

A photograph of an outdoor rooftop dining area at dusk. The scene is filled with people seated at tables, some under large umbrellas. The area is covered by a modern glass and wood structure. In the foreground, a couple is seated at a table, looking towards the right. A long planter box with pink and yellow flowers runs along the left side of the seating area. The overall atmosphere is warm and sophisticated.

STK<sup>®</sup> ROOFTOP

# GROUP & PRIVATE DINING

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



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.

Guests can enjoy the ultimate New York experience at STK Downtown with modern steakhouse fare in the energetic downstairs dining room or upstairs at STK Rooftop – the coveted outdoor restaurant and bar with unmatched views of the Hudson River and Highline open year-round.

## HIGHLIGHTS

Multiple full-service bars  
Advanced sound system and lighting with DJ set-up  
Complimentary high-speed WiFi access

## RESTAURANT HOURS

### DINNER

EVERY DAY 3:30PM - 11:00PM

### BRUNCH

SATURDAY - SUNDAY 11:00AM - 3:00PM

## ONLINE

STKSTEAKHOUSE.COM |   @EATSTK

## CONTACT

EVENTSNY@TOGRP.COM | 833.785.3887



## STK ROOFTOP DINING SPACES



### MAIN DINING

- Ideal For: Buyouts, Cocktail Style Events, Launch Parties, & Weddings
- This space features a bar, lounge seating and incredible views of the Highline & Hudson River to create the ultimate atmosphere
- Minimums apply given time of year & service requests



### THE ALCOVE LOUNGE

- Ideal For: Cocktail Style Events
- Located above Main Dining & elevated for the ultimate views of the Highline & Hudson River
- Furnished with low-slung couches & cocktail tables
- Option for private bartender
- Minimums apply given time of year & service requests



### SUNNY DAY DINING

- Ideal for: Seated Brunch & Dinners
- Located above Main Dining & elevated for the ultimate views of the Highline and Hudson River
- Minimums apply given time of year & service requests





# 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*

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

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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

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

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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

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

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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 dijonaise

## 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**

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

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26 LITTLE WEST 12<sup>TH</sup> ST | 833.785.3887 | EVENTS<sup>NY</sup>@TOGRP.COM

STKSTEAKHOUSE.COM @EATSTK



# 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

