



STK[®]
STEAKHOUSE

GROUP &
PRIVATE
DINING

MENUS ARE SEASONAL, ITEMS & PRICING ARE SUBJECT TO CHANGE



TENZ CON

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EXPRESS LUNCH

\$45 per person (Available Monday – Friday until 2:30PM)

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

MUSHROOM & TRUFFLE TAGLIATELLE

pecorino - braised mushrooms
shaved black truffle

STK SANDWICH*

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

add a **FILET 6oz** **+\$15 per person**

SIDES (choice of sides **OR** dessert to go)

PARMESAN TRUFFLE FRIES

TRADITIONAL MAC & CHEESE

YUKON GOLD MASHED POTATOES

CREAMED OR SAUTEED SPINACH

DESSERTS TO GO

individually packaged

WARM CHOCOLATE CHIP COOKIE

DOUBLE-STACK BROWNIE

Menu price is not inclusive of tax & service fee. 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.*

3 COURSE LUNCH

\$65 per person (Available Monday – Friday until 2:30PM)

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

BIGEYE TUNA TARTARE*

hass avocado - taro chips - soy-honey emulsion

JALAPEÑO PICKLED SHRIMP COCKTAIL

cocktail sauce - lemon

add a LIL' BRG +\$9 per person

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

STEAKHOUSE SKIRT 8oz*

FREE RANGE CHICKEN

peas & beans - confit garlic - toasted mustard seed jus

WAGYU BURGER & FRIES*

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

SHRIMP SCAMPI

sautéed shrimp - linguini - tomato
garlic white wine sauce

MUSHROOM & TRUFFLE TAGLIATELLE

pecorino - braised mushrooms
shaved black truffle

add a FILET 6oz +\$15 per person

add SALMON +\$10 per person

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

PARMESAN TRUFFLE FRIES

YUKON GOLD MASHED POTATOES

TRADITIONAL MAC & CHEESE

CREAMED OR SAUTEED SPINACH

DESSERTS

served family style

WARM CHOCOLATE CHIP COOKIE

DOUBLE-STACK BROWNIE

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WORKING LUNCH

*\$39 per guest / hour - *20 person minimum - available until 2:30pm*

served station style or grab & go

(choice of 3)

BABY GEM CAESAR

parmigiano reggiano - lemon black pepper emulsion
herb crouton

BLUE ICEBERG

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

STK SANDWICH*

shaved coffee rubbed ribeye - caramelized onion
gruyere - horseradish cream

STEAK FRITES*

8oz ribeye - french fries - choice of sauce

CHICKEN BREAST SANDWICH

grilled or fried - blt - white cheddar - ranch dressing

BRAISED SHORT RIB QUESADILLA

fontina cheese - tomatoes - chimichurri - flour tortilla
mustard cream

THE FSH

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

WAGYU BURGER & FRIES*

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

BOXED LUNCHES

Only available in select markets - \$29 per box | All boxed lunches include chips, an apple, and Fiji water

SMOKED TURKEY

tomato - cheddar cheese - mayo - ciabatta bread

ROASTED BEEF

cheddar cheese - horseradish mayo - tomatoes -
ciabatta bread

GRILLED CHICKEN WRAP

caramelized onion - aioli sauce - iceberg lettuce -
provolone

GRILLED VEGETABLE

provolone - tapenade - baby spinach - brioche bun

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CUSTOM MENU EXPERIENCE

price varies from a la carte selections

can select from 2 - 6 courses | select up to 5 options per course

ELEVATED. PERSONALIZED. UNFORGETTABLE.

Host with distinction through a bespoke 2 to 6-course menu experience—featuring up to 5 selections per course. From the perfect steak cuts and pristine seafood to sommelier-paired wines, every detail is tailored to impress. Perfect for executive dinners, milestone celebrations, and private events that demand the exceptional.

To begin, simply reach out to your Sales Manager for our À La Carte menu. Choose up to five items per course, and let us know if you'd prefer family-style service or individual plating. From there, your Sales Manager will handle the details and follow up with customized pricing.



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DINNER

*\$95 per person***

STARTERS *(served family style)*

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

ENTRÉES *(served individually)*

STEAKHOUSE SKIRT 8oz*

ROASTED CHICKEN - peas & beans - confit garlic - toasted mustard seed jus

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

SIDES *(served family style)*

YUKON GOLD MASHED POTATOES

CREAMED SPINACH

ASPARAGUS

DESSERTS

served family style

STK SIGNATURE DESSERT BOARD - assortment of chef selected desserts.

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FAMILY STYLE DINNER

Served Family Style - \$125 per person

STARTERS (choice of 2)

CLASSIC CAESAR

parmigiano reggiano - lemon black pepper emulsion
herb crouton

BIGEYE TUNA TARTARE*

hass avocado - taro chips - soy-honey emulsion

BURRATA

marinated heirloom tomato - pickled red onion - basil oil -
olive - crunchy sourdough

BLUE ICEBERG

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

add on +\$12 per person

OYSTER ON A HALF SHELL*

mignonette - cocktail sauce - lemon

*or LIL' BRG**

wagyu beef - special sauce - sesame seed bun

ENTRÉES (choice of 3 +\$15 per person to serve individually)

STEAKHOUSE SKIRT 8oz*

ROASTED CHICKEN

peas & beans - confit garlic - toasted mustard seed jus

MAPLE RUBBED SALMON*

pickled cherry tomatoes - piquillo broccolini
olive dressing

FILET 6oz*

MUSHROOM & TRUFFLE TAGLIATELLE

pecorino - braised mushrooms
shaved black truffle

add on +\$14 per person

SIGNATURE BUTTER

truffle • lobster • wagyu umami

or GRILLED SHRIMP

SIDES (choice of 2)

YUKON GOLD MASHED POTATOES

PARMESAN TRUFFLE FRIES

SWEET CORN PUDDING

ASPARAGUS

CRISPY BRUSSELS SPROUTS

CREAMED SPINACH

TRADITIONAL MAC & CHEESE

DESSERTS

STK SIGNATURE DESSERT BOARD - assortment of chef selected desserts

[CLICK HERE TO VIEW PREMIUM EXTRAS](#)

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3 COURSE — DINNER EXPERIENCE —

\$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

BABY GEM CAESAR

parmigiano reggiano - lemon black pepper emulsion
herb crouton

BLUE ICEBERG

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

JALAPEÑO PICKLED SHRIMP COCKTAIL

cocktail sauce - lemon

add on +\$10 per person

OYSTER ON A HALF SHELL*

mignonette - cocktail sauce - lemon

*or LIL' BRG**

wagyu beef - special sauce - sesame seed bun

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
shaved black truffle

FILET 10oz* - choice of stk, stk bold, or chimichurri sauce

NY STRIP 14oz* - choice of stk, stk bold, or chimichurri sauce

add on +\$12 per person

SIGNATURE BUTTER

truffle • lobster • wagyu umami

or SAUCES

stk • stk bold • au poivre • red wine • béarnaise
horseradish • chimichurri • blue butter

or GRILLED SHRIMP

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

YUKON GOLD MASHED POTATOES

PARMESAN TRUFFLE FRIES

SWEET CORN PUDDING

ASPARAGUS

CRISPY BRUSSELS SPROUTS

CREAMED SPINACH

TRADITIONAL MAC & CHEESE

LOBSTER MAC & CHEESE +\$30 per person

DESSERTS *served family style*

STK SIGNATURE DESSERT BOARD - assortment of chef selected desserts

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STK VIBE DINNER

\$225 per person

1ST COURSE *(served family style)*

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

2ND COURSE *(choice of 3 - served 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 - shaved black truffle

MAINE LOBSTER LINGUINI - tomato - lemon - garlic - creamy lobster sauce - parmesan *+15 per person*

STEAKS* *(includes sauce plate)*

NY STRIP 14oz | **FILET 10oz**

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

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BRUNCH

Family Style Brunch or a la carte - \$55 per person (Available Saturday & Sunday until 2:30PM)

STARTERS

BABY GEM CAESAR

parmigiano reggiano - lemon black pepper emulsion - herb crouton

MEDLEY FRESH FRUIT

seasonal assortment

add **CALAMARI** *+\$15 per person*

ENTRÉES

(choice of 3)

STEAKHOUSE SKIRT 8oz*

LIL' BRGS*

wagyu beef - special sauce - sesame seed bun

CINNAMON FRENCH TOAST

brioche - berries - cream cheese icing - maple syrup

HOT CHICKEN & WAFFLE

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

EGGS & AVOCADO ON TOAST*

smashed avocado - scrambled eggs - extra virgin olive oil - toasted pumpkin seeds - brioche

add a **FILET 6oz** *+\$20 per person*

SIDES

(choice of 2)

YUKON GOLD MASHED POTATOES | SWEET CORN PUDDING

ASPARAGUS | CRISPY BRUSSELS SPROUTS

DESSERTS

STK SIGNATURE DESSERT BOARD

assortment of chef selected desserts

Bottoms Up

MIMOSA OR BLOODY MARY

30 per person | 90 minutes

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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 70 per person

OYSTER PLATTER*

1 dozen - cocktail sauce - mignonette - lemon dijonnaise 64

BUTTER BOARD

3 truffle - 3 lobster - 3 wagyu umami 99

CHEF CREATED TOPPINGS BOARD

shrimp - lobster tail *MP*

BUBBLES & PEARLS*

dozen oysters + bottle or magnum of champagne *MP*

PREMIUM MAC & CHEESE

LOBSTER MAC & CHEESE +20 per person

BACON MAC & CHEESE +6 per person

TRUFFLE MAC & CHEESE +10 per person

PREMIUM STEAK

A5 WAGYU MENU* - priced per ounce *MP*

34oz DRY-AGED TOMAHAWK* 168

WINE PAIRINGS



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

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RECEPTION STYLE

HORS D'OEUVRES BY THE PIECE

available for passed or stations - minimum of 20 per item

SELECTIONS

FILET SKEWERS - chimichurri sauce 10
BEEF TARTARE* - crispy wonton 10
SHORT RIB QUESADILLA - mustard crema 8
POPCORN CHICKEN - honey BBQ* 8

MUSHROOM ARANCINI 8
TATER TOTS 8
MOZZARELLA & TOMATO SKEWERS 8

TUNA TARTARE TACO* - spicy mayo 10
OYSTERS ON A HALF SHELL 8
FRIED OYSTERS - remoulade sauce 8
JALAPENO PICKLED SHRIMP COCKTAIL
cocktail sauce - lemon 10
WAGYU POTSTICKERS
wagyu beef & pork - spring onions - sweet soy
and ginger sauce - sesame seeds 10

PREMIUM SELECTIONS

STK LIL' BRGS*
wagyu - special sauce - sesame seed bun 14
BABY LAMB CHOPS*
rosemary parmesan crema 16

PASSED HORS D'OEUVRES

pricing based on one hour - available for passed or stations

\$50 FOR 1 HOUR | please select 5
\$90 FOR 2 HOURS | please select 5

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

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

POPCORN CHICKEN

TATER TOTS

MUSHROOM ARANCINI

WAGYU MEATBALLS

SHORT RIB QUESADILLA

PASTRAMI SALMON CONES

Add additional hour for \$50

or

\$75 FOR 1 HOUR | please select 5
\$145 FOR 2 HOURS | please select 5

ANY ITEM FROM THE \$50 MENU

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*

FILET SKEWERS
chimichurri sauce

WAGYU POTSTICKERS
wagyu beef & pork - spring onions - sweet soy and
ginger sauce - sesame seeds

LAMB CHOPS

Add additional hour for \$75

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STATIONS

SEAFOOD

\$70 per guest / hour

add caviar mp per guest / hour

OYSTERS - CEVICHE - SHRIMP COCKTAIL
LOBSTER - DUNGENESS CRAB SALAD
MUSSELS

CHEESE & CHARCUTERIE

\$22 per guest / hour

SEASONAL VEGETABLE CRUDITÉ
ASSORTED CHEESE & FRUIT
CHARCUTERIE PLATTER
bread - crackers

SALAD

\$25 per guest / hour

GREENS: garden salad - hearts of romaine - iceberg
TOPPINGS: blue cheese - buratta - herb croutons
candied almonds - smoked bacon - cherry tomatoes
grilled chicken - assorted fruits & nuts

PASTA

\$45 per guest / per hour

MUSHROOM & TRUFFLE TAGLIATELLE - pecorino
braised mushrooms - shaved black truffle
SHRIMP SCAMPI LINGUINI

LOADED POTATOES

\$19 per guest / hour - *20 guest minimum

choice of mashed / fries / tater tots
bacon - chives - sour cream - cheese - jalapeño

MAC & CHEESE

\$32 per guest / per hour - *20 guest minimum

lobster - crab - bacon
truffle - short ribs

CARVING STATION

\$150 chef attendant fee required

PRIME RIB 45
FILET 55
WAYGU TOMAHAWK mp

SIDES

\$19 per guest / per hour / per choice - *20 person minimum

PARMESAN TRUFFLE FRIES
CREAMY YUKON POTATOES
ASPARAGUS
CRISPY BRUSSELS SPROUTS
SWEET CORN PUDDING

SWEETS STATIONS

served station style or grab & go

CLASSIC

\$22 per guest / hour

CHOCOLATE BROWNIES
MINI COOKIES
CHEESECAKE CONES
BAG O DONUTS

DONUTS

\$20 per guest / hour

Guests can choose delicious donuts that will wow every palette with STK donuts and assorted dippings

CANDY BAR

\$30 per guest / hour

Guests can create their own bag of candies from an assorted candy bar sure to delight the sweetest of tooth

COCKTAIL CANDY BAR

\$55 per guest / hour

Our classic candy bar is elevated for the ultimate adult child in all of us with this cocktail infused candy

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OPEN BAR PACKAGES



not available to groups under 30 people

STANDARD

2 HOURS \$60 per person | each additional hour \$30 per person

LIQUOR

New Amsterdam Vodka, New Amsterdam Gin, Bacardi Rum, El Jimador Tequila, Johnnie Walker Black, Four Roses Yellow Label

WINE

Sterling Sauvignon Blanc, Sterling Chardonnay, Sterling Rosé, Sterling Pinot Noir, Sterling Cabernet

BOTTLED BEERS

Modelo Especial, Negra Modelo, Corona Light, Stella Artois

NON-ALCOHOLIC

Assorted Fresh Juices, Assorted Soft Drinks

PREMIUM

2 HOURS \$75 per person | each additional hour \$35 per person

LIQUOR

Ketel One Vodka, Bombay Sapphire Gin, Bacardi Rum, Captain Morgan Spiced Rum, Woodford Reserve Bourbon, Jack Daniel's, Johnnie Walker Black, Glenlivet 12yr, Hennessy VS, Patrón Silver Tequila

SPARKLING

Prosecco

WINE

Matanzas Creek Sauvignon Blanc, Sonoma Cutrer Chardonnay, Decoy Cabernet, Imagery Pinot Noir, Justin Rosé

BOTTLED BEERS

Modelo Especial, Negra Modelo, Corona Light, Stella Artois

NON-ALCOHOLIC

Assorted Fresh Juices, Assorted Soft Drinks

ULTRA PREMIUM

2 HOURS \$90 per person | each additional hour \$45 per person

LIQUOR

Grey Goose Vodka, Don Julio Añejo Tequila, Don Julio Blanco Tequila, Don Julio Reposado Tequila, Leblon Cachaca, Havana Club Añejo Rum, The Botanist Gin, Hennessy XO Cognac, Dalmore 12 yr Scotch, Glenmorangie Scotch, Dewar's 12 Scotch, Monkey Shoulder Whiskey, Angel's Envy Bourbon, High West Double Rye

CHAMPAGNE

Moët & Chandon Rose, Veuve Cliquot Brut

WINE

Matanzas Creek Sauvignon Blanc, Sonoma Cutrer Chardonnay, Decoy Cabernet, Imagery Pinot Noir, Justin Rosé

BOTTLED BEERS

Modelo Especial, Negra Modelo, Corona Light, Stella Artois

NON-ALCOHOLIC

Red Bull, Assorted Fresh Juices, Assorted Soft Drinks

ON CONSUMPTION

**Pricing is per guest and does not include tax & gratuity. Bar packages do not include bottled water, shots or doubles.
**A satellite bar set-up fee of \$150 is mandatory for events of 25 guests or more and/or events including a cocktail hour.*