



STK[®]
STEAKHOUSE

GROUP & PRIVATE DINING

MENUS ARE SEASONAL, ITEMS & PRICING ARE SUBJECT TO CHANGE



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EXPRESS LUNCH

PRICED PER PERSON (AVAILABLE MONDAY - FRIDAY UNTIL 2:30PM)

STARTERS

(SERVED FAMILY STYLE) UPCHARGE FOR CHOICE OF

BABY GEM CAESAR parmigiano reggiano - lemon black pepper emulsion - herb crouton

BLUE ICEBERG Nueske's applewood smoked bacon - point Reyes blue - cherry tomato

TUNA TARTARE* hass avocado - taro chips - soy-honey emulsion

ENTRÉES

(SERVED FAMILY STYLE)

STK SANDWICH* shaved coffee rubbed ny strip - caramelized onion - gruyère - horseradish cream

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

CHICKEN SANDWICH grilled breast or fried thigh - blt - white cheddar - ranch dressing

STK CHEESEBURGER & FRIES* beef patty - american cheese - lettuce - tomato - onion - special sauce - fries

SHRIMP SCAMPI sautéed shrimp - linguine - tomato - garlic white wine sauce

SIDES

(CHOICE OF 2 - SERVED FAMILY STYLE)

PARMESAN TRUFFLE FRIES | YUKON GOLD MASHED POTATOES

TRADITIONAL MAC & CHEESE | CREAMED 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.

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3 COURSE LUNCH

PRICED PER PERSON (AVAILABLE MONDAY - FRIDAY UNTIL 2:30PM)

STARTER (CHOICE OF 2 - SERVED FAMILY STYLE).....

BABY GEM CAESAR
parmigiano reggiano - lemon black pepper emulsion
herb crouton

TUNA TARTARE*
hass avocado - taro chips - soy-honey emulsion

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

JALAPEÑO PICKLED SHRIMP COCKTAIL
cocktail sauce - lemon

PREMIUM OPTION

LIL' BRG UPCHARGE PER PERSON
wagyu beef - special sauce - sesame seed bun

ENTRÉES (CHOICE OF 3 - SERVED INDIVIDUALLY OR FAMILY STYLE).....

STEAKHOUSE SKIRT 8oz*

FREE RANGE CHICKEN
peas & beans - confit garlic - toasted mustard seed jus

STK CHEESEBURGER & FRIES*
beef patty - american cheese - lettuce - tomato - onion
special sauce - fries

SHRIMP SCAMPI
sautéed shrimp - linguine - tomato - garlic white wine sauce

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

PREMIUM OPTIONS

FILET 6oz UPCHARGE PER PERSON
SALMON UPCHARGE PER PERSON
pickled cherry tomatoes - piquillo broccolini
olive dressing

SIDES (CHOICE OF 2 - SERVED FAMILY STYLE).....

PARMESAN TRUFFLE FRIES

YUKON GOLD MASHED POTATOES

TRADITIONAL MAC & CHEESE

CREAMED SPINACH

DESSERTS TO GO

SERVED FAMILY STYLE

WARM CHOCOLATE CHIP COOKIE

DOUBLE-STACK BROWNIE



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WORKING LUNCH

CHOICE OF 3 - PRICED PER GUEST / HOUR - *20 PERSON MINIMUM - AVAILABLE UNTIL 2:30PM

CHICKEN BABY GEM CAESAR

grilled jidori chicken - parmigiano reggiano - lemon black pepper emulsion - herb crouton

SHRIMP BABY GEM CAESAR

grilled shrimp - parmigiano-reggiano - lemon black pepper emulsion - herb crouton

CHICKEN BLUE ICEBERG

grilled jidori chicken -nueske's applewood smoked bacon point reyes blue - cherry tomato

SHRIMP BLUE ICEBERG

grilled shrimp -nueske's applewood smoked bacon point reyes blue - cherry tomato

STK SANDWICH*

shaved coffee rubbed ny strip - caramelized onion gruyère - horseradish cream

GRILLED CHICKEN SANDWICH

grilled chicken breast - blt - white cheddar - ranch dressing

FRIED CHICKEN SANDWICH

fried chicken thigh - 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 - tartar sauce - pickles cheddar cheese - iceberg lettuce - tomato

STK CHEESEBURGER & FRIES*

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

Served station style or grab & go



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- 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.



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DINNER

PRICED PER PERSON** | PLEASE ASK YOUR SALES MANAGER FOR AVAILABILITY.

STARTER (SERVED FAMILY STYLE)

BABY GEM CAESAR
parmigiano reggiano - lemon black pepper emulsion - herb crouton

ENTRÉES (SERVED INDIVIDUALLY).....

STEAKHOUSE SKIRT 8oz*
FREE RANGE CHICKEN peas & beans - confit garlic - toasted mustard seed jus
MAPLE RUBBED SALMON* pickled cherry tomatoes - piquillo broccolini - olive dressing

SIDES (SERVED FAMILY STYLE)

ASPARAGUS
CREAMED SPINACH
YUKON GOLD MASHED POTATOES

DESSERT (SERVED FAMILY STYLE)

STK SIGNATURE DESSERT BOARD assortment of chef selected desserts



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FAMILY STYLE DINNER

SERVED FAMILY STYLE - PRICED PER PERSON

STARTER (CHOICE OF 2)

BABY GEM CAESAR

parmigiano reggiano - lemon black pepper emulsion herb crouton

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

PREMIUM 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 UPCHARGE PER PERSON TO SERVE INDIVIDUALLY)

STEAKHOUSE SKIRT 8oz*

FILET 6oz*

FREE RANGE CHICKEN

peas & beans - confit garlic - toasted mustard seed jus

MAPLE RUBBED SALMON*

pickled cherry tomatoes - piquillo broccolini olive dressing

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](#)



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3 COURSE DINNER

UPCHARGE PER PERSON

STARTER (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

BABY GEM CAESAR

parmigiano reggiano - lemon black pepper emulsion
herb crouton

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

FREE RANGE 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

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STK VIBE DINNER

PRICED PER PERSON

1ST COURSE (SERVED FAMILY STYLE).....

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

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 seed salad
LIL' BRGS* wagyu beef - special sauce - sesame seed bun
TUNA TARTARE* hass avocado - taro chips - soy-honey emulsion

3RD COURSE (PLEASE CHOOSE 2 ENTRÉES & 2 STEAKS) SERVED INDIVIDUALLY.....

ENTRÉES

FREE RANGE CHICKEN peas & beans - confit garlic - toasted mustard seed jus
ORA KING SALMON* brussels sprouts - roasted potatoes - sherry grastrique - dijon mustard cream
MAPLE RUBBED SALMON* pickled cherry tomatoes - piquillo broccolini - olive dressing
BRAISED BEEF SHORT RIB creamed potatoes - roasted pepper relish - crispy shallots - red wine glaze
MUSHROOM & TRUFFLE TAGLIATELLE pecorino - braised mushrooms - shaved black truffle

MAIN LOBSTER LINGUINE **UPCHARGE PRICED 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

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BRUNCH

FAMILY STYLE BRUNCH or A LA CARTE - PRICED 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** UPCHARGE

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** UPCHARGE

SIDES

(CHOICE OF 2)

YUKON GOLD MASHED POTATOES | SWEET CORN PUDDING

ASPARAGUS | CRISPY BRUSSELS SPROUTS

DESSERT (SERVED FAMILY STYLE)

STK SIGNATURE DESSERT BOARD assortment of chef selected desserts



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MENU UPGRADES

ADD ONS

SHELLFISH PLATTERS*

OYSTERS - CEVICHE - CLAMS - MUSSELS - DUNGENESS CRAB - MAINE LOBSTER - JALAPEÑO PICKLED SHRIMP
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

chef's choice

BUBBLES & PEARLS*

dozen oysters + bottle or magnum of champagne

PREMIUM MAC & CHEESE

LOBSTER MAC & CHEESE *upcharge per person*

BACON MAC & CHEESE *upcharge per person*

TRUFFLE MAC & CHEESE *upcharge per person*

PREMIUM STEAK

A5 WAGYU MENU* priced per ounce

34oz DRY-AGED 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

CRAB & CORN FRITTERS

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 & pork - 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 - LOBSTER
DUNGENESS CRAB COCKTAIL

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
FILET
WAGYU TOMAHAWK

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 toothes

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



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OPEN BAR PACKAGES



STANDARD

2 HOURS) EACH ADDITIONAL HOUR CHARGED PER PERSON

LIQUOR

New Amsterdam Vodka, New Amsterdam Gin, Bacardi Rum, El Jimador Tequila, Johnnie Walker Black, Jim Beam Bourbon

WINES

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

BOTTLED BEERS

Modelo Especial, Negra Modelo, Michelob Ultra, Stella Artois

NON-ALCOHOLIC

Assorted Fresh Juices, Assorted Soft Drinks

PREMIUM

2 HOURS) EACH ADDITIONAL HOUR CHARGED 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

La Marca Prosecco

WINE

Sonoma Cutrer Chardonnay, Bonanza Cabernet, Imagery Pinot Noir, Miraval Rosé

BOTTLED BEERS

Modelo Especial, Negra Modelo, Michelob Ultra, Stella Artois

NON-ALCOHOLIC

Assorted Fresh Juices, Assorted Soft Drinks

ULTRA PREMIUM

2 HOURS) EACH ADDITIONAL HOUR CHARGED PER PERSON

LIQUOR

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

CHAMPAGNE

Veuve Clicquot Brut

WINE

Kim Crawford Sauvignon Blanc, Sonoma Cutrer Chardonnay, Bonanza Cabernet, Imagery Pinot Noir, Miraval Rosé

BOTTLED BEERS

Modelo Especial, Negra Modelo, Michelob Ultra, Stella Artois

NON-ALCOHOLIC

Red Bull, Assorted Fresh Juices, Assorted Soft Drinks



*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.