



STK<sup>®</sup>  
STEAKHOUSE

# GROUP & PRIVATE DINING

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





# CONTENT

**04** DINNER PACKAGES

**10** BOTTLE SERVICE

**11** UPGRADES

**12** RECEPTION STYLE

**13** STATIONS

**15** FLOOR PLAN

# - CUSTOM MENU EXPERIENCE -

CAN SELECT FROM 2 - 6 COURSES | SELECT UP TO 5 OPTIONS PER COURSE

PRICE VARIES FROM A LA CARTE SELECTIONS

## 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.



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.

# DINNER

PRICED PER PERSON

## STARTER (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

## DESSERT (SERVED FAMILY STYLE)

STK SIGNATURE DESSERT BOARD assortment of chef selected desserts



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.

EVENT SALES: [events@togrp.com](mailto:events@togrp.com)

[STKSTEAKHOUSE.COM](http://STKSTEAKHOUSE.COM) |     @EATSTK

# FAMILY STYLE DINNER

SERVED FAMILY STYLE - PRICED PER PERSON

## STARTER (CHOICE OF 2)

### CLASSIC CAESAR

parmigiano reggiano - lemon black pepper emulsion  
herb crouton

### TUNA TARTARE\*

hass avocado - taro chips - soy-honey emulsion

### BURRATA

heirloom tomatoes - basil pesto - reduced balsamic

### BLUE ICEBERG

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

#### ADD-ONS UPCHARGE PERSON

#### OYSTER ON A HALF SHELL\*

mignonette - cocktail sauce - lemon

#### OR LIL' BRG\*

wagyu beef - special sauce - sesame seed bun

## ENTRÉES (CHOICE OF 3 UPCHARGE 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

#### PREMIUM ADD-ONS UPCHARGE 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

## DESSERT (SERVED FAMILY STYLE)

STK SIGNATURE DESSERT BOARD assortment of chef selected desserts

[CLICK HERE TO VIEW PREMIUM EXTRAS](#)



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.

EVENT SALES: [events@togrp.com](mailto:events@togrp.com)

STKSTEAKHOUSE.COM | [f](#) [x](#) [@](#) [d](#) @EATSTK

# 3 COURSE DINNER

UPCHARGE PER PERSON

## STARTER (CHOICE OF 3 - SERVED FAMILY STYLE).....

### CLASSIC CAESAR

parmigiano reggiano - lemon black pepper emulsion  
herb crouton

### 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

### BLUE ICEBERG

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

#### ADD-ONS UPCHARGE 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

#### PREMIUM ADD-ONS UPCHARGE 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 UPCHARGE PER PERSON

## DESSERT (SERVED FAMILY STYLE)

STK SIGNATURE DESSERT BOARD assortment of chef selected desserts

[CLICK HERE TO VIEW PREMIUM EXTRAS](#)



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.

EVENT SALES: [events@togrp.com](mailto:events@togrp.com)

STKSTEAKHOUSE.COM | [f](#) [x](#) [@](#) [d](#) @EATSTK

# 4 COURSE DINNER

PRICED 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

## 3<sup>RD</sup> COURSE (PLEASE CHOOSE 3 - SERVED INDIVIDUALLY OR SERVED 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 **UPCHARGE 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

## DESSERT (SERVED FAMILY STYLE)

STK SIGNATURE DESSERT BOARD assortment of chef selected desserts

[CLICK HERE TO VIEW PREMIUM EXTRAS](#)



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.

EVENT SALES: [events@togrp.com](mailto:events@togrp.com)

STKSTEAKHOUSE.COM | [f](#) [x](#) [@](#) [d](#) @EATSTK

# STK VIBE DINNER

PRICED PER PERSON

## 1<sup>ST</sup> COURSE (SERVED FAMILY STYLE).....

**SHELLFISH PLATTER\*** oysters - ceviche - shrimp - dungeness crab cocktail - lobster  
includes: cocktail sauce - mignonette - lemon dijonnaise

## 2<sup>ND</sup> COURSE (CHOICE OF 3 - SERVED FAMILY STYLE) .....

**BURRATA** heirloom tomatoes - basil pesto - reduced balsamic  
**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) SERVED INDIVIDUALLY.....

### 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 UPCHARGE PER PERSON**  
tomato - lemon - garlic - creamy lobster sauce - parmesan

### 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	SWEET CORN PUDDING	CREAMED SPINACH
TATER TOTS	ASPARAGUS	MARKET VEGETABLES
PARMESAN TRUFFLE FRIES	CRISPY BRUSSELS SPROUTS	MAC & CHEESE

## DESSERT (SERVED FAMILY STYLE)

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

[CLICK HERE TO VIEW PREMIUM EXTRAS](#)



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.

EVENT SALES: [events@togrp.com](mailto:events@togrp.com)

[STKSTEAKHOUSE.COM](http://STKSTEAKHOUSE.COM) | [f](#) [x](#) [@](#) [d](#) @EATSTK

# BOTTLE LIST SERVICE

BOTTLES ARE PRESENTED WITH SPARKLERS - SELECT UP TO 3 MIXERS  
(SODAS & JUICE - REDBULL NOT INCLUDED)

## VODKA .....

GREY GOOSE

BELVEDERE

CÎROC

KETEL ONE

TITO'S

## GIN .....

HENDRICK'S

TANQUERAY

TANQUERAY 10

BOMBAY SAPPHIRE

## TEQUILA .....

DON JULIO 1942

CLASE AZUL REPOSADO

CASAMIGOS BLANCO

TROMBA BLANCO

DON JULIO BLANCO

DON JULIO REPOSADO

PATRÓN SILVER

## RUM .....

BACARDI SUPERIOR

GOSLING'S BLACK

DIPLOMÁTICO

MOUNT GAY

## BOURBON .....

MAKER'S MARK

BULLEIT

BUFFALO TRACE

## SCOTCH .....

JOHNNIE WALKER BLACK

JOHNNIE WALKER BLUE

JOHNNIE WALKER GOLD

MACALLAN 12YR

OBAN 14YR

GLENLIVET 12YR

## RYE .....

GEORGE DICKEL

CROWN ROYAL

## COGNAC .....

HENNESSY VS

HENNESSY VSOP

HENNESSY XO

RÉMY MARTIN VSOP

# MENU UPGRADES

PRICED PER PERSON (AVAILABLE SATURDAY & SUNDAY UNTIL 2:30PM)

## ADD ONS

### SHELLFISH PLATTERS\*

OYSTERS - CEVICHE - CLAMS - MUSSELS - JALAPEÑO PICKLED SHRIMP - DUNGENESS CRAB - MAINE LOBSTER  
includes: cocktail sauce - mignonette - lemon dijonaise priced per person

### OYSTER PLATTER\*

1 dozen - cocktail sauce - mignonette - lemon dijonaise

### BUTTER BOARD

3 truffle - 3 lobster - 3 wagyu umami

### CHEF CURATED TOPPINGS BOARD

shrimp - lobster tail

### BUBBLES & PEARLS\*

dozen oysters + bottle or magnum of champagne

## PREMIUM MAC & CHEESE

LOBSTER MAC & CHEESE *priced per person*

BACON MAC & CHEESE *priced per person*

TRUFFLE MAC & CHEESE *priced per person*

## PREMIUM STEAK

A5 WAGYU MENU\* *priced per ounce*

34oz TOMAHAWK\*

## WINE PAIRINGS

CUSTOM SOMMELIER PAIRED WINES ARE AVAILABLE WITH EACH MENU, ASK YOUR EVENT SALES REPRESENTATIVE FOR PRICING



# RECEPTION STYLE

## HORS D'OEUVRES BY THE PIECE

AVAILABLE FOR PASSED OR STATIONS  
MINIMUM OF 20 PER ITEM

### SELECTIONS

**FILET SKEWERS**  
chimichurri sauce

**BEEF TARTARE\***  
crispy wonton

**SHORT RIB QUESADILLA**  
mustard crema

**POPCORN CHICKEN**  
honey BBQ\*

**MUSHROOM ARANCINI**  
TATER TOTS

**MOZZARELLA & TOMATO SKEWERS**

**TUNA TARTARE TACO\***  
spicy mayo

**OYSTERS ON A HALF SHELL**

**FRIED OYSTERS**  
remoulade sauce

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

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

### PREMIUM SELECTIONS

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

**BABY LAMB CHOPS\***  
rosemary parmesan crema

## PASSED HORS D'OEUVRES

PRICING BASED ON ONE HOUR  
AVAILABLE FOR PASSED OR STATIONS

**1 HOUR** please select 5

**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**

**SHORT RIB QUESADILLA**

**SCALLOP & AVOCADO CEVECHE\***

**PASTRAMI SALMON CONES**

Add additional hour for upcharge.

*or*

**1 HOUR** please select 5

**2 HOURS** please select 5

**ANY ITEM FROM THE MENU ABOVE**

**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 - spring onions - sweet  
soy and ginger sauce - sesame seeds

**LAMB CHOPS**

Add additional hour for upcharge.

# STATIONS

## SEAFOOD

priced per guest / hour **add caviar mp per guest / hour**

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

## SALAD

priced 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

## LOADED POTATOES

priced per guest / hour **\*20 guest min.**

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

## CARVING STATION

**chef attendant fee required**

**PRIME RIB** 45

**FILET** 55

**AUSTRALIAN WAGYU CARRERA TOMAHAWK** 50oz *MP*

## CHEESE & CHARCUTERIE

priced per guest / hour

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

## PASTA

priced per guest / per hour

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

## MAC & CHEESE

priced per guest / per hour **\*20 guest min.**

lobster - crab - bacon - truffle - short ribs

## SIDES

priced per guest / per hour / per choice **\*20 person min.**

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

# SWEETS STATIONS

\*SERVED STATION STYLE OR GRAB & GO\*

## CLASSIC

priced per guest / hour

**CHOCOLATE BROWNIES** | **MINI COOKIES**  
**CHEESECAKE CONES** | **BAG O DONUTS**

## CANDY BAR

priced per guest / hour

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

## DONUTS

priced per guest / hour

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

## COCKTAIL CANDY BAR

priced per guest / hour

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



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.

EVENT SALES: [events@togrp.com](mailto:events@togrp.com)

[STKSTEAKHOUSE.COM](http://STKSTEAKHOUSE.COM) | [f](#) [x](#) [@](#) [d](#) @EATSTK

# FLOOR PLAN

