

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 | GENERAL MANAGER

Michael Pickering

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: 50

Private Room: 30

Orange Patio: 30

B Street Patio: 30

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.

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
Caviar Potato with Crème Fraîche Chive	\$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
Oyster on the Half Shell East or West	\$3.00

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
CHOICE OF

SEASONAL MARKET SALAD

FRENCH ONION SOUP

with Country Bread, Comte

WEDGE SALAD

Iceberg Lettuce, Bacon Lardon, Blue Cheese, Tomato

MAIN
COURSE
CHOICE OF

ROASTED JIDORI CHICKEN

SEASONAL FISH

FILET MIGNON

FOR THE TABLE WITH MAIN COURSE:

Seasonal Vegetable, Duchesse Potato, Butter Braised Mushrooms

DESSERT
COURSE
CHOICE OF

CHOCOLATE CAKE

with Whipped Cream, Chocolate Cupcakes, Bourbon Caramel, Pecans

SORBET TRIO

Mango, Lemon, Forest Berry

DINNER MENU 1

\$85 PER PERSON

FIRST
COURSE
CHOICE OF

SEASONAL MARKET SALAD

FRENCH ONION SOUP

with Country Bread, Comte

WEDGE SALAD

Iceberg Lettuce, Bacon Lardon, Blue Cheese

CAESAR SALAD

Romaine, Shaved Parmesan, Torn Crouton

MAIN
COURSE
CHOICE OF

LIBERTY DUCK BREAST

FILET MIGNON

SEASONAL FISH

WOODFIRED VEGETABLES

with Farro, Charmoula

FOR THE TABLE WITH MAIN COURSE:

Seasonal Vegetable, Duchesse Potato, Butter Braised Mushrooms

+ ADD ½ LOBSTER | \$15 PER PERSON

DESSERT
COURSE
CHOICE OF

CHOCOLATE CAKE

Candied Cacao Nibs, Chocolate Sauce, Whipped Cream

STICKY TOFFEE PUDDING

Brandied Apricots, Pistachios, Vanilla Ice Cream

SEASONAL SORBET

DINNER MENU 2

\$95 PER PERSON

FIRST
COURSE
CHOICE OF

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
CHOICE OF

FILET MIGNON

SEASONAL FISH

BONELESS N.Y. STRIP

LIBERTY DUCK BREAST

FOR THE TABLE WITH MAIN COURSE:

Seasonal Vegetable, Duchesse Potato, Butter Braised Mushrooms

+ ADD ½ LOBSTER | \$15 PER PERSON

DESSERT
COURSE
CHOICE OF

CHOCOLATE CAKE

Candied Cacao Nibs, Chocolate Sauce, Whipped Cream

STICKY TOFFEE PUDDING

Brandied Apricots, Pistachios, Vanilla Ice Cream

SEASONAL SORBET

DINNER MENU 3

\$110 PER PERSON

FIRST
COURSE
CHOICE OF

SEASONAL MARKET SALAD

FRENCH ONION SOUP

with Country Bread, Comte

WEDGE SALAD

Iceberg Lettuce, Bacon Lardon, Blue Cheese

CAESAR SALAD

Romaine, Shaved Parmesan, Torn Crouton

MAIN
COURSE
CHOICE OF

WAGYU EYE & CRAB

+ ADD ½ LOBSTER | \$15 PER PERSON

FOR THE TABLE WITH MAIN COURSE:

Seasonal Vegetable, Duchesse Potato, Butter Braised Mushrooms

DESSERT
COURSE
CHOICE OF

CHOCOLATE CAKE

Candied Cacao Nibs, Chocolate Sauce, Whipped Cream

STICKY TOFFEE PUDDING

Brandied Apricots, Pistachios, Vanilla Ice Cream

SEASONAL SORBET

DINNER MENU 4

\$125 PER PERSON

FIRST
COURSE
CHOICE OF

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

35 DAY DRY AGED RIBEYE & CRAB LEGS

+ ADD ½ LOBSTER | \$15 PER PERSON

FOR THE TABLE WITH MAIN COURSE:

Seasonal Vegetable, Duchesse Potato, Butter Braised Mushrooms

DESSERT
COURSE
CHOICE OF

CHOCOLATE CAKE

Candied Cacao Nibs, Chocolate Sauce, Whipped Cream

STICKY TOFFEE PUDDING

Brandied Apricots, Pistachios, Vanilla Ice Cream

SEASONAL SORBET

DINNER MENU 5

\$125 PER PERSON

FIRST
COURSE
CHOICE OF

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
CHOICE OF

35 DAY DRY AGED RIBEYE

SEASONAL FISH

FLANNERY 14 DAY BONELESS N.Y.

LIBERTY DUCK BREAST

+ ADD ½ LOBSTER | \$15 PER PERSON

FOR THE TABLE WITH MAIN COURSE:

Seasonal Vegetable, Duchesse Potato, Butter Braised Mushrooms

DESSERT
COURSE
CHOICE OF

CHOCOLATE CAKE

Candied Cacao Nibs, Chocolate Sauce, Whipped Cream

STICKY TOFFEE PUDDING

Brandied Apricots, Pistachios, Vanilla Ice Cream

SEASONAL SORBET

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ULTIMATE FEAST

\$125 PER PERSON

FIRST COURSE

CHILLED SEAFOOD TOWERS

STEAK TARTARE

with Cornichon, Crispy Capers, Potato Chips

FAMILY STYLE

BROOKLYN BACON STEAK

SECOND COURSE

CAESAR SALAD

Romaine, Shaved Parmesan, Torn Crouton

FAMILY STYLE

WEDGE SALAD

with Iceberg Lettuce, Bacon Lardon, Blue Cheese

SEASONAL SALAD

MAIN COURSE

WHOLE ROASTED AND SLICED BEEF

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

SEARED AHI TUNA

FAMILY STYLE

SEASONAL VEGETABLE

DUCHESSE POTATO

BUTTER BRAISED MUSHROOMS

DESSERT COURSE

CHOCOLATE CAKE &

SEASONAL SORBET