *11*

SPINACH- BLUEBERRIES - GRAPEFRUIT - ACOCADO - FETA - RED ONIONS - SALTED PECANS - HONEY BALSAMIC DRESSING

ADD ONS

HERB CHICKEN - ADD **8**
BLACKENED SALMON - ADD **12**
STEAK - ADD **16**

ROOM MANAGER
NICHOLAS NEWMAN

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. .

ENTREES

BRAISED SHORT RIB *38*
VEGTABLE PUFF PASTRY - VEAL DEMI GLACE - CRISPY SWEET POTATOS - CHIVES

IBERICO STUFFED PORK CHOP *39*
MUSHROOM SAUCE - GREEN BEANS - ARTICHOKES & RED PEPPERS
FILLED WITH FONTINA BLEND, SUN DRIED TOMATOES & SPINACH
SERVED WITH POTATO LYONNAISE

FETTUCCINE ALFREDO *26*
CHICKEN OR SHRIMP

EGGPLANT PARMESAN *29*
PANKO CRUSTED - FRESH MOZZARELLA - PARMESAN - FONTINA -
BASIL - SAN MARZANO SAUCE - ALFREDO -
CRISPY CAPERS - BROCCOLINI - CHARRED ARTICHOKES

CONFIT DUCK CASSOULET *32*
GREMOLATA - HOMINY CASSOULET - PAN SAUCE

SEAFOOD

ARTICHOKE CRUSTED HALIBUT *54*
MUSHROOM & LEEK RISOTTO - BROCCOLINI - DILL CREMA - CHARRED LEMON

SALMON EN CROUTE *47*
SPINACH - CREAM CHEESE - DILL - PROSCIUTTO - GARLIC -
SHALLOTS - DIJON CREAM SAUCE

LOBSTER THERMIDOR *65*
LOBSTER TAIL - SHRIMP - COGNAC SAUCE - PARMESAN - HERBED PANKO
SERVED WITH LEMON WEDGES & CLARIFIED BUTTER

COLD WATER LOBSTER TAIL *27/55*
FULL OR HALF - CLARIFIED BUTTER - LEMON - HERB BUTTER

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STEAKS

ALL STEAKS SERVED WITH A CHOICE OF TWO SIDES

BONELESS RIBEYE *12 oz. - 60*

NEW YORK STRIP *12 oz. - 50*

FILET MIGNON *8 oz. - 59*

PRIME RIB *10 oz. - 58*

ONLY AVAILABLE THURSDAY

SIDES

A LA CARTE - **7**

SAUTEED MUSHROOMS WITH LEEKS

CHEF'S CHOICE VEGETABLE

GARLIC MASHED POTATOES

SMOKED GOUDA MAC & CHEESE

FALL RIVER WILD RICE PILAF

BACON JAM BRUSSELS & SWEET POTATOES

LOADED BAKED POTATO

POTATOES LYONNAISE

STEAK ADD-ONS

COWBOY SHRIMP	*14*
COGNAC DIANE SAUCE	*4*
POINT REYES BLUE CHEESE	*5*
RED CHIMICHURRI	*4*
CRAB CAKE OSCAR	*18*

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