

stake

chophouse & bar

CHILLED SEAFOOD

EAST COAST OYSTER 6 FOR 21 / 12 FOR 42
LOBSTER COCKTAIL (POACHED AND CHILLED) HALF 32/ WHOLE 64
JUMBO SHRIMP COCKTAIL 24
KING CRAB COCKTAIL 30
HAWAIIAN TUNA POKE, SEAWEED, AVOCADO, TARO CHIPS 19

CHILLED SEAFOOD PLATTER 36(1), 78(2-3), 145(4-5)

APPETIZER

WOOD FIRED OYSTERS ROCKEFELLER 17
WOOD FIRED KING CRAB, SABAYON, CHERVIL, GRILLED LEMON 29
STEAMED MUSSELS, CREAM, DIJON, FINE HERBS, COUNTRY BREAD 16
BROOKLYN BACON STEAK 13
BRAISED BONE MARROW, SALSA VERDE, RADISH, PARSLEY, COUNTRY BREAD 16
FILET MIGNON STEAK SKEWERS, CHIMICHURRI SAUCE, ACHIOTE MARINADE 17

SOUP & SALAD

FRENCH ONION SOUP, COUNTRY BREAD, COMTÉ 14
WEDGE, ICEBERG LETTUCE, POINT REYES BLUE, TOMATO, BACON LARDON 14
SHAVED KALE, BRUSSELS SPROUTS, FETA, SMOKED ALMONDS, LEMON VINAIGRETTE 14
CAESAR, ROMAINE, BRIOCHE CROUTON, PARMESAN, RADISH, WHITE ANCHOVY 14

POTATO

FRIES, HAND CUT, BORDELAISE 12
BAKED, BACON, GRUYÈRE, SOUR CREAM, CHIVES 12
JUMBO TWICE BAKED, SMOKED CHEDDAR, SCALLION 12
GRATIN, COMTÉ & ROASTED GARLIC 14

MUSHROOM

MIXED MUSHROOMS, SHIITAKE, CRIMINI, KING TRUMPET, MAITAKE, BEECH 19

VEGETABLE

WOOD FIRED CAULIFLOWER, BAGNA CAUDA, LEMON, PARMESAN 14
ROASTED BRUSSELS SPROUTS, BACON, AGRODOLCE 14
SAUTÉED SPINACH, CRISPY ONIONS, TRUFFLE BUTTER 14
WOOD FIRED BABY CARROTS, SMOKED DATE PUREE, PISTACHIO AILLADE 14

A 4% SURCHARGE WILL BE ADDED TO ALL GUEST CHECKS TO HELP COVER INCREASING COSTS AND SUPPORT RECENT INCREASES TO MINIMUM WAGE AND BENEFITS FOR OUR DEDICATED TEAM

THE STAKE EXPERIENCE 145 PER PERSON
MINIMUM OF 2 PEOPLE, MUST BE WHOLE TABLE.
A COMPLETE 5 COURSE CHEF'S MENU EXPERIENCE
WINE PAIRING 95 PER PERSON

SEA, CHOPS & MORE

ROSEMARY SMOKED KING SALMON, POTATO, CHANTERELLE, PARSNIP, ONION SOUBISE 39
STEAMED ALASKAN KING CRAB LEGS, BÉARNAISE, WATERCRESS, DRAWN BUTTER MP
SEARED SCALLOPS, KABOCHA SQUASH, JAPANESE SWEET POTATO, LEEK VINAIGRETTE 35

RIB STEAK

AMERICAN WAGYU EYE OF RIB, SNAKE RIVER FARMS, ID 62
AMERICAN WAGYU RIB CAP, SNAKE RIVER FARMS, ID 65
14 DAY DRY AGE PRIME BONE-IN RIBEYE, FLANNERY BEEF, CA 66
TOMAHAWK PRIME BONE-IN RIB EYE, CREEK STONE FARMS, KS 125

STRIP STEAK

FULL BLOODED BONELESS WAGYU NEW YORK, LONE MOUNTAIN, NM 80
40 DAY DRY AGE PRIME BONE-IN NEW YORK, CREEK STONE FARMS, KS 68
JAPANESE A5 WAGYU, MIYAZAKI PREFECTURE 34/OZ (3 OZ MINIMUM)

TASTE OF WAGYU – EYE OF RIB – NEW YORK – JAPANESE A5 95

TENDERLOIN STEAK

PETITE FILET MIGNON, DOUBLE R RANCH, WA 49
FILET MIGNON, DOUBLE R RANCH, WA 60

SKIRT STEAK

AMERICAN WAGYU SKIRT STEAK, SNAKE RIVER FARMS, ID 62

ADD ONS

MAINE LOBSTER HALF 32 / WHOLE 64	KING CRAB 30	WILD MEXICAN PRAWNS 24	DIVER SCALLOPS 21
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SAUCES

CHIMICHURRI 5 BORDELAISE 7 BEARNAISE 7

SAUCE TRIO 15

BLUE CHEESE CRUST 8

EXECUTIVE CHEF | ANDREW KEDZIORA

*STAKE CHOPHOUSE & BAR IS REQUIRED BY THE SAN DIEGO HEALTH DEPARTMENT TO INFORM GUESTS THAT CONSUMING RAW OR UNDERCOOKED MEAT, SHELLFISH, POULTRY, FISH, EGGS OR ANY OTHER FOOD COOKED TO ORDER MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

A 4% SURCHARGE WILL BE ADDED TO ALL GUEST CHECKS TO HELP COVER INCREASING COSTS AND SUPPORT RECENT INCREASES TO MINIMUM WAGE AND BENEFITS FOR OUR DEDICATED TEAM