

# Stake

chophouse & bar

\$59

DINNER FOR 2

FIRST COURSE

CAESAR SALAD

brioche crouton, breakfast radish,  
parmesan reggiano

MAIN

WOOD FIRED CIOPPINO

fresh maine lobster, hawaiian tuna, salt spring mussels,  
wild mexican jumbo shrimp, smoked diver scallops,  
organic tomato and white wine broth, sourdough garlic bread

DESSERT

CITRUS CARAMEL PANNA COTTA

farmers market citrus compote

WINE PAIRING OPTION \$50

2015 LAMOLE DI LAMOLE, CHIANTI CLASSICO RISERVA

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## DINNER FOR 2

### FIRST COURSE

BUTTER LETTUCE SALAD

Red Wine Vinaigrette

### MAIN

FILET MIGNON BEEF WELLINGTON

Bordelaise Sauce

### SIDE

WOOD OVEN ROASTED BROCCOLI

Bagna Cauda and Parmesan

### DESSERT

CARROT CAKE

Pineapple Compote

### WINE PAIRING OPTIONS

2017 CASASMITH VINO ROSSO \$25

Cabernet Sauvignon  
and Sangiovese Blend  
Washington State

2018 HUNT & HARVEST CABERNET \$60

Cabernet Sauvignon  
Napa Valley  
California

**Stake**  
chophouse & bar

**TOMAHAWK RIBEYE DINNER**

**FIRST COURSE**

WEDGE SALAD

**MAIN**

40 OZ CREEKSTONE PRIME TOMAHAWK RIBEYE  
Truffle Compound Butter

**SIDES**

GARLIC CONFIT MASHED POTATOES

**DESSERT**

STAKE CHOCOLATE CAKE

**\$125**

(FEEDS 2-3 PEOPLE)