

✂ - Indicates a dish that is gluten free or can be modified to be made gluten free. Please note that we are not a gluten free restaurant and cannot ensure that cross contamination will never occur. We have processes in place to minimize that happening but there could be gluten on our work surfaces. Please inform us if anyone in your party has any food allergies or dietary restrictions.

RAW BAR

OYSTERS, LITTLE NECK CLAMS, SHRIMP COCKTAIL ✂ M/P
see server for our fresh daily selection

TUNA & SALMON: ROLL, SUSHI OR SASHIMI ✂ M/P
limited availability

GRAND PLATEAU ✂ M/P
12 oysters, 6 clams, ½ lobster, 4 shrimp

ROYAL PLATEAU ✂ M/P
18 oysters, 12 clams, 1 lobster, 4 shrimp

APPETIZERS

MAPLEBROOK BURRATA ✂ 19.00
fig, pear and tomato chutney, grilled bread

YELLOWFIN TUNA TARTARE ✂ 23.00
habanero aioli, mango relish, crispy shallots, plantain chips

CHEESESTEAK EGG ROLLS 18.00
shaved ribeye steak, chipotle peppers, pepper jack, spicy ketchup

BUFFALO CHICKEN MAC & CHEESE ✂ 21.00
chicken, cheddar, gruyere, mascarpone, blue cheese crumble, buffalo sauce

SKILLET FRIED SHISHITO PEPPERS ✂ 17.00
sea salt, lemon

NASHVILLE HOT CAULIFLOWER 15.00
crispy fried cauliflower, house made hot sauce, blue cheese

PENN6 SPICED WINGS 19.00
dry rub blend of ten spices, house blue dressing, crisp vegetables

MIDDLE EASTERN HUMMUS ✂ 16.00
tahini, roasted garlic, lemon juice, olive oil, smoked paprika, garlic flatbread

ELOTE "STREET CORN" DIP ✂ 17.00
roasted corn, sour cream, mayo, chili salt, lime, cilantro, cotija, tortilla chips

SOUP & SALADS

salad additions: + chicken 7 • shrimp 11 • steak 13 • salmon 13

ONION SOUP ✂ 14.00
caramelized onions, croutons, gruyere

COBB SALAD ✂ 20.00
grilled chicken, romaine hearts, bacon, blue cheese, tomatoes, egg, avocado, house vinaigrette

CLASSIC CAESAR ✂ 16.00
romaine hearts, white anchovy, croutons, grana padano, garlic parmesan dressing

SIMPLE SALAD ✂ 14.00
greens, roasted tomatoes, bacon, shaved onions, ricotta salata, honey mustard vinaigrette

TUNA SASHIMI SALAD ✂ 22.00
arugula, carrots, cucumber, sriracha, sesame ginger vinaigrette

ENTRÉES

ORGANIC ROASTED CHICKEN ✂ truffle parsnip puree, cauliflower, baby carrots	31.00
BUCATINI & CLAMS roasted garlic, 'nduja sausage, black kale	29.00
LOBSTER ROLL poached lobster, celery, scallions, mayonnaise, buttered roll, kettle chips	35.00
VEGETABLE HOT POT ✂ yellow split peas, kale, fava beans, basmati rice, asparagus, coconut curry sauce	28.00
CAJUN SALMON ✂ cauliflower potato puree, baby carrots, asparagus	32.00
CRISPY CHICKEN SANDWICH pickled onion, sautéed mushrooms, provolone, habanero aioli, kettle chips	20.00
PRIME RIB FRENCH DIP shaved oven roasted ribeye, provolone, creamy horseradish, au jus, hand cut fries	31.00
THE KNICKERBOCKERS three 2oz. wagyu burgers, gouda, caramelized onions, truffle aioli, toasted brioche, kettle chips	27.00
TANDOORI KABOBS ✂ marinated spiced chicken, tzatziki, veggie couscous salad, hummus	25.00
PENN6 BURGER ✂ 8oz. house ground dry aged beef, jasper hill aged cheddar, toasted brioche bun, hand cut fries	21.00
+ fried egg 2.50 • truffle aioli 2 • bacon 2.50 • avocado 2	
IMPOSSIBLE BURGER™ ✂ plant based protein, jasper hill aged cheddar, toasted brioche bun, hand cut fries	20.00
+ fried egg 2.50 • truffle aioli 2 • bacon 2.50 • avocado 2	

Consuming raw or undercooked beef, pork, lamb, poultry, eggs and seafood may increase your chances of foodborne illness.

STEAKS ✂

CENTER CUT FILET (8 oz.)
49

NEW YORK STRIP (14 oz.)
51

CEDAR CREEK RIBEYE (22 oz.)
69

TOMAHAWK (40 oz.)
135

SAUCE ✂

CHOOSE ONE
blue cheese fondue, chimichurri,
truffle butter

SIDES 9

hand cut fries • asparagus ✂ • creamed spinach ✂
mashed potatoes ✂ • honey glazed carrots ✂
mac & cheese ✂ • side salad ✂

PIZZA & FLATBREADS

GF dough available +3

TARTUFO 20.00
taleggio, mushrooms, shaved truffle, sunny-side up egg

MARGHERITA 18.00
tomato sauce, fresh mozzarella, basil

SWEET INFERNO 20.00
cup and char pepperoni, hot honey, mozzarella

PANCETTA 20.00
burrata, red onions, banana peppers, basil,
shaved pecorino

HONEY-GOAT CHEESE FLATBREAD 19.00
pistachios, red onions, rosemary, truffle honey

