

stake

chophouse & bar

1309 ORANGE AVENUE, CORONADO CA 92118 | (619) 522-0077 | WWW.STAKECHOPHOUSE.COM



restaurant info

Stake Chophouse & Bar is a modern steakhouse with a contemporary setting in downtown Coronado. Serving USDA prime, dry aged, and wagyu beef along with fresh seafood selections, and an extensive wine list.

EXECUTIVE CHEF Andrew Kedziora
WINE DIRECTOR David When
GENERAL MANAGER Matt Delgado

dinner hours

Sunday - Thursday: 5:00pm - 10:00pm
Friday & Saturday: 5:00pm - 11:00pm

special events

Stake can host events in any of our dining areas and may also be reserved in its entirety. Special menus and minimum guarantees may apply.

capacity

Dining Room: 44
Private Room: 20
Orange Patio: 30
B Street Patio: 20
Bar & Lounge: 30
Buyout: Up to 145

We strive to bring the freshest ingredients to your table every day. This commitment to farm fresh fare may require us to change your menu without notice, however reasonable substitutions will be made.

stake

chophouse & bar

HORS D'OEUVRES

PRICED PER PERSON

Mushroom & Comte Crostini	\$2.50
Steak Tartare on Potato Chip	\$3.00
Tahitian Ceviche on Taro Chip	\$2.50
Wedge Salad Bites	\$2.50
Mini Reuben with Wagyu Brisket	\$2.75
Caviar Potato with Crème Fraîche Chive	\$3.50
Provençal Tomato (Stuffed)	\$3.50
Filet Skewers	\$5.50
Flatbread (Sugo, Mozzarella, Pepper)	\$3.00
Flatbread (Vegetable)	\$2.50
Stuffed Zucchini	\$2.50
Ahi Crudo on Cucumber	\$3.00
Vegetable & Goat Cheese Crostini	\$2.00
Shrimp Tapenade Skewers	\$3.50
Seafood in Puff Pastry	\$4.00

ADD-ONS TO ANY MENU:

Seafood Towers. \$25 per person

FAMILY STYLE HOT APPETIZERS FOR THE TABLE:

Bacon Steak, Molten Lobster Dip, Oysters Rockefeller
\$15 per person

LUNCH PRIVATE DINING

20 GUEST MINIMUM

\$59 PER PERSON

FIRST COURSE

SEASONAL MARKET SALAD

FRENCH ONION SOUP

with Country Bread, Comte

WEDGE SALAD

Iceberg Lettuce, Bacon Lardon, Blue Cheese, Tomato

MAIN COURSE

ROASTED JIDORI CHICKEN

SEASONAL FISH

FILET MIGNON

For the table with main course:

Seasonal Vegetable, Duchesse Potato, Butter Braised Mushrooms

DESSERT

BUTTERSCOTCH TRIFLE

with Whipped Cream, Chocolate Cupcakes, Bourbon Caramel, Pecans

CHEESECAKE SET

with White Chocolate, Infused Honeys, Lemon Curd, Sorrel,
Burnt Honey Ice Cream

stake

chophouse & bar

DINNER MENU 1

\$80 PER PERSON

FIRST COURSE

SEASONAL MARKET SALAD

FRENCH ONION SOUP

with Country Bread, Comte

WEDGE SALAD

Iceberg Lettuce, Bacon Lardon, Blue Cheese, Tomato

CAESAR SALAD

Romaine, Shaved Parmesan, Torn Crouton

MAIN COURSE

DOUBLE CUT PORK CHOP

FILET MIGNON

SEASONAL FISH

WOODFIRED VEGETABLES

with Farro, Charmoula

For the table with main course:

Seasonal Vegetable, Duchesse Potato, Butter Braised Mushrooms

DESSERT

CHEESECAKE

with White Chocolate, Infused Honeys, Lemon Curd, Sorrel,
Burnt Honey Ice Cream

BUTTERSCOTCH TRIFLE

with Whipped Cream, Chocolate Cupcakes, Bourbon Caramel, Pecans

SEASONAL SORBET

stake

chophouse & bar

DINNER MENU 2

\$90 PER PERSON

FIRST COURSE

AHI TUNA POKE

Avocado, Ginger, Seaweed, Taro Chips

SHRIMP COCKTAIL

with Cocktail Sauce, Lemon

SEASONAL SALAD

CAESAR SALAD

Romaine, Shaved Parmesan, Torn Crouton

FRENCH ONION SOUP

with Country Bread, Comte

MAIN COURSE

FILET MIGNON

SEASONAL FISH

BONELESS N.Y. STRIP

DOUBLE CUT PORK CHOP

For the table with main course:

Seasonal Vegetable, Duchesse Potato, Butter Braised Mushrooms

DESSERT

CHEESECAKE

with White Chocolate, Infused Honeys, Lemon Curd, Sorrel,
Burnt Honey Ice Cream

BUTTERSCOTCH TRIFLE

with Whipped Cream, Chocolate Cupcakes, Bourbon Caramel, Pecans

SEASONAL SORBET

stake

chophouse & bar

DINNER MENU 3

\$110 PER PERSON

FIRST COURSE

SEASONAL MARKET SALAD

FRENCH ONION SOUP

with Country Bread, Comte

WEDGE SALAD

Iceberg Lettuce, Bacon Lardon, Blue Cheese, Tomato

CAESAR SALAD

Romaine, Shaved Parmesan, Torn Crouton

MAIN COURSE

WAGYU EYE & CRAB

For the table with main course:

Seasonal Vegetable, Duchesse Potato, Butter Braised Mushrooms

DESSERT

CHEESECAKE

with White Chocolate, Infused Honeys, Lemon Curd, Sorrel,
Burnt Honey Ice Cream

BUTTERSCOTCH TRIFLE

with Whipped Cream, Chocolate Cupcakes, Bourbon Caramel, Pecans

SEASONAL SORBET

stake

chophouse & bar

DINNER MENU 4

\$125 PER PERSON

FIRST COURSE

AHI TUNA POKE

Avocado, Ginger, Seaweed, Taro Chips

SHRIMP COCKTAIL

with Cocktail Sauce, Lemon

SEASONAL SALAD

CAESAR SALAD

Romaine, Shaved Parmesan, Torn Crouton

FRENCH ONION SOUP

with Country Bread, Comte

MAIN COURSE

FILET MIGNON & CRAB LEGS

For the table with main course:

Seasonal Vegetable, Duchesse Potato, Butter Braised Mushrooms

DESSERT

CHEESECAKE

with White Chocolate, Infused Honeys, Lemon Curd, Sorrel,
Burnt Honey Ice Cream

BUTTERSCOTCH TRIFLE

with Whipped Cream, Chocolate Cupcakes, Bourbon Caramel, Pecans

SEASONAL SORBET

ULTIMATE FEAST MENU 5

\$125 PER PERSON

FIRST COURSE

CHILLED SEAFOOD TOWERS

STEAK TARTARE

with Cornichon, Crispy Capers, Potato Chips

BROOKLYN BACON STEAK

SALAD COURSE

CAESAR SALAD

Romaine, Shaved Parmesan, Torn Crouton

WEDGE SALAD

with Iceberg Lettuce, Bacon Lardon, Tomato, Maytag Blue Cheese

SEASONAL SALAD

MAIN COURSE

WHOLE ROASTED AND SLICED BEEF

(Choose Tenderloin, N.Y. Striploin, or Ribeye)

SEARED AHI TUNA

SEASONAL VEGETABLE

DUCHESSE POTATO

BUTTER BRAISED MUSHROOMS

DESSERT

BUTTERSCOTCH PUDDING & CHOCOLATE CAKE

APPLE GALETTE