



Cocktails

22 each

Award Winning

SPICED WATERMELON

patrón silver tequila - st-germain
watermelon purée - fresh lime - jalapeño

CUCUMBER STILETTO

grey goose le citron vodka - st -germain
muddled cucumber & mint

NOT YOUR DADDY'S OLD FASHIONED

woodford reserve bourbon - angostura bitters
brown sugar - vanilla bean

STRAWBERRY COBLER

belvedere vodka - muddled strawberry
graham cracker crust

STK MULE

belvedere organic ginger & pear - green chartreuse
fresh lime - fever tree ginger beer

PERFECT MARGARITA

milagro silver tequila - cointreau - fresh lime

ESPRESSO MARTINI

tito's vodka - owen's nitro infused espresso
crème de cacao

UNCHAINED PASSION

don julio blanco tequila - real passion fruit
carpano bianco vermouth - chandon

FADE TO BLACKBERRY

blackened whiskey - muddled mint
blackberries - fresh lime

MOJITO

bacardi - muddled mint & lime

SWEET BERRY DREAMS

hennessy vs - cranberry - chambord

BONDED & FREE

jack daniel's bonded whiskey - cointreau
real peach purée - rosemary

HIBISCUS SPARKLER

botanist gin - monin hibiscus - la marca rosé

DRAGON'S FLARE

ketel one vodka - cointreau - real prickly pear
strawberry - lemonade

GUAVA BERRY KISS

hendrick's gin - strawberry - real guava - fresh lime

EL TORO ROJO

volcán tequila - campari - fever tree grapefruit
grenadine - fresh lemon

Market Salads & Starters

BABY GEM CAESAR

parmigiano reggiano - lemon black pepper emulsion
herb crouton 26

BLUE ICEBERG

nueske's applewood smoked bacon - point Reyes blue
cherry tomato 26

MAPLE & BOURBON NUESKE'S BACON

apple cabbage slaw - pickled mustard seeds 30

TUNA TARTARE*

hass avocado - taro chips - soy-honey emulsion 33

CRISPY CALAMARI

basil - shishito peppers - roasted garlic & lime aioli
asian chili sauce 29

LIL' BRGS*

wagyu beef - special sauce - sesame seed bun 28

JUMBO LUMP CRAB CAKE

whole grain mustard cream - cucumber mustard seed salad
chili thread 41

BURRATA

marinated beetroot - pickled red onions
basil oil crunchy sourdough 30

Raw Bar

OYSTERS ON A HALF SHELL*

mignonette - cocktail sauce - lemon 1/2 dz 31 | 1 dz 58

STK PEARLS*

1/2 dozen oysters - 1 oz american caviar - mignonette
cocktail sauce - lemon 71

JALAPEÑO PICKLED SHRIMP COCKTAIL

cocktail sauce - lemon 35

RED KING CRAB

dijon - cocktail sauce - lemon mp

CEVICHE*

chef's daily creation 29

Shellfish Platters

OYSTERS* - CEVICHE* - CLAMS - MUSSELS

DUNGENESS CRAB - MAINE LOBSTER

JALAPEÑO PICKLED SHRIMP

cocktail sauce - mignonette - lemon dijonnaise
56 per person (2 person minimum)

Entrées

MAPLE RUBBED SALMON*

pickled cherry tomatoes - piquillo broccolini - olive dressing 55

FREE RANGE CHICKEN

peas & beans - confit garlic - toasted mustard seed jus 53

BRAISED BEEF SHORT RIB

creamed potatoes - roasted pepper relish - crispy shallots
red wine glaze 54

HALIBUT FISH & CHIPS

beer battered halibut filet - hand cut chunky fries - coleslaw
hot yuzu tartar sauce 66

MAINE LOBSTER LINGUINE

tomato - lemon - garlic - creamy lobster sauce - parmesan 69

MUSHROOM & TRUFFLE TAGLIATELLE

pecorino - braised mushrooms - shaved black truffle 58

MISO GLAZED CHILEAN SEA BASS*

sautéed bok choy - ginger - crispy shallots - thai basil 67

ROASTED LAMB RACK*

glazed carrots - baby kale - rosemary jus 69

Sides

19 each

PARMESAN TRUFFLE FRIES

YUKON GOLD MASHED POTATOES - parmesan crust

TATER TOTS

SWEET CORN PUDDING

ASPARAGUS

CREAMED SPINACH

CRISPY BRUSSELS SPROUTS - bacon - cider glaze

MARKET VEGETABLES

CONFIT MUSHROOMS - bacon - cheese

Mac & Cheese

TRADITIONAL 19 | BACON 22 | LOBSTER 32

Desserts

16 each

BAG O' DONUTS

cinnamon sugar - dulce de leche - raspberry - chocolate

CHOCOLATE CAKE - chocolate ganache sauce

CHEESECAKE - raspberry coulis - berries

APPLE PIE - cinnamon crumble - maple crème fraîche

WARM CHOCOLATE CHIP COOKIE

vanilla ice cream - caramel sauce

Steak

SMALL*

FILET 6oz 59

STEAKHOUSE SKIRT 8oz 52

RIBEYE SPINALIS 8oz 76

MEDIUM*

FILET 10oz 74

RIBEYE FILET 10oz 85

NY STRIP 14oz 71

BONE-IN FILET 14oz 91

DRY-AGED DELMONICO 14oz 115

COWGIRL BONE-IN RIBEYE 16oz 101

DRY-AGED BONE-IN STRIP 18oz 95

LARGE*

DRY-AGED PORTERHOUSE 28oz 125

DRY-AGED TOMAHAWK 34oz 163

WAGYU SELECTION*

AUSTRALIAN FLAT IRON 8oz 72

JAPANESE A5 STRIP 42 per oz

JAPANESE A5 FILET 47 per oz

Surf & Turf*

FILET 6oz & LOBSTER TAIL 89

FILET 6oz & 3 GRILLED PRAWNS 79

TOPPINGS

KING CRAB OSCAR 45

LOBSTER TAIL 42

SHRIMP 12 each

STK ZINGY RUB 7

PEPPERCORN CRUSTED 6

SIGNATURE BUTTERS 13 each

TRUFFLE • LOBSTER • WAGYU UMAMI

SAUCES (choose 1)

additional 2 each, sauce plate 16

STK • STK BOLD • AU POIVRE

RED WINE • BÉARNAISE • HORSE RADISH

CHIMICHURRI • BLUE BUTTER

Beverages

Wine by the Glass

BUBBLES

la marca, prosecco, it	16
caposaldo, moscato, provincia di pavia igt, it	16
michele chiaro 'nivole', moscato d'asti docg, it	18
domaine chandon, sparkling rosé, ca	20
veuve clicquot 'yellow label brut', champagne, fr	36
moët & chandon 'imperial rose', champagne, fr	39
dom pérignon brut, champagne, fr	69

ROSÉ

justin, central coast, ca	16
whispering angel, côtes de provence, fr	17
miraval, côtes de provence, fr	19

WHITE

chardonnay, sonoma-cutrer, russian rivery valley, ca	20
chardonnay, landmark 'overlook', sonoma county, ca	21
chardonnay, rombauer, carneros, ca	27
sauvignon blanc, kim crawford, marlborough, nz	18
sauvignon blanc, twomey by silver oak, napa, ca	20
sauvignon blanc, cloudy bay, marlborough, nz	22
pinot grigio, gabbiano, venezie, it	16
riesling, eroica, columbia valley, wa	16

RED

cabernet sauvignon, bonanza by caymus, ca	18
cabernet sauvignon, decoy by duckhorn, sonoma, ca	18
cabernet sauvignon, justin, napa valley, ca	21
cabernet sauvignon, caymus, ca	57
cabernet sauvignon, silver oak, alexander valley, ca	62
red blend, tooth & nail 'the possessor', paso robles, ca	22
red blend, bootleg, napa, ca	29
red blend, the prisoner, napa valley, ca	30
red blend, justin 'isosceles', paso robles, ca	37
red blend, château chapelle d'aliénor, bordeaux supérieur, fr	21
petite sirah, caymus 'suisun grand durif', napa ca	24
merlot, emmolo, napa, valley, ca	24
malbec, terrazas, mendoza, ar	19
pinot noir, calera by duckhorn, central coast, ca	18
pinot noir, imagery, ca	19
pinot noir, elouan, or	20
pinot noir, belle glos 'dairyman', russian river valley, ca	29

Bottled Beer 9 each

stella artois	mango cart	michelob ultra
modelo especial	goose island ipa	chimay (14)
modelo negra	blue moon	heineken 0.0

Paloma Bucket

375ML casamigos blanco tequila - choice of 4
fever tree grapefruit or blood orange ginger beer
fresh lime juice - tajin



109

Red Bull 8 each

classic | sugar free | red edition

Tequila Cellar

TOP SHELF

cincooro añejo	grand mayan reposado
código 1530 rosa blanco	jose cuervo reserva de la familia extra añejo
don julio rosado	patrón el cielo
enemigo 89 añejo cristalino	

PREMIUM

casa dragones añejo	komos cristalino añejo
clase azul reposado	lobos 1707 extra añejo
don fulano imperial extra añejo	maestro dobel 50 cristalino extra añejo
don julio 1942 añejo	mijenta añejo gran reserva
gran coramino añejo	volcan xa

ULTRA PREMIUM

clase azul gold	tears of llorona extra añejo
casa dragones joven	



Join us for **WEEKEND BRUNCH**

Every Saturday & Sunday until 3PM

Featuring **\$30 BOTTOMLESS MIMOSAS & BLOODY MARYS**
& **\$9.99 WAGYU BURGER & FRIES**

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Happy Hour

WEEKDAY **MON - FRI 3 - 6:30PM**
WEEKEND* **SAT & SUN 3PM - 5:30PM**
LATE NIGHT* **SUN - THUR 10PM - CLOSE**

*Available in the bar, lounge, & patio only

DOM PÉRIGNON

Bottle \$249
Glass \$49



\$3

OYSTER ON THE HALF SHELL*

TATER TOTS

FALAFEL & CHILI TAHINI

\$6

LIL' BRG & TRUFFLE FRIES*

LIL' MEATLESS BRG & TRUFFLE FRIES

WAGYU MEATBALLS

SHORT RIB QUESADILLA

VODKA CURED CUCUMBER &
SALMON STILETTO

\$9

JAPANESE A5 WAGYU TACO

BEEF TARTARE*

TUNA TARTARE TACO*

POPCORN CHICKEN

CRISPY CALAMARI

JALAPEÑO PICKLED SHRIMP COCKTAIL

STK* & FRITES

BEVERAGES

SIGNATURE COCKTAILS

CHIMAY BOTTLE

WINE BY THE GLASS

bonanza cabernet by caymus

justin rosé

caposaldo moscato

Happy Surf & Turf*

\$19

3oz FILET & JUMBO PRAWN

*These items may be served raw and/or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of a food borne illness especially when you have a medical condition.