



STK<sup>®</sup>  
STEAKHOUSE

GROUP &  
PRIVATE  
DINING

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





# TENZ TENZ CON

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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.



*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.*

# FAMILY STYLE DINNER

Served Family Style - \$129 per person

## STARTERS (choice of 2)

### CLASSIC CAESAR

parmigiano reggiano - lemon black pepper emulsion  
herb crouton

### TUNA TARTARE\*

hass avocado - taro chips - soy-honey emulsion

### BURRATA

marinated beetroot - pickled red onions - basil oil  
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 —

\$149 per person

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

### TUNA TARTARE\*

hass avocado - taro chips - soy-honey emulsion

### CRISPY CALAMARI

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

### CLASSIC 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 +\$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 - served individually or family style)*

### FILET 10oz\*

choice of stk, stk bold, or chimichurri sauce

### NY STRIP 14oz\*

choice of stk, stk bold, or chimichurri sauce

### ROASTED CHICKEN

peas & beans - confit garlic - toasted mustard seed jus

### BRAISED BEEF SHORT RIB

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

### MISO GLAZED SALMON

sautéed bok choy - ginger - crispy shallots - thai basil

### MUSHROOM & TRUFFLE TAGLIATELLE

pecorino - braised mushrooms - shaved black truffle

*add on +\$14 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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# 4 COURSE — DINNER EXPERIENCE —

\$169 per person

## 1<sup>ST</sup> COURSE *(choice of 2 - served family style)* .....

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

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

## 2<sup>ND</sup> COURSE *(choice of 2 - served family style)* .....

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

CLASSIC 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)* .....

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

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

RIBEYE 15oz\* - choice of stk, stk bold, or chimichurri sauce

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

ROASTED CHILEAN SEABASS - sesame spinach - miso dressing

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

MUSHROOM & TRUFFLE TAGLIATELLE - pecorino - braised mushrooms - shaved black truffle

## SIDES *(choice of 4 - served family style)* .....

YUKON GOLD MASHED POTATOES

SWEET CORN PUDDING

CREAMED SPINACH

TATER TOTS

ASPARAGUS

MARKET VEGETABLES

PARMESAN TRUFFLE FRIES

CRISPY BRUSSELS SPROUTS

MAC & CHEESE

## DESSERTS *served family style* .....

STK SIGNATURE DESSERT BOARD - assortment of chef selected desserts

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# STK VIBE DINNER

\$199 per person

## 1<sup>ST</sup> COURSE *(served family style)*

**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 family style)*

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

**CLASSIC 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

**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*

**STEAKS\*** *(includes sauce plate)*

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

**COWGIRL RIBEYE 16oz** | **DRY-AGED BONE-IN STRIP 18oz**

### ENTRÉES

**ROASTED 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

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

## 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

[CLICK HERE TO VIEW PREMIUM EXTRAS](#)

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# — BOTTLE LIST SERVICE —

Bottles are presented with sparklers - select up to 3 mixers (sodas & juice - Redbull not included)

## VODKA

|            |     |
|------------|-----|
| Grey Goose | 400 |
| Belvedere  | 400 |
| Cîroc      | 400 |
| Ketel One  | 325 |
| Tito's     | 325 |

## GIN

|                 |     |
|-----------------|-----|
| Hendrick's      | 400 |
| Tanqueray       | 300 |
| Tanqueray 10    | 375 |
| Bombay Sapphire | 300 |

## TEQUILA

|                     |       |
|---------------------|-------|
| Don Julio 1942      | 680   |
| Clase Azul Reposado | 1,025 |
| Casamigos Blanco    | 400   |
| Tromba Blanco       | 375   |
| Don Julio Blanco    | 425   |
| Don Julio Reposado  | 450   |
| Patrón Silver       | 425   |

## RUM

|                  |     |
|------------------|-----|
| Bacardi Superior | 300 |
| Gosling's Black  | 300 |
| Diplomático      | 325 |
| Mount Gay        | 375 |

## BOURBON

|               |     |
|---------------|-----|
| Maker's Mark  | 375 |
| Bulleit       | 375 |
| Buffalo Trace | 400 |

## SCOTCH

|                      |       |
|----------------------|-------|
| Johnnie Walker Black | 400   |
| Johnnie Walker Blue  | 1,425 |
| Johnnie Walker Gold  | 475   |
| Macallan 12yr        | 525   |
| Oban 14yr            | 625   |
| Glenlivet 12yr       | 400   |

## RYE

|               |     |
|---------------|-----|
| George Dickel | 240 |
| Crown Royal   | 300 |

## COGNAC

|                  |       |
|------------------|-------|
| Hennessy VS      | 400   |
| Hennessy VSOP    | 575   |
| Hennessy XO      | 1,200 |
| Rémy Martin VSOP | 475   |

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# BRUNCH

Family Style Brunch or a la carte - \$56 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 71 per person*

### OYSTER PLATTER\*

1 dozen - cocktail sauce - mignonette - lemon dijonnaise 66

### BUTTER BOARD

3 truffle - 3 lobster - 3 wagyu umami 135

### CHEF CREATED TOPPINGS BOARD

shrimp - lobster tail *MP*

### BUBBLES & PEARLS\*

dozen oysters + bottle or magnum of champagne *MP*

## PREMIUM MAC & CHEESE

LOBSTER MAC & CHEESE +30 per person

BACON MAC & CHEESE +8 per person

TRUFFLE MAC & CHEESE +15 per person

## PREMIUM STEAK

A5 WAGYU MENU\* - priced per ounce *MP*

34oz 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

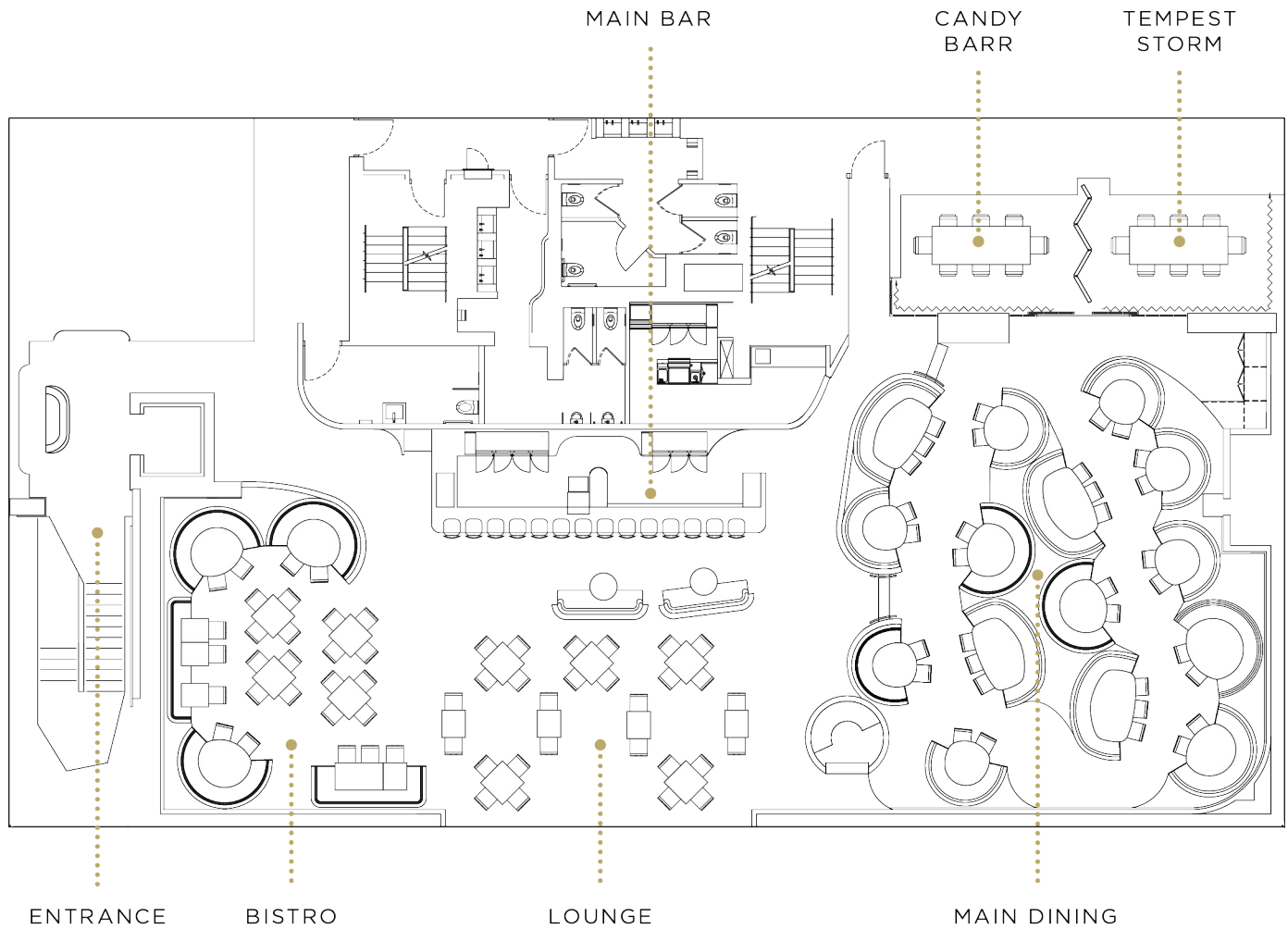
\$55 per guest / hour

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

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# FLOOR PLAN



EVENTS@TOGRP.COM

STKSTEAKHOUSE.COM f@Xj @EATSTK