

Market Salads & Starters

BABY GEM CAESAR

manchego cheese - lemon black pepper emulsion
herb crouton 10

BLUE ICEBERG

nueske's applewood smoked bacon - point Reyes blue
cherry tomato 10

SALMON TARTARE*

hass avocado - taro chips - soy-honey emulsion 13

CRISPY CALAMARI

basil - shishito peppers - roasted garlic & lime aioli
asian chili sauce 11

ROASTED GOLDEN & PURPLE BEETS

chayote slaw - tomatillo salsa - local cheese
poppy seeds 10

OYSTERS ON A HALF SHELL

mignonette - cocktail sauce - lemon
22- half dozen / 40 - dozen

CEVICHE

green papaya salad - spicy creole - yuca
crispy quinoa 13

Entrées

SHORT RIB SANDWICH

braised short rib - sweet plantain - crispy shallots
roasted ají rocoto aioli - pan sobao - spiced fries 18

BURRATA & AVOCADO TOAST

lime & cilantro avocado - boiled egg - burrata
grilled sourdough bread - pickled Fresno - extra virgin olive oil
heirloom tomato - toasted pumpkin seeds - baby green leaves 19

LOBSTER EGGS BENEDICT

buttered lobster - frisée - poached eggs - yuca cake
caviar & tarragon béarnaise - baby green leaves 31

WAGYU BURGER BKFT

7oz beef patty - manchego cheese - candied bacon - fried egg
baby gem - tomato - grilled onion - special sauce - spiced fries 24

TRUFFLE STEAK & EGG TOAST*

wagyu flat iron 8oz - fried egg - shaved truffle
salted truffle buttered STK bread - truffle fries 45

HOT CHICKEN & FRENCH TOAST

fried hot chicken thigh - maple bbq sauce - pickles
coleslaw - french toast - dates in almibar
cream cheese icing drops 25

REGULAR OR EGG WHITE OMELET

roasted pepper relish - caramelized onions - sautéed spinach
mushrooms - white cheddar - baby green leaves - yukon fries 17

Sides 15 each

YUKON GOLD MASHED POTATOES

TATER TOTS

PARMESAN TRUFFLE FRIES

SWEET CORN PUDDING

ASPARAGUS

Bottoms Up

MIMOSA or BLOODY MARY

must also order entree

36 per person - 90 minutes

STK
STEAKHOUSE

SMALL*

FILET 6oz 45

WAGYU FLAT IRON 8oz 47

MEDIUM*

FILET 10oz 64

NY STRIP 14oz 63

BONE-IN FILET 14oz 87

DRY-AGED DELMONICO 14oz 151

COWGIRL RIBEYE 16oz 99

DRY-AGED BONE-IN STRIP 18oz 80

TOPPINGS

KING CRAB OSCAR *MP*

SHRIMP 8 each

TRUFFLE BUTTER 10

PEPPERCORN CRUSTED 6

SAUCES

(choose 1) additional 4 each - sauce plate 24

STK | STK BOLD | PEPPERCORN

CHIMICHURRI | RED WINE

SURF & TURF

6oz FILET & PRAWNS 59

Our steak program is a one-of-a-kind, curated experience courtesy of the Linz Heritage Certified Black Angus Program. Each piece of USDA beef is primarily from farms in Iowa and Nebraska and carefully cared for from conception to plate. Linz Heritage Black Angus cattle are certified, allowing for consistency and the highest quality marbled beef.

Mac & Cheese

TRADITIONAL 15 | BACON 16 | LOBSTER 31

MAC & CHEESE TRIO 38

*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.

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Menu Items and prices are subject to change without previous notice

Cocktails

WAKE UP MARY

ketel one vodka - tomato juice - horseradish - worcestershire - siracha - tomatillo salt - pepper - celery salt - candied bacon - radish - olive 17

NOT YOUR AVERAGE SPRITZ

tanqueray sevilla orange - aperol - triple sec - soda - prosecco - angostura 17

ONE NIGHT STAND

jimador tequila - muddled jalapeño - green chartreuse aperol - fresh lime - agave - pineapple juice 17

ESPRESS YOURSELF

ketel one vodka - godiva - espresso - simple syrup 17

JUST TEN MORE MINUTES

don q limon - ginger liqueur - passion fruit syrup - fresh lime - mint - soda 16

BERRY SEXY LYCHEE

raspberry - lychee puree - pineapple juice - elderflower liqueur - banana liqueur - prosecco 16

Bottles of Bubbles

Laurent Perrier, Brut, Champagne, FR	100	Veuve Cliquot, Brut Rosé, Champagne, FR	250
Moët & Chandon Imperial Brut, Champagne, FR	135	Laurent Perrier Cuvee Rosé, Champagne, FR	220
Veuve Cliquot, Brut, Champagne, FR	200	Dom Perignon, Brut, Champagne, FR	600
Moët & Chandon Rosé Imperial, Champagne, FR	225	Krug Grande Cuvée, Brut, Champagne, FR	650

By the Glass

BUBBLES

Canella Spumante Brut Prosecco, IT 15
Domaine Ste. Michelle Brut Rosé, CA 16
Laurent Perrier Cuvee, Brut, Champagne, FR 22

ROSÉ

Whispering Angel, Provence, FR 17

WHITE

Stella Rosa, Moscato D'asti, D.O.C.G, IT 14
Pazo Pondal, Leira, Albariño, Rias Baixas, SP 14
Wente Vineyards, Morning Fog, Chardonnay, CA 14
Relax Schmitt Söhne Relax Riesling Mosel, Germany 18
Lagaria, Pinot Grigio, DOC, Trento, IT 14
Duckhorn Vineyards, Sauvignon Blanc, Napa Valley, CA 17
Landmark Overlook, Chardonnay, Sonoma County, CA 18

RED

Josh Cellars, Cabernet Sauvignon, CA 14
Murphy Goode, Cabernet Sauvignon, CA 17
Trus, Tempranillo, Ribera Del Duero, SP 14
Alegoria Gran Reserva, Malbec, Mendoza, AR 16
Conundrum, Charles F. Wagner, Red Blend, CA 18
Chateau Ste. Michelle, Merlot, Livermore Valley, WA 16
Meiomi, Pinot Noir, Sonoma County, CA 17

Beers

DRAFT 9 each

Medalla Light
Ocean Lab Mambo
Ocean Lab Blonde
Ocean Lab American Wheat
Ocean Lab Pale Ale
Ocean Lab Stout

BOTTLE 7.5 each

Medalla Light
Heineken
Corona Extra
Michelob Ultra
Heineken 00