



STK[®] SAN DIEGO

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.

Located in the Andaz Hotel San Diego - Gaslamp Quarter, STK offers guests a fresh, modern alternative to the conventional San Diego dining experience. The seasonal, innovative menu, along with the sophisticated, stylish décor and decidedly lively and sultry atmosphere, lets guests know that this is definitely “not your daddy’s steakhouse.”

STK San Diego offers the full experience from incredible cuisine to breathtaking cocktails that are truly one-of-a-kind.

HIGHLIGHTS

Full-service bar

Advanced sound system and lighting with DJ set-up

Complimentary high-speed WiFi access

RESTAURANT HOURS

DINNER

SUNDAY - THURSDAY 3:00PM - 11:00PM

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

BRUNCH

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

CONTACT

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

STKSTEAKHOUSE.COM |    EATSTK

PRIVATE DINING SPACES



TEMPEST STORM & CANDY BARR

- Ideal for meetings, seated lunch/dinners, wine tastings, cocktail receptions, rehearsal dinners & all day meetings
- Floor to ceiling windows & views of F St makes this room perfect for exclusive private functions & presentations
- Music from the DJ is piped into this room with adjustable sound levels for the ultimate STK experience
- This room can accommodate AV



MISTY AYRES - MEZZANINE BALCONY

- Ideal for cocktail receptions
- Located on the 2nd floor, our luxurious mezzanine balcony overlooks the Main Dining Room and enjoys the ambiance & vibe of the restaurant
- Floor to ceiling windows with views of 6th Ave
- The music from the DJ is piped into the space for the ultimate STK experience
- This room can accommodate AV



BLAZE STARR - OPEN AIR COURTYARD

- Ideal for seated lunch/dinners, wine tastings, lively cocktail receptions & all day meetings
- Adjacent to the lobby of the Andaz Hotel
- The space features a private bar & with a beautiful skylight
- The space can accommodate AV



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.

**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.*

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.

**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.*



ANDAZ SAN DIEGO | 600 F ST | 833.785.3887 | EVENTSSD@TOGRP.COM

STKSTEAKHOUSE.COM   @EATSTK

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.

**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.*



ANDAZ SAN DIEGO | 600 F ST | 833.785.3887 | EVENTSSD@TOGRP.COM

STKSTEAKHOUSE.COM @EATSTK

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.

**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.*

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.

**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.*

The STK Prime Menu

\$225 per person

1ST COURSE

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

2ND 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

3RD 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.

*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.



ANDAZ SAN DIEGO | 600 F ST | 833.785.3887 | EVENTSSD@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.

**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.*

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

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.*

Floorplan

