



STK<sup>®</sup> LAS VEGAS

# GROUP & PRIVATE DINING

3708 LAS VEGAS BLVD S | [EVENTSLV@TOGRP.COM](mailto:EVENTSLV@TOGRP.COM) | 702.698.7990  
[STKSTEAKHOUSE.COM](http://STKSTEAKHOUSE.COM) | [f](#) [t](#) [@EATSTK](#)



STK Steakhouse artfully blends the modern steakhouse and a chic lounge into one, offering a dynamic, vibe dining experience with the superior quality of a traditional steakhouse.

Conveniently located on the third floor of The Cosmopolitan of Las Vegas, STK Las Vegas distinguishes itself with a vibrant mix of stylish dining and lounge spaces paired with signature menus and world-class service. All events - large or small, decadent or relaxed - will be customized to suit your needs guaranteeing an event that your guests won't forget.

## RESTAURANT HOURS

### DINNER

MONDAY - THURSDAY	4:00PM - 11:00PM
FRIDAY - SUNDAY	3:00PM - 12:20AM

### BRUNCH

SATURDAY & SUNDAY	9:00AM - 3:00PM
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## PRIVATE DINING ROOMS

CANDY BARR - accommodates up to 24 guests  
TEMPEST STORM - accommodates up to 14 guests  
PRIVATE ROOMS COMBINED - seats up to 38 guests

## NON-PRIVATE DINING

CHAMPAGNE BAR - accommodates up to 40 guests seated  
HIGH TOP LOUNGE - 48 guests seated / 60 cocktail reception style  
MAIN DINING - seats up to 140 guests

## ONLINE

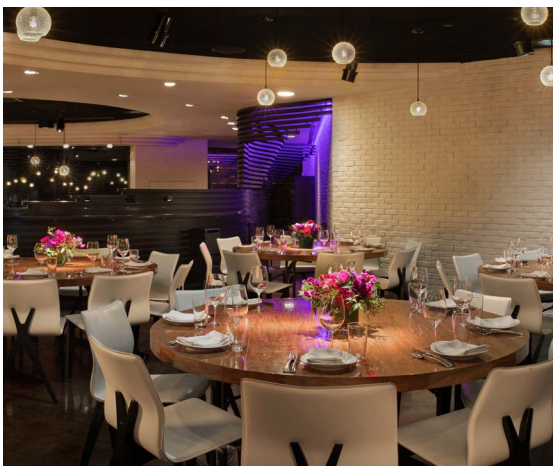
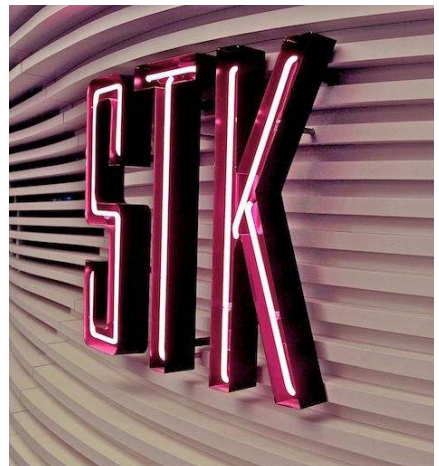
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# PASSED Hors d'Oeuvres

(20 guest minimum)

## STANDARD SELECTIONS

### BEEF & CHICKEN SELECTIONS

\$7 per piece \*minimum 20 pieces

**CHICKEN CHORIZO EMPANADA** - saffron aioli

**CHICKEN SKEWER** - soy glaze

**TANGY BEEF SKEWER\*** - chimichuri

**BRAISED SHORT RIB SLIDER** - horseradish cream

**BEEF CROSTINI** - onion blue cheese

**LIL' BRGS\*** - waygu beef - special sauce- sesame seed bun

### VEGETARIAN SELECTIONS

\$6 per piece \*minimum 20 pieces

**MUSHROOM SPRING ROLLS** - sweet & sour sauce

**BRUSCHETTA** - roasted tomato - balsamic vinaigrette

**CARAMELIZED ONION TARTE** - fontina cheese

**SAFFRON ARANCINI** - tomato dipping sauce

### SEAFOOD SELECTIONS

\$8 per piece \*minimum 20 pieces

**HAWAIIAN BIG EYE TUNA TARTARE\***

hass avocado - soy honey emulsion - taro chips

**SPICED YELLOWTAIL SASHIMI\***

**BACON WRAPPED SHRIMP** - lettuce cup

**SCALLOP CEVICHE\***

**SHRIMP COCKTAIL**

**MARKET FISH LETTUCE CUP**

## PREMIUM SELECTIONS

market price \*minimum 20 pieces

**DUNGENESS CRAB CAKES**

mustard seed aioli

**WASABI SNOW CRAB SALAD**

cucumber - crispy wonton skin

**MAINE LOBSTER CONE**

avocado - marie rose sauce - caviar

**POACHED KING CRAB**

citrus mayo - finger lime

**GRILLED LAMB CHOPS\***

chermoula - pomegranate seeds

**ROASTED CHILEAN SEABASS**

sesame spinach - miso dressing

**BEEF FILET LOLLIPOPS\***

marinated & grilled beef filet on bone - STK sauce

GF - gluten free | V - vegan

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## ALL COURSES SERVED FAMILY STYLE

## STARTERS

HEARTS OF ROMAINE - classic caesar dressing - brioche croutons - parmigiano-reggiano

KALE SALAD - organic red quinoa - cranberries - apples *GF, V*

STK'S FAMOUS LIL' BRGS\* - wagyu - special sauce - sesame seed bun

HAWAIIAN BIG EYE TUNA TARTARE\* - hass avocado - soy honey emulsion - taro chips

## ENTRÉES

SHRIMP SCAMPI - sautéed shrimp - garlic white wine sauce *GF*

NEW YORK STRIP\* *GF*

COWGIRL BONE-IN RIBEYE\* *GF*

ORGANIC CHICKEN - seasonal accompaniments *GF*

MUSHROOM & TRUFFLE TAGLIATELLE - pecorino - braised mushroom - baby spinach *V*

## SIDES

(choose 4)

GREENS - haricot vert *V* / asparagus *V* / sautéed spinach *V*

SPUDS - creamy yukon potatoes *GF* / parmesan truffle fries

SAVORY - mac & cheese / creamed spinach / mixed mushrooms *GF* / sweet corn pudding

## DESSERT

CHEF'S SELECTION OF STK DESSERTS

Add spark plug shot with dessert - additional 5 per person

\$149 per guest

STEAK UPGRADES, TOPPINGS, SIGNATURE BUTTERS & SAUCES AVAILABLE  
PLEASE ASK SALES MANAGER FOR PRICING & OPTIONS

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**FIRST COURSE***(served family style)***STK'S FAMOUS LIL' BRGS\*** - wagyu - special sauce - sesame seed bun**SHRIMP COCKTAIL** - cocktail sauce - lemon **GF****SECOND COURSE***(choice of one at the time of event)***HEARTS OF ROMAINE** - classic caesar dressing - brioche croutons - parmigiano-reggiano**KALE SALAD** - organic red quinoa - cranberries - apples **GF, V****BLUE ICEBERG SALAD** - nueske's smoked bacon - point Reyes blue cheese - cherry tomatoes **GF****THIRD COURSE***(choice of one at the time of event)***FREE RANGE ORGANIC CHICKEN** - seasonal preparation **GF****10oz FILET\*** **GF****MARKET FISH\*** - seasonal preparation**MUSHROOM & TRUFFLE TAGLIATELLE** - pecorino - braised mushroom - baby spinach **V****SIDES***(choose 4 - served family style)***GREENS** - haricot vert **V** / asparagus **V** / sautéed spinach **V****SPUDS** - creamy yukon potatoes **GF** / parmesan truffle fries**SAVORY** - mac & cheese / creamed spinach / mixed mushrooms **GF** / sweet corn pudding**DESSERT***(choose 1)***CHOCOLATE MOUSSE WITH MIXED BERRIES** **GF****VANILLA PANNA COTTA** - seasonal berry compote

\$159 per guest

STEAK UPGRADES, TOPPINGS, SIGNATURE BUTTERS & SAUCES AVAILABLE  
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**FIRST COURSE***(served family style)***SHELLFISH PLATTER\*** - oysters - pickled prawns - crab **GF****SECOND COURSE***(choice of one at the time of event)***HEARTS OF ROMAINE** - classic caesar dressing - brioche croutons - parmigiano-reggiano**KALE SALAD** - organic red quinoa - cranberries - apples **GF, V****BLUE ICEBERG SALAD** - nueske's smoked bacon - point Reyes blue cheese - cherry tomatoes **GF****THIRD COURSE***(choice of one at the time of event)***FREE RANGE ORGANIC CHICKEN** - seasonal preparation **GF****10oz FILET MIGNON\* & SHRIMP (2PC)** **GF****16oz NY STRIP****MARKET FISH\*** - seasonal preparation**MUSHROOM & TRUFFLE TAGLIATELLE** - pecorino - braised mushroom - baby spinach **V***Add Delmonico Steak - \$20 per order***SIDES***(choose 4 - served family style)***GREENS** - haricot vert **V** / asparagus **V** / sautéed spinach **V****SPUDS** - creamy yukon potatoes **GF** / parmesan truffle fries**SAVORY** - mac & cheese / creamed spinach / mixed mushrooms **GF** / sweet corn pudding**DESSERT***(choose 1)***CHOCOLATE MOUSSE WITH MIXED BERRIES** **GF****VANILLA PANNA COTTA** - seasonal berry compote*\$179 per guest*

STEAK UPGRADES, TOPPINGS, SIGNATURE BUTTERS & SAUCES AVAILABLE  
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**AMUSE-BOUCHE****FIRST COURSE** *(served family style)*SHELLFISH PLATTER\* - oysters - pickled prawns - crab **GF****SALAD** *(choice of one at the time of event)*BLUE ICEBERG - Nueske's smoked bacon - point Reyes blue cheese - cherry tomatoes **GF**

BURRATA - heirloom tomatoes - basil - pesto - aged balsamic

YELLOWTAIL CRUDO\* - spicy ponzu - Fresno peppers - crispy garlic

**ENTRÉE** *(choice of one at the time of event)*14oz DELMONICO RIBEYE\* **GF**10oz FILET\* **GF**16oz NY STRIP\* **GF**

MISO GLAZED CHILEAN SEA BASS - sautéed bok choy - ginger - crispy shallots - Thai basil

FREE RANGE ORGANIC CHICKEN - seasonal preparation **GF**MUSHROOM & TRUFFLE TAGLIATELLE - pecorino - braised mushroom - baby spinach **V****SIDES** *(choose 4 - served family style)*GREENS - haricot vert **V** / asparagus **V** / sautéed spinach **V**SPUDS - creamy Yukon potatoes **GF** / parmesan truffle friesSAVORY - mac & cheese / creamed spinach / mixed mushrooms **GF** / sweet corn pudding**DESSERT**FLOURLESS CHOCOLATE CAKE - chocolate ganache sauce **GF***Add spark plug shot with dessert - additional 5 per person*

\$225 per guest

STEAK UPGRADES, TOPPINGS, SIGNATURE BUTTERS & SAUCES AVAILABLE  
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# — Customizable Dinner Menu —

## **STARTERS** (select 3 options - served family style or individually with guest's choice) .....

**CLASSIC CAESAR** - parmigiano-reggiano - lemon black pepper emulsion - herb crouton

**KALE SALAD** - organic red quinoa - cranberries - apples

**BLUE ICEBERG** - Nueske's applewood smoked bacon - point Reyes blue - cherry tomato

**TUNA TARTARE\*** - hass avocado - taro chips - soy-honey emulsion

**LIL' BRGS\*** - wagyu beef - special sauce - sesame seed bun

## **ENTRÉES** (select up to 6) .....

**MARKET FISH** - seasonal preparation 56

**BRICK ROASTED JIDORI CHICKEN** - smoked tomato - rocket arugula- cucumber lime emulsion 52

**BRAISED BEEF SHORT RIB** - tomato jalapeño purée - sweet corn - lime 54

**MISO GLAZED CHILEAN SEA BASS** - sautéed bok choy - ginger - crispy shallots - thai basil 70

**MUSHROOM & TRUFFLE TAGLIATELLE** - pecorino - braised mushrooms - baby spinach - shaved black truffle 62

**FILET 6oz** 58 | **FILET 10oz** 72 | **BONE-IN FILET 14oz** 90

**NY STRIP 14oz** 70

**DRY-AGED DELMONICO 14oz** 111

**COWGIRL BONE-IN RIBEYE 16oz** 95

**DRY-AGED BONE-IN STRIP 18oz** 93

## **SIDES** (select up to 4 options - served family style) .....

**YUKON GOLD MASHED POTATOES** parmesan crust | **CONFIT MUSHROOMS** bacon - cheese | **ASPARAGUS**

**PARMESAN TRUFFLE FRIES** | **SWEET CORN PUDDING** | **MAC & CHEESE** | **CREAMED SPINACH**

**CRISPY BRUSSELS SPROUTS** bacon - cider glaze | **MARKET VEGETABLES**

## **DESSERT** (select up to 2 options - served family style) .....

**STK DONUTS** - maple glaze - candied pecans

**FLOURLESS CHOCOLATE CAKE** - chocolate ganache sauce

**APPLE PIE** - salted caramel - bourbon vanilla ice cream - apple chips

**WARM CHOCOLATE CHIP COOKIE** - vanilla ice cream - caramel sauce

\$85 per guest + entrée selection

**STEAK UPGRADES, TOPPINGS, SIGNATURE BUTTERS & SAUCES AVAILABLE  
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# — Customizable Brunch Menu —

## **STARTERS** (select up to 3 options) .....

**CLASSIC CAESAR** - parmigiano-reggiano - lemon black pepper emulsion - herb crouton 25

**BLUE ICEBERG** - nueske's applewood smoked bacon - point Reyes blue - cherry tomato 27

**TUNA TARTARE\*** - hass avocado - taro chips - soy-honey emulsion 32

**LIL' BRGS\*** - wagyu beef - special sauce - sesame seed bun 31

## **ENTRÉES** (select up to 6) .....

**SMOKED PORK BELLY BENEDICT** - maple glazed bacon - shishito peppers - poached eggs - hollandaise  
toasted english muffin - chili flakes 32

**EGGS & AVOCADO ON TOAST** - smashed avocado - cilantro - grilled sourdough bread - poached eggs  
jalapeño - extra virgin olive oil - toasted pumpkin seeds 31

**LOBSTER & EGGS BENEDICT** - lobster - baby spinach - poached eggs - caviar hollandaise - toasted english muffin 46

**WAGYU BURGER BKFT** - 7oz beef patty - american cheese - bacon - fried egg - LTO - special sauce - fries 29

**CINNAMON FRENCH TOAST** - brioche - berries - cream cheese icing - maple syrup 28

**TRUFFLE STEAK & EGG\*** - wagyu flat iron 8oz - fried egg - shaved truffle - crispy potatoes - truffle buttered brioche 54

**HOT CHICKEN & WAFFLE** - buttermilk waffles - fried hot chicken thigh - pickles - coleslaw - maple BBQ sauce 31

**EGG WHITE OMELET** - roasted pepper relish - caramelized onions - avocado - sautéed spinach - mushrooms  
emmental cheese - baby green leaves 29

**FILET 6oz** 58 | **FILET 10oz** 72 | **BONE-IN FILET 14oz** 90 | **NY STRIP 14oz** 70

**DRY-AGED DELMONICO 14oz** 111 | **COWGIRL RIBEYE 16oz** 95 | **DRY-AGED BONE-IN STRIP 18oz** 93

## **SIDES** (18 each - select up to 4 options - served family style) .....

**YUKON GOLD MASHED POTATOES** parmesan crust | **PARMESAN TRUFFLE FRIES** | **ASPARAGUS**

**SWEET CORN PUDDING** | **MAC & CHEESE** | **MARKET VEGETABLES**

## **DESSERT** (17 each - select up to 2 options - served family style) .....

**STK DONUTS** - maple glaze - candied pecans

**FLOURLESS CHOCOLATE CAKE** - chocolate ganache sauce

**APPLE PIE** - salted caramel - bourbon vanilla ice cream - apple chips

**WARM CHOCOLATE CHIP COOKIE** - vanilla ice cream - caramel sauce

**STEAK UPGRADES, TOPPINGS, SIGNATURE BUTTERS & SAUCES AVAILABLE  
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# Floorplan

