

# 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

### 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  
WILD FORAGED MORELS, RAMP BUTTER, CONFIT SHALLOTS 25

### VEGETABLE

WOOD FIRED JUMBO ASPARAGUS, HORSERADISH HOLLANDAISE, THYME 19  
BABY CARROTS, SMOKED DATE PUREE, PISTACHIO AILLADE 14  
ROASTED BRUSSELS SPROUTS, BACON, ONION AGRODOLCE 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**

WILD ALASKAN HALIBUT, MAITAKE, 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, HONEY GLAZE, MORELS, DUCK LIVER MOUSSE, STRAWBERRY, ALMOND 42  
BACON WRAPPED LAMB TENDERLOIN, ARTICHOKE BARIGOULE, CHERVIL PISTOU 56

**RIB STEAK**

8OZ. AMERICAN WAGYU EYE OF RIB, SNAKE RIVER FARMS, ID 65  
8OZ. AMERICAN WAGYU RIB CAP, SNAKE RIVER FARMS, ID 70  
22OZ. 14 DAY DRY AGE PRIME BONE-IN RIBEYE, FLANNERY BEEF, CA 72

**STRIP STEAK**

14OZ. 40 DAY DRY AGE PRIME BONELESS NEW YORK, CREEK STONE FARMS, KS 80  
14OZ. BONELESS AMERICAN WAGYU NEW YORK, SNAKE RIVER, ID 75  
JAPANESE A5 WAGYU, MIYAZAKI PREFECTURE 36/OZ (3 OZ MINIMUM)

**TASTE OF WAGYU – PICANHA – NEW YORK – JAPANESE A5 95**

**TENDERLOIN STEAK**

8OZ. PETITE FILET MIGNON, CREEK STONE FARMS, KS 60  
12OZ. FILET MIGNON, CREEK STONE FARMS, KS 72

**SIRLOIN**

12OZ. FULL BLOODED WAGYU 'PICANHA', ROBBINS ISLAND, TAZ 95

**SKIRT STEAK**

10OZ. AMERICAN WAGYU SKIRT STEAK, SNAKE RIVER FARMS, ID 68

**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

**TRUFFLE MADEIRA SAUCE 7**

**BRAISED BONE MARROW WITH SALSA VERDE 16**

ROQUEFORT CHEESE & CARAMELIZED ONIONS 15

**CHEF DE CUISINE | SERGIO JIMENEZ**

\*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