

# LUNCH @ THE SIX

TUESDAY - FRIDAY | 11:00-2:00 PM

## APPETIZERS

### TAVERN WINGS | \$14

Ten Traditional "Double-Style" Bone-In Wings Tossed in Your Choice of Buffalo, Spicy, Whiskey Sauce, BBQ, or Crimson Fire Sauce | GF, DF

### TATER KEGS | \$15

Jumbo Tater Tots Stuffed with Cheddar and Bacon Served with House-Made Burger Sauce

### TOASTED CHEESE RAVIOLI | \$14

Served with Warm Vodka Sauce for Dipping

### ROAST BEEF SLIDERS | \$12

Two Toasted Slider Buns with Roast Beef & Caramelized Onions Served with Creamy Horseradish Sauce | GF+, DF+

### SPINACH & ARTICHOKE DIP | \$15

Melted Swiss, Parmesan & Cream Cheese with Garlic, Artichokes & Spinach Served with Toasted Baguette & Tortilla Chips | GF+

### HUMMUS | \$14

Hummus Served with Crudités & Warm Pita | GF+, DF

### CHOPHOUSE NACHOS | \$16

House-Made Tortilla Chips Layered with Slow Roasted Barbacoa, Pepper Jack & Cheddar Cheese, Diced Tomatoes & Jalapeños, Topped with Sour Cream & Salsa | GF, DF+

## HANDHELDS

All Hand Helds Come with Fries

### SINGLE CHEESEBURGER | \$8

Handcrafted Smashed Beef Patty and Finished with Melted Cheddar Cheese on a Toasted Brioche Bun

### DOUBLE BACON CHEESEBURGER | \$14

Two Handcrafted Smashed Beef Patties Stacked with Thick-Cut Apple-wood Smoked Bacon and Melted Cheddar Cheese on a Toasted Brioche Bun

### BLACKENED CHICKEN SANDWICH | \$14

Blackened Chicken Breast with Cajun Seasoning with Swiss Cheese Served on a Toasted Brioche Bun with Crisp Greens, Vine-Ripened Tomato, Crispy Onions and Chipotle Aioli

### BEEF & BACON CHEDDAR MELT | \$15

Beef Patty Layered with Thick-Cut Bacon and Sharp Cheddar, Pressed and Grilled on a Brioche Bun

## SALADS & SOUPS

House Made Dressings: Ranch, Bleu Cheese, Honey Mustard, Balsamic Vinaigrette, Caesar

### 6 MILE SALAD | Side \$7 | Full \$14

House Greens, Cucumber, Cheddar, Shredded Carrots, Tomatoes & Herb Croutons Served with your Choice of Dressing | GF+, DF+

### TAVERN COBB | Side \$9 | Full \$15

Chopped Romaine Topped with Avocado, Bacon, Bleu Cheese Crumbles, Boiled Egg & Tomatoes | GF, DF+

### ROMAINE CAESAR | Side \$9 | Full \$15

Chopped Romaine & Parmesan Cheese Tossed in House Caesar Dressing Topped with a Crunchy Garlic-Parmesan Crumble | GF+

### STEAK SALAD | \$20

Hand Cut Steak Cooked to Temperature on a Bed of Mixed Greens with Cheddar Cheese, Shredded Carrots, Cucumbers, Mushrooms, Tomatoes & Herb Croutons | GF, DF+

### SALAD TOPPERS:

4oz Chicken Breast \$7 | 4oz Salmon \$10  
6oz Bistro \$12 | Shrimp \$10 | Crab Cake \$9

### Soup Of The Day | Cup \$5 | Bowl \$7

French Onion Bowl | \$7

### SALMON BLT | \$14

Grilled Atlantic Salmon Filet Layered with Applewood Smoked Bacon, Butter Lettuce, and Vine-Ripened Tomato on a Toasted Wheat Berry Bread

### SOUTHWEST CHICKEN WRAP | \$14

Chicken, Pepper Jack & Cheddar Cheese Blend, Chefs Home-Made South West Sauce Served with Tortilla Chips

### RIBEYE STEAK SANDWICH | \$18

Sliced Ribeye Steak Topped with Caramelized Mushrooms and Melted Swiss Cheese, Served on a Brioche Bun

### FRENCH DIP | \$15

Slow-Roasted Beef Thinly Sliced, Swiss Cheese and Served on a Toasted Artisan Hoagie with Rich House-Made Au Jus

## SIDES

French Fries | \$6

Sweet Potato Waffle Fries | \$6

Steakhouse Mashed Potatoes | \$6

Mac & Cheese | \$6

Garlic Green Beans | \$6

## TO - GO SPECIAL

### Sack of Cheeseburgers To-Go | \$25

Four Classic Cheeseburgers Served with a Large Order of Fries  
Add Lettuce, Tomato, Onion, and Pickles | \$3

Consuming Raw or Undercooked Meats, Poultry, Seafood, or Eggs May Increase Your Risk of Foodborne Illness  
Dietary Key: GF= Gluten Free, GF+= Gluten Free Available, DF= Dairy Free, DF+= Dairy Free Available