

# 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.

FOLLOW US [f](#) [@](#) [t](#) @EATSTK

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