

# 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, SEAWEED, 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  
ALASKAN KING CRAB CAKE, SHAVED CELERY SALAD, RÉMOULADE 25  
BROOKLYN BACON STEAK 15  
BRAISED BONE MARROW, SALSA 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  
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 JUMBO ASPARAGUS, HORSERADISH HOLLANDAISE, THYME 19  
ROASTED BRUSSELS SPROUTS, BACON, ONION AGRODOLCE 14  
BABY CARROTS, SMOKED DATE PUREE, PISTACHIO AILLADE 14  
WOOD FIRED CAULIFLOWER, BAGNA CAUDA, LEMON, PARMESAN 14  
SNAP PEAS, SMOKED ALMOND, RICOTTA SALADA, LEMON 14  
SAUTÉED SPINACH, CRISPY ONIONS, TRUFFLE BUTTER 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**

WOOD FIRED WILD ALASKAN HALIBUT, CAULIFLOWER, ASPARAGUS, MISO, GREEN GARLIC 49  
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  
JAPANESE A5 WAGYU RIBEYE, MIYAZAKI PREFECTURE 250

**STRIP STEAK**

40 DAY DRY AGE PRIME BONELESS NEW YORK, CREEK STONE FARMS, KS 75  
BONELESS FULL BLOODED WAGYU NEW YORK, LONE MOUNTAIN, NM 90  
JAPANESE A5 WAGYU, MIYAZAKI PREFECTURE 34/OZ (3 OZ MINIMUM)

**TASTE OF WAGYU – PICANHA – 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**

**ADD ONS**

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

CHIMICHURRI 5    BORDELAISE 7    BEARNAISE 7  
SAUCE TRIO 15

**SHAVED TRUFFLE & MADEIRA TRUFFLE SAUCE 15**

**ROQUEFORT CHEESE & CARAMELIZED ONIONS 15**

**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