

stake

chophouse & bar

CHILLED SEAFOOD

EAST COAST OYSTER 6 FOR 21 / 12 FOR 42
WEST 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, GINGER, SEAWEEED, AVOCADO, TARO CHIPS 19

CHILLED SEAFOOD PLATTER 42(1), 84(2-3), 168(4-5)

APPETIZER

WOOD FIRED OYSTERS ROCKEFELLER 19
WOOD FIRED KING CRAB, SABAYON, CHERVIL, GRILLED LEMON 32
STEAMED MUSSELS, CREAM, DIJON, FINE HERBS, COUNTRY BREAD 16
BROOKLYN BACON STEAK 15
BRAISED BONE MARROW, SALSAS VERDE, RADISH, PARSLEY, COUNTRY BREAD 16
FILET MIGNON STEAK SKEWERS, CHIMICHURRI SAUCE, ACHIOTE MARINADE 18

SOUP & SALAD

FRENCH ONION SOUP, COUNTRY BREAD, COMTÉ 14
WEDGE, ICEBERG LETTUCE, POINT REYES BLUE, TOMATO, BACON LARDON 16
SHAVED KALE, BRUSSELS SPROUTS, FETA, SMOKED ALMONDS, LEMON VINAIGRETTE 16
CAESAR, ROMAINE, BRIOCHE CROUTON, PARMESAN, RADISH, WHITE ANCHOVY 16

POTATO

FRIES, HAND CUT, BORDELAISE 14
BAKED, BACON, GRUYÈRE, SOUR CREAM, CHIVES 12
JUMBO TWICE BAKED, SMOKED CHEDDAR, SCALLION 14
DUCHESS, CHIVE & CRÈME FRAÎCHE 14
GRATIN, COMTÉ & ROASTED GARLIC 15

MUSHROOM

MIXED MUSHROOMS, SHIITAKE, CREMINI, KING TRUMPET, MAITAKE, BEECH 19
BUTTER BRAISED BUTTON, GARLIC, WINTER HERBS 12

VEGETABLE

WOOD FIRED CAULIFLOWER, BAGNA CAUDA, LEMON, PARMESAN 14
ROASTED BRUSSELS SPROUTS, BACON, ONION AGRODOLCE 14
SAUTÉED SPINACH, CRISPY ONIONS, TRUFFLE BUTTER 14
WOOD FIRED BABY CARROTS, SMOKED DATE PUREE, PISTACHIO AILLADE 14
WOOD FIRED SNAP PEAS, SMOKED ALMOND, RICOTTA SALADA, LEMON 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 155 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

ROASTED BAJA BASS, ROOT VEGETABLES, BLACK TRUMPET MUSHROOM, PISTACHIO, ESCAROLE 39
STEAMED ALASKAN KING CRAB LEGS, BÉARNAISE, WATERCRESS, DRAWN BUTTER MP
LOBSTER & KING CRAB CIOPPINO, TOMATO AND FENNEL BROTH, MUSSELS, TUNA, GARLIC BREAD 59
PAN SEARED SCALLOPS, SNAP PEAS, HORSERADISH, PARMESAN, GREEN PEA EMULSION 35
SONOMA DUCK BREAST, FENNEL & CITRUS FARROTTO, RHUBARB, DUCK JUS 42
BACON WRAPPED LAMB TENDERLOIN, CREAMED BRUSSELS, SUNCHOKES, BLACK TRUFFLE 56

RIB STEAK

AMERICAN WAGYU EYE OF RIB, SNAKE RIVER FARMS, ID 65
AMERICAN WAGYU RIB CAP, SNAKE RIVER FARMS, ID 70
14 DAY DRY AGE PRIME BONE-IN RIBEYE, FLANNERY BEEF, CA 72

STRIP STEAK

40 DAY DRY AGE PRIME BONE-IN NEW YORK, CREEK STONE FARMS, KS 75
BONELESS MISHIMA ULTRA WAGYU NEW YORK, SEATTLE, WA 85
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 52
FILET MIGNON, DOUBLE R RANCH, WA 64

SKIRT STEAK

AMERICAN WAGYU SKIRT STEAK, SNAKE RIVER FARMS, ID 68

MAKE ANY STEAK "ROSSINI" STYLE 30

SHAVED BLACK TRUFFLES & MADEIRA TRUFFLE SAUCE 15

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