

A woman with a joyful expression is seated at a dark wooden dining table. She is wearing a dark, shimmering, one-shoulder dress. Her right hand, adorned with a ring, holds a silver fork over a white plate. The plate features a large, sliced steak, a small white bowl of dark sauce, and a side of green vegetables. To her left, a tall, elegant glass of red wine stands on the table. In the foreground, another plate of food, possibly bread or potatoes, is partially visible. The background is softly blurred, showing another person's arm and hand. The overall atmosphere is sophisticated and intimate.

STK<sup>®</sup> LOS ANGELES

# GROUP & PRIVATE DINING

*\*MENUS ARE SEASONAL, ITEMS & PRICING ARE SUBJECT TO CHANGE\**



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

As one of LA's top rated steakhouses, STK Los Angeles distinguishes itself with a vibrant mix of stylish dining and lounge spaces paired with signature menus and world class service. Any event - large or small, decadent or relaxed - will be customized to suit your needs guaranteeing an event that your guests won't forget.

## HIGHLIGHTS

Full-service bar

Advanced sound system and lighting with DJ set-up

Complimentary high-speed WiFi access

## RESTAURANT HOURS

### LUNCH

MONDAY - FRIDAY 11:00AM - 3:00PM

### DINNER

SUNDAY - THURSDAY 3:00PM - 10:00PM

FRIDAY & SATURDAY 3:00PM - 12:00AM

### BRUNCH

SATURDAY & SUNDAY 9:00AM - 3:00PM

## CONTACT

EVENTSLA@TOGRP.COM | 833-STK-EVTS (833.785.3887)

STKSTEAKHOUSE.COM |   @EATSTK



## PRIVATE & SEMI-PRIVATE DINING SPACES



### MAIN DINING & BISTRO

- Ideal for seated dinners, lively cocktail receptions, film shoots, movie premieres, & full buyouts
- Featuring a full service bar and DJ Booth
- Complimentary high-speed WiFi access
- Valet parking available



### PRIVATE DINING SUITE

- Ideal for social or business dinners, wine tastings, and all-day meetings
- Completely private space separate from Main Dining Room
- Equipped with 60" smart TV and HDMI connections
- Complimentary high-speed WiFi access
- Music from the DJ can be piped in for the ultimate STK experience
- Valet parking available



### OUTDOOR PATIO WITH FULL SERVICE BAR

- Ideal for cocktail receptions, business mixers, intimate dinners
- Adjacent to the Bistro and Living Room areas
- The space features a private bar, fireplace and can accommodate AV
- Complimentary high-speed WiFi access
- Valet parking available





# Bright & Early Brunch

Family Style Brunch - \$65 per person (Available Saturday & Sunday)

## STARTERS

(served family style)

### MEDLEY FRESH FRUIT

seasonal assortment

### ASSORTED PASTRIES

## ENTRÉES

(choice of 3 - served family style)

### LOBSTER & EGGS BENEDICT\*

lobster - baby spinach - poached eggs caviar hollandaise - toasted english muffin

### FILET 6oz\*

### CINNAMON FRENCH TOAST

brioche - berries - cream cheese icing - maple syrup

### HOT CHICKEN & WAFFLE

buttermilk waffles - fried hot chicken thigh - pickles coleslaw - maple BBQ sauce

## DESSERTS

(served family style)

### STK SIGNATURE DESSERT BOARD

assortment of chef selected desserts

*Bottoms Up*

**MIMOSA OR BLOODY MARY**

30 per person | 90 minutes

*Menu items are subject to change based upon availability & seasonal changes.*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, oysters or eggs may increase your risk of a food borne illness especially when you have a medical condition.*

# It's a Brunch Thing

Family Style Brunch - \$100 per person (Available Saturday & Sunday)

## STARTERS (choice of 3 - served family style)

**MEDLEY FRESH FRUIT**  
seasonal assortment

**BABY GEM CAESAR**  
parmigiano reggiano - lemon black pepper emulsion  
herb crouton

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

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

## ENTRÉES (choice of 3 - served individually or family style)

**FILET 6oz\***

**NY STRIP 14oz\***

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

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

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

## SIDES (choice of 3 - served family style)

**YUKON GOLD MASHED POTATOES**  
**TATER TOTS**  
**PARMESAN TRUFFLE FRIES**  
**SWEET CORN PUDDING**  
**ASPARAGUS**

**CRISPY BRUSSELS SPROUTS**  
**CREAMED SPINACH**  
**MARKET VEGETABLES**  
**TRADITIONAL MAC & CHEESE**

## DESSERTS

*served family style*

**STK SIGNATURE DESSERT BOARD**  
assortment of chef selected desserts.

*Bottoms Up*

**MIMOSA OR BLOODY MARY**

*30 per person | 90 minutes*

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# Let's Do Lunch

\$75 per person (Available Monday - Friday)

## STARTERS (choice of 2 - served family style)

### BABY GEM CAESAR

parmigiano reggiano - lemon black pepper emulsion  
herb crouton

### BIGEYE TUNA TARTARE\*

hass avocado - taro chips - soy-honey emulsion

### BLUE ICEBERG

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

## ENTRÉES (choice of 3 - served individually)

### CHICKEN BREAST SANDWICH

grilled or fried - blt - white cheddar - ranch dressing

### SHRIMP SCAMPI

sautéed shrimp - linguini - tomato  
garlic white wine sauce

### WAGYU BURGER & FRIES\*

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

*vegetarian option available upon request*

### STK SANDWICH\*

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

## SIDES (choice of 2 - served family style)

### PARMESAN TRUFFLE FRIES

### TRADITIONAL MAC & CHEESE

### YUKON GOLD MASHED POTATOES

### CREAMED OR SAUTEED SPINACH

## DESSERTS

*individually plated*

CHOCOLATE CAKE - chocolate ganache sauce

CHEESECAKE - raspberry coulis - berries

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# The Board Lunch Meeting

\$100 per person (Available Monday - Friday)

## STARTERS (choice of 2 - served family style)

### BABY GEM CAESAR

parmigiano reggiano - lemon black pepper emulsion  
herb crouton

### BLUE ICEBERG

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

### LIL' BRGS\*

wagyu beef - special sauce - sesame seed bun

### BIGEYE TUNA TARTARE\*

hass avocado - taro chips - soy-honey emulsion

### CRISPY CALAMARI

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

## ENTRÉES (choice of 3 - served individually)

### FREE RANGE CHICKEN

peas & beans - confit garlic - toasted mustard seed jus

### MAPLE RUBBED SALMON\*

pickled cherry tomatoes - piquillo broccolini  
olive dressing

### FILET 6oz\*

### WAGYU BURGER & FRIES\*

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

## SIDES (choice of 3 - served family style)

### PARMESAN TRUFFLE FRIES

### YUKON GOLD MASHED POTATOES

### TRADITIONAL MAC & CHEESE

### CREAMED OR SAUTEED SPINACH

## DESSERTS

*served family style*

### STK SIGNATURE DESSERT BOARD

assortment of chef selected desserts

*or*

*served individually - choice of 2*

### CHOCOLATE CAKE CHEESECAKE APPLE PIE

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# The Vibe Dinner Menu

Served Family Style - \$125 per person

## STARTERS (choice of 2 - served family style)

### BABY GEM CAESAR

parmigiano reggiano - lemon black pepper emulsion  
herb crouton

### BIGEYE TUNA TARTARE\*

hass avocado - taro chips - soy-honey emulsion

### JALAPEÑO PICKLED SHRIMP COCKTAIL

cocktail sauce - lemon

### BLUE ICEBERG

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

## ENTRÉES (choice of 3 - served family style)

### FREE RANGE CHICKEN

peas & beans - confit garlic - toasted mustard seed jus

### MAPLE RUBBED SALMON\*

pickled cherry tomatoes - piquillo broccolini  
olive dressing

### FILET 6oz\*

### WAGYU FLAT IRON 8oz\*

### MUSHROOM & TRUFFLE TAGLIATELLE

pecorino - braised mushrooms - baby spinach  
shaved black truffle

## SIDES (choice of 2 - served family style)

### YUKON GOLD MASHED POTATOES

### TATER TOTS

### PARMESAN TRUFFLE FRIES

### SWEET CORN PUDDING

### ASPARAGUS

### CRISPY BRUSSELS SPROUTS

### CREAMED SPINACH

### MARKET VEGETABLES

### TRADITIONAL MAC & CHEESE

## DESSERTS

*served family style*

**STK SIGNATURE DESSERT BOARD** - assortment of chef selected desserts.

*Menu items are subject to change based upon availability & seasonal changes.*

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# Not Your Daddy's Menu

Served Family Style - \$175 per person

## STARTERS (choice of 3 - served family style)

### BIGEYE TUNA TARTARE\*

hass avocado - taro chips - soy-honey emulsion

### CRISPY CALAMARI

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

### JALAPEÑO PICKLED SHRIMP COCKTAIL

cocktail sauce - lemon

### BABY GEM CAESAR

parmigiano reggiano - lemon black pepper emulsion  
herb crouton

### BLUE ICEBERG

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

## ENTRÉES (choice of 3 - served individually or family style)

### FREE RANGE CHICKEN

peas & beans - confit garlic - toasted mustard seed jus

### MISO GLAZED CHILEAN SEA BASS

sautéed bok choy - ginger - crispy shallots - thai basil

### BRAISED BEEF SHORT RIB

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

### MUSHROOM & TRUFFLE TAGLIATELLE

pecorino - braised mushrooms - baby spinach  
shaved black truffle

### FILET 10oz\*

### NY STRIP 14oz\*

## SIDES (choice of 3 - served family style)

### YUKON GOLD MASHED POTATOES

### TATER TOTS

### PARMESAN TRUFFLE FRIES

### SWEET CORN PUDDING

### ASPARAGUS

### CRISPY BRUSSELS SPROUTS

### CREAMED SPINACH

### MARKET VEGETABLES

### TRADITIONAL MAC & CHEESE

## DESSERTS

*served family style*

**STK SIGNATURE DESSERT BOARD** - assortment of chef selected desserts.

*Menu items are subject to change based upon availability & seasonal changes.*

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# The STK Prime Menu

\$225 per person

## 1<sup>ST</sup> COURSE

**SHELLFISH PLATTER\*** - oysters - ceviche - clams - mussels - jalapeño pickled shrimp - dungeness crab - maine lobster  
includes: cocktail sauce - mignonette - lemon dijonnaise

## 2<sup>ND</sup> COURSE

(choice of 3 - served individually or family style)

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

**BABY GEM CAESAR** - parmigiano reggiano - lemon black pepper emulsion - herb crouton

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

**JUMBO LUMP CRAB CAKE** - whole grain mustard cream - chili thread - cucumber mustard seeds salad

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

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

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

## 3<sup>RD</sup> COURSE

(please choose 2 entrées & 2 steaks) guests choice night of

### ENTRÉES

**FREE RANGE CHICKEN** - peas & beans - confit garlic - toasted mustard seed jus

**MAPLE RUBBED SALMON\*** - pickled cherry tomatoes - piquillo broccolini - olive dressing

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

**BRAISED BEEF SHORT RIB** - creamed potatoes - roasted pepper relish - crispy shallots - red wine glaze

**MUSHROOM & TRUFFLE TAGLIATELLE** - pecorino - braised mushrooms - baby spinach - shaved black truffle +20 per person

**MAINE LOBSTER LINGUINI** - tomato - lemon - garlic - creamy lobster sauce - parmesan +30 per person

### STEAKS\* (includes sauce plate)

SMALL: **SPINALIS** 8oz | **FILET** 10oz

MEDIUM: **BONE-IN FILET** 14oz | **COWGIRL RIBEYE** 16oz | **DRY-AGED BONE-IN STRIP** 18oz

## SIDES

(choice of 4 - served family style)

**YUKON GOLD MASHED POTATOES**

**TATER TOTS**

**PARMESAN TRUFFLE FRIES**

**SWEET CORN PUDDING**

**ASPARAGUS**

**CRISPY BRUSSELS SPROUTS**

**CREAMED SPINACH**

**MARKET VEGETABLES**

**MAC & CHEESE**

## DESSERTS

served family style

**STK SIGNATURE  
DESSERT BOARD**

assortment of chef selected desserts

served individually - choice of 2

**CHOCOLATE CAKE  
CHEESECAKE  
APPLE PIE**

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# The Upgrades

## ADD ONS

### SHELLFISH PLATTERS\*

oysters - ceviche - clams - mussels - jalapeño pickled shrimp - dungeness crab - maine lobster  
*includes: cocktail sauce - mignonette - lemon dijonnaise 52 per person*

### OYSTER PLATTER\*

1 dozen - cocktail sauce - mignonette - lemon dijonnaise 54

### BUTTER BOARD

truffle - lobster - wagyu umami (3 of each) 99

### STK SIGNATURE SAUCES

STK - STK bold - au poivre - red wine - béarnaise - horseradish - chimichurri - blue butter 16 per board

### CHEF CREATED TOPPINGS BOARD

shrimp - lobster tail MP

### BUBBLES & PEARLS\*

dozen oysters + bottle or magnum of champagne MP

## PREMIUM MAC & CHEESE

LOBSTER MAC & CHEESE +10 per person

BACON MAC & CHEESE +6 per person

## PREMIUM STEAK

A5 WAGYU MENU\* - priced per ounce MP

34oz DRY-AGED TOMAHAWK\* 157

## WINE PAIRINGS



custom sommelier paired wines are available with  
each menu, ask your event sales representative for pricing

*Menu items are subject to change based upon availability & seasonal changes.*

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# Passed Hors d'Oeuvres

Minimum 20 People

## **\$50 PER PERSON** | *please select 5*

**OYSTERS ON A HALF SHELL\***  
mignonette - cocktail sauce - lemon

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

**TATER TOTS**

**FALAFEL & CHILI TAHINI**

**GIANT WAGYU MEATBALLS**

**SHORT RIB QUESADILLA**

**VODKA CURED CUCUMBER &  
SALMON STILETTO**

*Add additional hour for \$50*

*or*

## **\$75 PER PERSON** | *please select 5*

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

**JALAPENO PICKLED SHRIMP COCKTAIL**  
cocktail sauce - lemon

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

**BEEF TARTARE SPOON\***

**STK & FRITES\***

**POPCORN CHICKEN**

**ANY ITEM FROM THE \$50 MENU**

*Add additional hour for \$75*

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# Floorplan

