

# STK STEAKHOUSE

## RESTAURANT WEEK *Dinner*

\$60 | SELECT 1 FROM EACH COURSE

### *Starter*

#### **BURRATA**

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

#### **TUNA TARTARE TACOS\* (3)**

hass avocado - taro shell - soy-honey emulsion

#### **LIL' BRGS\* (additional \$5)**

wagyu beef - special sauce - sesame seed bun

#### **HALF DOZEN OYSTERS\* (additional \$10)**

served on the half shell over ice - mignonette - cocktail sauce - lemon

### *Entrée*

#### **STEAKHOUSE SKIRT 8oz\***

confit fingerling - parmesan gremolata - chimichurri sauce *add grilled shrimp \$6 each*

#### **MAPLE RUBBED SALMON\***

pickled cherry tomatoes - piquillo broccolini - olive dressing

#### **WILD MUSHROOM RISOTTO**

pecorino - braised mushrooms - baby spinach - shaved black truffle

#### ..... **STEAK UPGRADES\*** .....

**FILET - 6oz (additional \$12)**

**AUSTRALIAN WAGYU FLAT IRON 8oz (additional \$19)**

**RIBEYE FILET 10oz (additional \$23)**

**RIBEYE 12oz (additional \$16)**

#### ..... **OPTIONAL SIDES (additional \$10 each)** .....

**yukon gold mashed potatoes | sweet corn pudding | creamed spinach**

**parmesan truffle fries | tater tots | mac & cheese**

### *Dessert*

**BAKED APPLE CRUMBLE - salted caramel ice cream**

**CHEESECAKE (additional \$5) - raspberry coulis - berries**

\*These items may be served raw and/or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of a food borne illness especially when you have a medical condition.

\*\*Tax & gratuity not included

# STK STEAKHOUSE

## RESTAURANT WEEK *Brunch*

SAT & SUN 10AM - 3PM | \$30 PER PERSON

### *Entrée*

(select one)

#### **SMOKED PORK BELLY BENEDICT**

maple glazed bacon - shishito peppers - poached eggs - hollandaise  
toasted english muffin - chili flakes

#### **EGGS & AVOCADO ON TOAST\***

smashed avocado - cilantro - grilled sourdough bread - poached eggs  
jalapeño - extra virgin olive oil - toasted pumpkin seeds

#### **CINNAMON FRENCH TOAST**

brioche - berries - cream cheese icing - maple syrup

#### **HOT CHICKEN & WAFFLE**

butter milk waffles - fried hot chicken thigh - pickles - coleslaw  
maple BBQ sauce

#### **EGG WHITE OMELET**

roasted pepper relish - caramelized onions - avocado - sautéed spinach  
mushrooms - emmental cheese - baby green leaves

#### **LOBSTER & EGGS BENEDICT\* (additional \$15)**

lobster - baby spinach - poached eggs - caviar hollandaise  
toasted english muffin

#### **TRUFFLE STEAK & EGG\* (additional \$20)**

wagyu flat iron 8oz - fried egg - shaved truffle - crispy potatoes  
truffle buttered brioche

### *Dessert*

#### **BAG O' DONUTS**

cinnamon sugar - dulce de leche - raspberry - chocolate

*\*Consumption of raw or undercooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry, shellfish, or oysters may result in an increased risk of foodborne illness.*

*\*\*Tax & gratuity not included*