

Market Salads & Starters

CLASSIC CAESAR

parmesan cheese - lemon black pepper emulsion
herb crouton 27

BLUE ICEBERG

nueske's applewood smoked bacon - point Reyes blue
cherry tomato 23

TUNA TARTARE*

hass avocado - taro chips - soy-honey emulsion 28

SEARED DAY BOAT SCALLOPS

apple - bacon - cranberries 29

LIL' BRGS*

wagyu beef - special sauce - sesame seed bun 29

BEEF TARTARE*

caramelized onion - tarragon cream - potato crisp 28

KING CRAB CAKE

whole grain mustard cream - chili thread
cucumber mustard seeds salad 33

KALE SALAD

organic red quinoa - cranberries - apples 20

Raw Bar

OYSTERS ON A HALF SHELL*

mignonette - cocktail sauce - lemon 1/2 dz 26 | 1 dz 52

JALAPEÑO PICKLED SHRIMP COCKTAIL

cocktail sauce - lemon 28

ALASKAN RED KING CRAB

green goddess - cocktail sauce - lemon 37

OYSTERS ROCKEFELLER

pernod - bacon - spinach 36

Shellfish Platters

OYSTERS - SHRIMP - CEVICHE

LOBSTER - ALASKAN KING CRAB

cocktail sauce - mignonette - green goddess
57 per person

Entrées

MARKET FISH

seasonal preparation 52

FREE RANGE CHICKEN

roast fingerling potatoes - green beans - pepper gravy 43

BRAISED BEEF SHORT RIB

horseradish celery root purée - carrots - red wine jus 50

MAINE LOBSTER RISOTTO

tomato - lemon - garlic - creamy lobster sauce
parmesan 54

VEAL CHOP 16oz

capers - lemon - spaghetti squash 70

MISO GLAZED CHILEAN SEA BASS

sautéed bok choy - ginger - crispy shallots - thai basil 58

MUSHROOM & TRUFFLE TAGLIATELLE

pecorino - braised mushrooms - baby spinach
shaved black truffle 57



SMALL*

FILET 6oz 52

WAGYU FLAT IRON 8oz 45

MEDIUM*

FILET 10oz 68

NY STRIP 16oz 65

BONE-IN FILET 14oz 78

DRY-AGED DELMONICO 14oz 83

COWGIRL BONE-IN RIBEYE 16oz 73

DRY-AGED BONE-IN STRIP 18oz 84

LARGE*

BONE-IN RIBEYE 34oz 110

DRY-AGED PORTERHOUSE 28oz 134

SURF & TURF

8oz SPINALIS & KING CRAB "OSCAR" 99

TOPPINGS

ALASKAN KING CRAB "OSCAR" 22

ALASKAN KING CRAB 17

LOBSTER *mp*

SHRIMP 9 each

TRUFFLE BUTTER 15

PEPPERCORN CRUSTED 8

SAUCES 4 each

STK

STK BOLD

AU POIVRE

HORSERADISH

CHIMICHURRI

RED WINE

BLUE BUTTER

BÉARNAISE

Our steak program is a one-of-a-kind, curated experience courtesy of the Linz Heritage Certified Black Angus Program. Each piece of USDA beef is primarily from farms in Iowa & Nebraska and carefully cared for from conception to plate. Linz Heritage Black Angus cattle are certified, allowing for consistency and the highest quality marbled beef.

Sides 17 each

YUKON GOLD MASHED POTATOES

TATER TOTS

PARMESAN TRUFFLE FRIES

SWEET CORN PUDDING

BRUSSELS SPROUTS - bacon - cider glaze

ASPARAGUS

CREAMED SPINACH

MAC & CHEESE

LOBSTER MAC & CHEESE (36)

Desserts 15 each

BAG O' SWEET POTATO DONUTS

pecan crusted - 3 dipping sauces:
dulce de leche - raspberry - spiced chocolate

FLOURLESS CHOCOLATE CAKE

chocolate ganache sauce

PUMPKIN CHEESECAKE

ginger snap crust - candied pepitas
spiced whipped cream

WARM CHOCOLATE CHIP COOKIE

vanilla ice cream - caramel sauce

**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.*

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Cocktails *19 each*

CUCUMBER STILETTO

grey goose le citron - st-germain - muddled cucumber & mint

SPICED WATERMELON

patrón silver tequila - st-germain - wtrmln wtr - lime - jalapeño

NOT YOUR DADDY'S MANHATTAN

woodford reserve - carpano antica sweet vermouht
angostura & peychaud bitters

STRAWBERRY COBBLER

belvedere vodka - strawberry - graham cracker crust

STK MULE

belvedere ginger zest - yellow chartreuse - fresh lime
fever tree ginger beer -

RED RUM

bacardi 8 rum - guava purée - pineapple - fresh lime

SMOKEY & THE GIN

the botanist gin - mezcal - aperol - orange & jalapeño

LA PISTOLA

jack daniel's - aperol - amaro - fresh lemon

GINGER MOJITO

hennessy vs - simple syrup - muddled mint & lime - ginger beer

PALOMA

volcán tequila - fresh lime - muddled grapefruit - grapefruit soda

APEROL SPRITZ

aperol - prosecco - club soda - orange slice

FEVER TREE GIN & TONIC

aromatic or traditional - botanist gin

Signature Old Fashioneds

JAPANESE YUZU - nikka pure malt - yuzu 29

VALENCIA PIG - whistlepig - maple - orange 29

JUST ANOTHER AÑEJO - casamigos añejo - grapefruit 26

HONEY BEE SPICY - knob 15yr - honey - lemon - spice 27

BLUEBERRY-BASIL - basil hayden 10yr - blueberry - citrus 24

SMOKING AGAVE - casamigos mezcal - reposado - coffee 25

THE JOCKEY - blanton's - classic with a twist 32

Bubbles & Pearls

dom pérignon champagne, luminous bottle
& 1 dozen oysters 350

Wine by the Glass

BUBBLES

prosecco, stellina di notte, it nv	17
moscato d'asti, fontanafredda, piedmont, it nv	18
sparkling, chandon, brut rosé, ca nv	19
champagne, veuve clicquot, brut, fr nv	29
champagne, moët & chandon, impérial brut rosé, fr nv	37
champagne, dom pérignon, brut, fr '06	75

WHITE & ROSÉ

chardonnay, sonoma-cutrer, sonoma, ca '17	18
chardonnay, landmark, overlook, sonoma, ca '17	19
pinot grigio, gabbiano, venezie, it '17	17
sauvignon blanc, matanzas creek, sonoma, ca	17
sauvignon blanc, cloudy bay, marlborough, nz '18	23
vermentino, banfi, la pettegola, tuscany, it '18	18
albarino, baladina, rias baixas, sp '16	16
rosé, justin, paso robles, ca '18	16
rosé, vievité, provence, fr '17	18

RED

pinot noir, elouan, or '16	18
pinot noir, imagery, ca '17	19
pinot noir, belle glos, las alturas, ca '18	29
merlot, emmolo, napa, ca '17	19
malbec, terrazas reserva, mendoza, ar '16	19
cabernet sauvignon, justin, paso robles, ca '18	21
cabernet sauvignon, decoy, sonoma, ca '16	24
cabernet sauvignon, silver oak, napa, ca '14	66
cabernet sauvignon, pride, napa, ca '16	35
cabernet sauvignon, caymus, napa, ca '18	50
cabernet blend, justin isosceles, paso robles, ca	30
cabernet blend, orin swift papillon, napa, ca '17	39
cabernet blend, quintessa, napa, ca '13	58
red blend, the prisoner, napa, ca '18	31
red blend, tooth & nail, the possessor, paso robles ca '16	23

Bottled Beer

corona	9	bud light	8
stella artois	9	budweiser	8
crafthaus coffee stout	9	shock top	8
modelo negra	9	elysian space dust ipa	10
chimay blue	18	heineken 0.0 n/a	9
michelob ultra	8		

After Dinner Drinks

PORT

dow's vintage 1985	36
t. fladgate 10yr tawny	18
t. fladgate 20yr tawny	25
t. fladgate 40yr tawny	58

AMERICAN WHISKEY

angel's envy rye	25
basil hayden 10yr rye	19
blantons	32
dickel, bottled in bond, 13yr	28
eagle rare	20
jack daniels sinatra	50
knob creek 12yr	24
knob creek 25 th anniversary	
barrel strength	32
lone whisker 12yr	36
redemption rye	24
whistlepig rye	25
whistlepig 12yr rye	38
whistlepig 15yr rye	65
whistlepig farmstock rye	38
whistlepig boss hog rye	225
woodford double oaked	23

DESSERT WINE

royal tokaji	glass 25 / bottle 120
dolce	glass 33 / bottle 130

SCOTCH WHISKEY

balvenie double wood	23
dalmore king alex III	88
glenlivet 15yr	25
glenlivet 18yr	35
glenlivet 25yr	75
glenlivet "1964" 40yr	350
glenmorangie 18yr	30
johnny walker blue	54
macallan fine oak 17yr	42
macallan 18yr	65
macallan rare cask	76
macallan reflection	175
macallan 25yr	350

JAPANESE WHISKEY

akashi 5yr sherry	46
fukano vault reserve 1	29
fukano vault reserve 2	29
fukano 16yr sherry	33
ohishi tokubetsu	46

TEQUILA

casamigos reposado	20
casamigos anejo	21
cincoro reposado	32
cincoro anejo	39
clase azul silver	30
clase azul reposado	39
clase azul ultra	325
don julio 1942	53
patron piedra	75
patron platinum	45
patron burdeos	80

COGNAC

hennessy vsop	19
remy martin xo	45
hennessy xo	49
hennessy paradis	175
hennessy imperial	390
louis XIII	1oz 210 / 1.5oz 300 / 2oz 390