

stake

chophouse & bar

CHILLED SEAFOOD

EAST COAST OYSTER 6 FOR 28 / 12 FOR 56

WEST COAST OYSTER 6 FOR 28 / 12 FOR 56

LOBSTER COCKTAIL, POACHED AND CHILLED MP

JUMBO SHRIMP COCKTAIL 28

KING CRAB COCKTAIL MP

HAWAIIAN AHI TUNA POKE, GINGER, SEAWEED, AVOCADO, TARO CHIPS 29

HAMACHI CRUDO, LECHE DE TIGRE, AJI AMARILLO, PICKLED JALAPEÑO, CITRUS CUCUMBER, CILANTRO 28

SUPREME CAVIAR, REGIIS OVA 165 (30 GRAMS)
SERVED WITH WHIPPED CRÈME FRAÎCHE, CHIVE, YUKON GOLD POTATO CHIPS

CHILLED SEAFOOD PLATTER 48 (1) / 95 (2-3) / 190 (4-5)

APPETIZER

BROOKLYN BACON STEAK 20

WOODFIRED OYSTERS ROCKEFELLER 24

WOODFIRED KING CRAB, SABAYON, CHERVIL, GRILLED LEMON MP

CALIFORNIA BLUE PRAWNS, CALABRIAN CHILI CRUNCH, PARSLEY, GRILLED LEMON 28

SALTSPRING ISLAND MUSSELS, CREAM, DIJON, FINES HERBES, COUNTRY BREAD 25

ALASKAN KING CRAB CAKE, SHAVED CELERY SALAD, RÉMOULADE 35

ROASTED BEEF BONE MARROW, BORDELAISE, SALSA VERDE, FRISÉE SALAD 30

STAKE TARTARE, BEEF TENDERLOIN, GARLIC, SHALLOT, DIJON, SHOYU CURED EGG YOLK, CRISPY POTATO 32

SOUP & SALAD

FRENCH ONION SOUP, COUNTRY BREAD, AGED COMTÉ CHEESE 22

WEDGE, ICEBERG LETTUCE, POINT REYES BLUE, TOMATO, BACON LARDON 20

SHAVED KALE, BRUSSELS SPROUTS, FETA, SMOKED ALMONDS, LEMON VINAIGRETTE, MELTED ONION 18

CAESAR, ROMAINE, BRIOCHE CROUTON, PARMESAN, RADISH, WHITE ANCHOVY 18

WARM SPRING HARVEST SALAD, HEN EGG, MOREL & CHANTERELLE MUSHROOMS, ASPARGUS, GREEN GARLIC, BRIOCHE 26

POTATO

FRIES, HANDCUT, BORDELAISE 15

BAKED, BACON, GRUYÈRE, SOUR CREAM, CHIVES 16

DUCHESSE, CHIVE & CRÈME FRAÎCHE 15

GRATIN, COMTÉ & ROASTED GARLIC 16

MAINE LOBSTER MASHED YUKON GOLD POTATOES

BUTTER POACHED LOBSTER, COGNAC, TARRAGON

HALF 45 / FULL 90 (BURGUNDY WINTER TRUFFLE SHAVED TABLESIDE +25)

MUSHROOM

MIXED MUSHROOMS, SHIITAKE, CREMINI, KING TRUMPET, MAITAKE, BEECH 19

BUTTER BRAISED BUTTON MUSHROOMS, GARLIC, HERBS 17

VEGETABLE FROM OUR WOODFIRED OVEN

BRUSSELS SPROUTS, BACON, HONEY-BALSAMIC VINAIGRETTE, PARMESAN 17

BABY ARTICHOKES, WHOLE GRAIN MUSTARD AIOLI, PRESERVED LEMON, PARMESAN, PANGRATTATO 23

FARMERS MARKET PEAS, HERB GREEN GODDESS DRESSING, PICKLED RAMPS 19

JUMBO ASPARAGUS, HOLLANDAISE, FINES HERBS, BREAKFAST RADISH 19

SUNCOAST FARMS BROCCOLI, AGED CHEDDAR MORNAY, GARLIC CHIPS, CHILI OIL 17

SAUTÉED SPINACH, CRISPY ONIONS, TRUFFLE BUTTER 17

EXECUTIVE CHEF MATT SRAMEK | CHEF DE CUISINE MATTHEW MARTINEZ

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THE STAKE EXPERIENCE 225 PER PERSON
- A COMPLETE 5 COURSE CHEF'S MENU EXPERIENCE -
MINIMUM OF 2 PEOPLE, MUST BE WHOLE TABLE.
WINE PAIRING 95 PER PERSON

SEA

NORWEGIAN HALIBUT, CAULIFLOWER YUZU PUREE, WOODFIRED CAULILINI, BLOOD ORANGE 60
HAWAIIAN TUNA 'TATAKI STYLE', FENNEL PUREE, JAPANESE SWEET POTATO, CARA CARA ORANGE, SHIRO SHOYU 57
STEAMED ALASKAN KING CRAB LEGS, BÉARNAISE, WATERCRESS DRAWN BUTTER MP
MAINE DIVER SCALLOPS, ROCKEFELLER CARMELLE PASTA, ENGLISH PEAS, PROSCIUTTO, GREEN GARLIC 50

16 OZ VEAL CHOP, MARCHO FARMS, PA
PARSNIP, BONE MARROW BUTTER, TRUFFLE MADEIRA SAUCE 95

RIB STEAK

8 OZ AMERICAN WAGYU EYE OF RIB, SNAKE RIVER FARMS, ID, BLACK GRADE 80
8 OZ AMERICAN WAGYU RIB CAP, SNAKE RIVER FARMS, ID, BLACK GRADE 90
16 OZ BONELESS ANGUS RIBEYE, NIMAN RANCH, CA 85
22 OZ 14 DAY DRY-AGED PRIME BONE-IN RIBEYE, CREEKSTONE, KS 115

PAT LAFRIEDA DRY-AGED PORTERHOUSE, CREEKSTONE, KS
28 OZ, 30 DAY, PRIME 135

STRIP STEAK

14 OZ BONELESS AMERICAN WAGYU NEW YORK, SNAKE RIVER FARMS, ID, BLACK GRADE 95
14 OZ BONELESS FULL-BLOODED WAGYU NEW YORK MBS 9+, ROBBINS ISLAND, TAZ 155
JAPANESE A5 NEW YORK, MIYAZAKI PREFECTURE BMS 12 36/OZ (30Z MINIMUM)

TASTE OF WAGYU - SKIRT - NEW YORK - JAPANESE A5 150

TENDERLOIN STEAK

8 OZ FILET MIGNON, PURE BLACK, TAZ 68
12 OZ FILET MIGNON, PURE BLACK, TAZ 78

SKIRT STEAK

10 OZ AMERICAN WAGYU SKIRT STEAK, SNAKE RIVER FARMS, ID, GOLD GRADE 78

ADD-ONS

WHOLE MAINE LOBSTER MP	KING CRAB 70	KING CRAB OSCAR STYLE 75	WILD MEXICAN PRAWNS 26	MAINE DIVER SCALLOPS 29	POINT REYES BLUE CHEESE & CARAMELIZED ONIONS 15
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SAUCES

CHIMICHURRI 6	BORDELAISE 8	BÉARNAISE 8	SAUCE TRIO 16	TRUFFLE MADEIRA SAUCE 10
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