

RESTAURANT WEEK

Lunch

\$24 | SELECT 1 FROM EACH COURSE

Starter

BURRATA

marinated beetroot - pickled red onions - basil oil
crunchy sourdough

TUNA TARTARE TACOS* (2)

hass avocado - taro shell - soy-honey emulsion

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 - truffle oil

..... **STEAK UPGRADES***

FILET - 6oz (additional \$12)

RIBEYE 12oz (additional \$16)

..... **OPTIONAL SIDES**

(additional \$10 each)

SWEET CORN PUDDING | CREAMED SPINACH

*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 *Dinner*

\$49 select 1 from each course**

\$99 with your choice bottle of wine**

Mer Soleil Silver Chardonnay • Bonanza Cabernet • La Marca Prosecco

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 UNTIL 3PM | \$29 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)

steakhouse skirt 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*