

## SALADS

LITTLE GEM CAESAR   <i>Elephant Garlic Chips, Cured Egg Yolk, Buttermilk-Anchovy Dressing, Parmigiano-Reggiano Crisp</i>	10
BECKY SALAD   <i>Little Gem, Hot House Cucumber, Baby Heirloom Tomato, Shaved Red Onion, Grilled Yellow Corn, Avocado, Citronette</i>	12
6S CHOPT SALAD   <i>Radicchio, Iceberg, Aged White Cheddar, Pepperoncini, Cherry Tomatoes, Salami, Fresh Lemon, Red Onion, Toasted Olive Croutons, Oregano Vinaigrette</i>	12
SEASONAL CHICORY MIXED GREENS   <i>Shaved Red Onion, Baby Heirloom Tomato, Creamy Buttermilk, Meyer Lemon Vinaigrette</i>	9
CHOPPED WEDGE SALAD "BLT STYLE"   <i>Baby Iceberg Lettuce, Baby Heirloom Tomato, Danish Blue Cheese, Creamy Smoked Bacon Dressing, Chives</i>	12

ADD PROTEIN: STEAK 12 | CHICKEN 7 | SALMON 10 | SHRIMP 3EA | CRISPY CALAMARI 6

## APPETIZERS

CRISPY CALAMARI   <i>Spicy Aioli, Charred Lemon</i>	11
HAND TOSSED PIZZA   <i>10" Margherita. Add: Pepperoni +1   Italian Sausage +1</i>	13
NUESKE'S DOUBLE CUT SMOKED BACON   <i>Maple Syrup, Pickled Fresno Pepper, Scallion</i>	13
DUNGENESS CRAB CAKE   <i>Spicy Aioli, Watermelon Radish, Meyer Lemon</i>	12
AHI TUNA TARTARE   <i>Sesame-soy Vinaigrette, Avocado, Toasted Sesame Seeds, Crispy Rice Paper</i>	13
NOVA SCOTIA SNOW CRAB CLAWS   <i>Chilled, 6S Cocktail Sauce, Lemon</i>	13

## PASTAS

SHRIMP SCAMPI   <i>Linguini, Crushed Chili, Chablis, Lemon, Parsley, Extra Virgin Olive Oil</i>	24
BAKED ORECCHIETTE   <i>Italian Sausage or Free Range Chicken, Baby Heirloom Tomato, Calabrese Pepper, Parmigiana Reggiano, Mozzarella, Toasted Herb Bread Crumbs</i>	17
RIGATONI ALA VODKA   <i>Prosciutto, Sweet Onion, Tomato Cream, Crushed Chili, Pecorino Romano</i>	18
PASTA POMODORO   <i>Gemeli Pasta, Tomato Sauce, Baby Heirloom Tomato, Basil, Parmigiano-Reggiano</i>	15
HAND-ROLLED BUTTERNUT SQUASH AGNOLOTTI   <i>Local Sweet Corn, Peas, Porcini, Truffle Brown Butter, Parmigiano-Reggiano</i>	23

## HOUSE FAVORITES

6S BURGER   <i>Signature House Blend, Nueske's Smoked Bacon Jam, Tillamook Cheddar, Dijonnaise, Arugula, Served with Fries</i>	17
STEAK FRITES   <i>10oz Flat Iron, Hand-Cut Kennebec Fries, Cognac Au Poivre</i>	26
CHICKEN PARMIGIANA   <i>Tomato Sauce, Mozzarella, Basil</i>	24
OAK WOOD GRILLED SPLIT CHICKEN   <i>Chicken Jus</i>	23
CAST IRON ROASTED SALMON   <i>Pea Risotto, Summer Corn, Asparagus, Chablis Lemon Butter, Blistered Tomatoes</i>	24
BRANDON'S SPECIAL 8OZ FILET   <i>Tri-Peppercorn Rubbed, Served with Creamed Corn</i>	39
NOVA SCOTIA 8OZ LOBSTER TAIL   <i>Beurre Blanc, Charred Lemon, Vermont Drawn Butter</i>	42

## STEAKS

[Creekstone Farm]

Accompanied with Choice of Side

23OZ BONE-IN RIB-EYE	53	RODNEY'S TRI-PEPPERCORN RUBBED	14OZ KC STRIP	48	8OZ FILET	36
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SAUCES | Cognac au Poivre, Smoked Paprika Chimichurri /// BUTTERS | Truffle, Roasted Garlic-Parmesan, Maytag Blue Cheese +3

## SIDES

MAC N' CHEESE | GRILLED ASPARAGUS | GRILLED 6S CREAMED CORN | ROASTED CAULIFLOWER  
YUKON GOLD WHIPPED POTATO | CHEF OMAR STREET STYLE CORN-ELOTE | FRIES

7

## DESSERTS

FLOURLESS CHOCOLATE CAKE   <i>Salted Bourbon Caramel, Whipped Vanilla Chantilly Cream</i>	7
6S WARM BUTTERCAKE   <i>Icing, Vanilla Gelato</i>	7
VANILLA GELATO OR MIXED BERRIES SORBET	7