

**MARKET SALADS & STARTERS**

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**Baby Gem Caesar** **\$25.00**

parmigiano reggiano - lemon black pepper emulsion - herb crouton

**Blue Iceberg** **\$24.00**

nueske's applewood smoked bacon - point reyes blue - cherry tomato

**Maple & Bourbon Nueske's Bacon** **\$28.00**

apple cabbage slaw - pickled mustard seeds

**Tuna Tartare\*** **\$31.00**

hass avocado - taro chips - soy-honey emulsion

**Crispy Calamari** **\$28.00**

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

**Lil' Brgs\*** **\$26.00**

wagyu beef - special sauce - sesame seed bun

**Jumbo Lump Crab Cake** **\$39.00**

whole grain mustard cream - chili thread - cucumber mustard seeds salad

**Burrata** **\$28.00**

marinated beetroot - pickled red onions - basil oil - crunchy sourdough

**RAW BAR**

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**Oysters on a Half Shell\*** **1/2 Dz \$29.00**  
**1 Dz \$56.00**

mignonette - cocktail sauce - lemon

**STK Pearls** **\$69.00**

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

**Jalapeño Pickled Shrimp Cocktail** **\$33.00**

cocktail sauce - lemon

**Red King Crab** **MP**

dijonnaise - cocktail sauce - lemon

**Ceviche\*** **\$27.00**

chef's daily creation

**SHELLFISH PLATTERS**

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**Shellfish Platters** **2 Person Minimum \$54.00per person**

Oysters - Ceviche - Clams - Mussels - Jalapeño Pickled Shrimp - Dungeness Crab - Maine Lobster; cocktail sauce - mignonette - lemon dijonnaise

## ENTRÉES

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**Maple Rubbed Salmon\*** *\$52.00*

pickled cherry tomatoes - piquillo broccolini - olive dressing

**Free Range Chicken** *\$50.00*

peas & beans - confit garlic - toasted mustard seed jus

**Braised Beef Short Rib** *\$51.00*

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

**Halibut Fish & Chips** *\$63.00*

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

**Maine Lobster Linguini** *\$66.00*

tomato - lemon - garlic - creamy lobster sauce - parmesan

**Mushroom & Truffle Tagliatelle** *\$55.00*

pecorino - braised mushrooms - shaved black truffle

**Miso Glazed Chilean Sea Bass** *\$58.00*

sautéed bok choy - ginger - crispy shallots - thai basil

**Roasted Lamb Rack** *\$66.00*

glazed carrots - baby kale - rosemary jus

## STK® STEAKHOUSE

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## SMALL\*

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**Filet** *6oz \$58.00*

**Steakhouse Skirt** *8oz \$49.00*

**Ribeye Spinalis** *8oz \$73.00*

MEDIUM*	LARGE*	WAGYU SELECTION*
Filet <i>10oz \$72.00</i>	Dry-Aged Porterhouse <i>28oz \$122.00</i>	Australian Flat Iron <i>\$69.00</i>
Ribeye Filet <i>10oz \$83.00</i>	Dry-Aged Tomahawk <i>34oz \$160.00</i>	Japanese A5 Strip <i>\$39.00 per oz</i>
NY Strip <i>14oz \$69.00</i>		Japanese A5 Filet <i>\$44.00 per oz</i>
Bone-In Filet <i>14oz \$88.00</i>		
Dry-Aged Delmonico <i>14oz \$112.00</i>		
Cowgirl Bone-In Ribeye <i>16oz \$98.00</i>		
Dry-Aged Bone-In Strip <i>18oz \$92.00</i>		
SURF & TURF*	TOPPINGS	SIGNATURE BUTTERS
Filet 6oz & Lobster Tail <i>\$89.00</i>	King Crab Oscar <i>\$44.00</i>	<i>\$12 each</i>
Filet 6oz & 3 Grilled Prawns <i>\$79.00</i>	Lobster Tail <i>\$41.00</i>	Truffle
	Shrimp <i>\$11.00 each</i>	Lobster
	STK Zingy Rub <i>\$6.00</i>	Wagyu Umami
	Peppercorn Crusted <i>\$5.00</i>	

SAUCES	SIDES	MAC & CHEESE
<i>Additional \$2 each, sauce plate \$16. Choose 1:</i>	<i>\$19 each</i>	
<b>STK</b>	<b>Yukon Gold Mashed Potatoes</b> parmesan crust	<b>Traditional</b> <span style="float: right;"><i>\$19.00</i></span>
<b>STK Bold</b>		<b>Bacon</b> <span style="float: right;"><i>\$22.00</i></span>
<b>Au Poivre</b>	<b>Tater Tots</b>	<b>Lobster</b> <span style="float: right;"><i>\$32.00</i></span>
<b>Red Wine</b>	<b>Parmesan Truffle Fries</b>	
<b>Béarnaise</b>	<b>Sweet Corn Pudding</b>	
<b>Horseradish</b>	<b>Crispy Brussels Sprouts</b> bacon - cider glaze	
<b>Chimichurri</b>	<b>Asparagus</b>	
<b>Blue Butter</b>	<b>Creamed Spinach</b>	
	<b>Market Vegetables</b>	
	<b>Confit Mushrooms</b> bacon - cheese	

## DESSERTS

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*\$15 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 fraiche

### **Warm Chocolate Chip Cookie**

vanilla ice cream - caramel sauce

*\*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*

## LUNCH SPECIAL

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**Filet\*** 6oz \$19.99  
+ Add Sides (Each) \$5.00

sweet corn pudding, mashed potatoes, crispy brussels sprouts

**Wagyu Burger & Fries\*** \$9.99  
+ Add: Grilled Onions \$3.00  
+ Add: Avocado \$3.50  
+ Add: Egg \$3.00  
+ Add: Bacon \$3.00

7oz beef patty - american cheese - lettuce - tomato - onion -  
special sauce - fries

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**Crispy Calamari** \$28.00

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

**Lil' BRGs\*** \$26.00

wagyu beef - special sauce - sesame seed bun

**Jalapeño Pickled Shrimp Cocktail** \$33.00

cocktail sauce - lemon

## ENTRÉES

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*Chicken, salmon, and fish & chips entrées also available from the  
dinner menu*

**STK Sandwich\*** \$22.00

shaved coffee-rubbed ribeye - caramelized onion - gruyere -  
horseradish cream

**Steak Frites\*** \$32.00

8oz ribeye - french fries - choice of sauce

**Chicken Breast Sandwich** \$23.00

grilled or fried - blt - white cheddar - ranch dressing

**Braised Short Rib Quesadilla** \$25.00

fontina cheese - tomatoes - chimichurri - flour tortilla - mustard  
cream

**The FSH** \$26.00

brioche bun - beer battered cod filet - togarashi sauce - pickles -  
cheddar cheese - iceberg lettuce - tomato

**Buttermilk Fried Chicken Thigh** \$21.00

honey bbq sauce - coleslaw - homemade pickles

**Shrimp Scampi** \$34.00

sautéed shrimp - linguini - tomato - garlic white wine sauce

**Wagyu Meatballs** \$27.00

chunky tomato sauce - cherry tomatoes - spaghetti

STK® STEAKHOUSE		WAGYU SELECTION*		TOPPINGS	
Steakhouse Skirt*	8oz \$49.00	Australian Flat Iron	8oz \$69.00	King Crab Oscar	\$44.00
Ribeye Spinalis*	8oz \$73.00	Japanese A5 Strip*	\$39.00 per oz	Lobster Tail	\$41.00
Filet*	10oz \$72.00			Shrimp	\$11.00 each
Ribeye Filet*	10oz \$83.00			STK Zingy Rub	\$6.00
NY Strip*	14oz \$69.00			Peppercorn Crusted	\$5.00
Bone-In Filet*	14oz \$88.00				
Dry-Aged Delmonico*	14oz \$112.00				
Cowgirl Bone-In Ribeye*	16oz \$98.00				
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**SIGNATURE BUTTERS**

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*\$12 each*

**Truffle**

**Lobster**

**Wagyu Umami**

**SAUCES**

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*(choose 1) additional \$2 each*

**STK**

**STK Bold**

**Peppercorn**

**Chimichurri**

**Red Wine**

**SIDES**

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*\$19 each*

**Yukon Gold Mashed Potatoes**

**Tater Tots**

**Parmesan Truffle Fries**

**Sweet Corn Pudding**

**Crispy Brussels Sprouts**

bacon - cider glaze

**Creamed Spinach**

**Market Vegetables**



## MAC & CHEESE

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**Traditional** *\$19.00*

**Bacon** *\$22.00*

**Lobster** *\$32.00*

## DESSERTS

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*\$15 each*

### **Cheesecake**

raspberry coulis - berries

### **Bag O'Donuts**

cinnamon sugar - dulce de leche - raspberry - chocolate

### **Warm Chocolate Chip Cookie**

vanilla ice cream - caramel sauce

### **Apple Pie**

cinnamon crumble - maple crème fraiche

### **Chocolate Cake**

chocolate ganache sauce

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