

# STK Midtown

1114 Avenue of the Americas 10036-7703 · +16466242455 · Updated: Jan 14, 2026

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## MARKET SALADS & STARTERS 8

**Baby Gem Caesar** **\$26.00**

parmigiano reggiano - lemon black pepper emulsion - herb crouton

**Blue Iceberg** **\$26.00**

nueske's applewood smoked bacon - point Reyes blue - cherry tomato

**Maple & Bourbon Nueske's Bacon** **\$30.00**

apple cabbage slaw - pickled mustard seeds

**Tuna Tartare\*** **\$33.00**

hass avocado - taro chips - soy-honey emulsion

**Crispy Calamari** **\$29.00**

basil - shishito peppers - roasted garlic & lime aioli - asian chili sauce

**Lil' Brgs\*** **\$28.00**

wagyu beef - special sauce - sesame seed bun

**Jumbo Lump Crab Cake** **\$41.00**

whole grain mustard cream - chili thread - cucumber mustard seeds salad

**Burrata** **\$30.00**

marinated beetroot - pickled red onions - basil oil - crunchy sourdough

## RAW BAR 5

**Oysters on a Half Shell\*** **AVAILABLE OPTIONS**

mignonette - cocktail sauce - lemon

1/2 Dz: \$31.00

1 Dz: \$58.00

**STK Pearls** **\$71.00**

1/2 dozen oysters - 1 oz american caviar - mignonette - cocktail sauce - lemon

**Jalapeño Pickled Shrimp Cocktail** **\$35.00**

cocktail sauce - lemon

**Red King Crab**

dijonnaise - cocktail sauce - lemon

**Ceviche\*** **\$29.00**

chef's daily creation

## SHELLFISH PLATTERS 1

## Shellfish Platters

\$56.00

Oysters - Ceviche - Clams - Mussels - Jalapeño Pickled Shrimp - Dungeness Crab - Maine Lobster; cocktail sauce - mignonette - lemon dijonnaise

## ENTRÉES 8

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### Maple Rubbed Salmon\*

\$55.00

pickled cherry tomatoes - piquillo broccolini - olive dressing

### Free Range Chicken

\$53.00

peas & beans - confit garlic - toasted mustard seed jus

### Braised Beef Short Rib

\$54.00

creamed potatoes - roasted pepper relish - crispy shallots - red wine glaze

### Halibut Fish & Chips

\$66.00

beer battered halibut filet - hand cut chunky fries - coleslaw - hot yuzu tartar sauce

### Maine Lobster Linguini

\$69.00

tomato - lemon - garlic - creamy lobster sauce - parmesan

### Mushroom & Truffle Tagliatelle

\$58.00

pecorino - braised mushrooms - shaved black truffle

### Miso Glazed Chilean Sea Bass

\$61.00

sautéed bok choy - ginger - crispy shallots - thai basil

### Roasted Lamb Rack

\$69.00

glazed carrots - baby kale - rosemary jus

## SMALL\* 3

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### Filet

\$59.00

### Steakhouse Skirt

\$52.00

### Ribeye Spinalis

\$76.00

## MEDIUM\* 7

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### Filet

\$74.00

### Ribeye Filet

\$85.00

### NY Strip

\$71.00

### Bone-In Filet

\$91.00

### Dry-Aged Delmonico

\$115.00

### Cowgirl Bone-In Ribeye

\$101.00

**Dry-Aged Bone-In Strip** **\$95.00**

**LARGE\*** 2

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**Dry-Aged Porterhouse** **\$125.00**

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**Dry-Aged Tomahawk** **\$163.00**

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**WAGYU SELECTION\*** 3

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**Australian Flat Iron** **\$72.00**

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**Japanese A5 Strip** **\$42.00**

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**Japanese A5 Filet** **\$47.00**

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**SURF & TURF\*** 2

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**Filet 6oz & Lobster Tail** **\$89.00**

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**Filet 6oz & 3 Grilled Prawns** **\$79.00**

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**TOPPINGS** 5

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**King Crab Oscar** **\$45.00**

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**Lobster Tail** **\$42.00**

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**Shrimp** **\$12.00**

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**STK Zingy Rub** **\$7.00**

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**Peppercorn Crusted** **\$6.00**

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**SIGNATURE BUTTERS** 3

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**Truffle**

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**Lobster**

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**Wagyu Umami**

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**SAUCES** 8

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**STK**

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**STK Bold**

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**Au Poivre**

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**Red Wine**

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**Béarnaise**

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**Horseradish**

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**Chimichurri**

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**Blue Butter**

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**SIDES** 9

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**Yukon Gold Mashed Potatoes**

parmesan crust

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**Tater Tots**

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**Parmesan Truffle Fries**

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**Sweet Corn Pudding**

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**Crispy Brussels Sprouts**

bacon - cider glaze

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**Asparagus**

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**Creamed Spinach**

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**Market Vegetables**

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**Confit Mushrooms**

bacon - cheese

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**MAC & CHEESE** 3

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**Traditional**

**\$19.00**

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**Bacon**

**\$22.00**

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**Lobster**

**\$32.00**

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**DESSERTS** 5

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**Bag O' Donuts**

cinnamon sugar - dulce de leche - raspberry - chocolate

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**Chocolate Cake**

chocolate ganache sauce

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**Cheesecake**

raspberry coulis - berries

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**Apple Pie**

cinnamon crumble - maple crème fraîche

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## Warm Chocolate Chip Cookie

vanilla ice cream - caramel sauce

## COCKTAILS 16

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### Spiced Watermelon

Award Winning; patrón silver tequila - st~germain - watermelon purée - fresh lime - jalapeño

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### Cucumber Stiletto

grey goose le citron vodka - st ~germain - muddled cucumber & mint

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### Not Your Daddy's Old Fashioned

woodford reserve bourbon - angostura bitters - brown sugar - vanilla bean

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### Strawberry Cobbler

belvedere vodka - muddled strawberry - graham cracker crust

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### STK Mule

belvedere organic ginger & pear - green chartreuse - fresh lime - fever tree ginger beer

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### Perfect Margarita

milagro silver tequila - cointreau - fresh lime

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### Espresso Martini

tito's vodka - owen's nitro infused espresso - crème de cacao

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### Unchained Passion

don julio blanco tequila - carpano bianco vermouth - reàl passion fruit - chandon

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### Fade to Blackberry

blackened whiskey - muddled mint - blackberries - fresh lime

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### Mojito

bacardi - muddled mint & lime

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### Sweet Berry Dreams

hennessy vs - cranberry - chambord

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### Bonded & Free

jack daniel's bonded whiskey - cointreau - reàl peach purée - rosemary

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### Hibiscus Sparkler

botanist gin - monin hibiscus - la marca rosé

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### Dragon's Flare

ketel one vodka - cointreau - reàl prickly pear - strawberry - lemonade

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### Guava Berry Kiss

hendrick's gin - strawberry - reàl guava - fresh lime

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### El Toro Rojo

volcán tequila - campari - fever tree grapefruit - grenadine - fresh lemon

## **PALOMA BUCKET** 1

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**Paloma Bucket** **\$109.00**

375ml casamigos blanco tequila - choice of 4 fever tree grapefruit or blood orange ginger beer - fresh lime juice - tajin

## **BUBBLES** 7

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**La Marca, Prosecco, IT** **\$16.00**

**Caposaldo, Moscato, Provincia di Pavia IGT, IT** **\$16.00**

**Michele Chiarlo 'Nivole', Moscato d'Asti DOCG, IT** **\$18.00**

**Domaine Chandon, Sparkling Rosé, CA** **\$20.00**

**Veuve Clicquot 'Yellow Label Brut', Champagne, FR** **\$44.00**

**Moët & Chandon 'Imperial Rose', Champagne, FR** **\$39.00**

**Dom Pérignon Brut, Champagne, FR** **\$69.00**

## **ROSÉ** 3

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**Justin, Central Coast, CA** **\$16.00**

**Whispering Angel, Côtes de Provence, FR** **\$17.00**

**Miraval, Côtes de Provence, FR** **\$19.00**

## **WHITE** 8

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**Chardonnay, Sonoma-Cutrer, Russian Rivery Valley, CA** **\$20.00**

**Chardonnay, Landmark 'Overlook', Sonoma County, CA** **\$21.00**

**Chardonnay, Rombaure, Carneros, CA** **\$27.00**

**Sauvignon Blanc, Kim Crawford, Marlborough, NZ** **\$18.00**

**Sauvignon Blanc, Twomey by Silver Oak, Napa, CA** **\$20.00**

**Sauvignon Blanc, Cloudy Bay, Marlborough, NZ** **\$22.00**

**Pinot Grigio, Gabbiano, Venezie, IT** **\$16.00**

**Riesling, Eroica, Columbia Valley, WA** **\$16.00**

## **RED** 18

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**Cabernet Sauvignon, Bonanza by Caymus, CA** **\$18.00**

**Cabernet Sauvignon, Decoy by Duckhorn, Sonoma, CA** **\$18.00**

<b>Cabernet Sauvignon, Justin, Napa Valley, CA</b>	<b>\$21.00</b>
<b>Cabernet Sauvignon, Caymus, CA</b>	<b>\$57.00</b>
<b>Cabernet Sauvignon, Silver Oak, Alexander Valley, CA</b>	<b>\$62.00</b>
<b>Red Blend, Tooth &amp; Nail 'The Possessor', Paso Robles, CA</b>	<b>\$22.00</b>
<b>Red Blend, The Walking Fool by Caymus, Suisun Valley, CA</b>	<b>\$27.00</b>
<b>Red Blend, Bootleg, Napa, CA</b>	<b>\$29.00</b>
<b>Red Blend, the Prisoner, Napa Valley, CA</b>	<b>\$40.00</b>
<b>Red Blend, Justin 'Isosceles', Paso Robles, CA</b>	<b>\$47.00</b>
<b>Red Blend, Château Chapelle d'Aliénor, Bordeaux Supérieur, FR</b>	<b>\$21.00</b>
<b>Petite Sirah, Caymus 'Suisun Grand Durif', Napa, CA</b>	<b>\$37.00</b>
<b>Malbec, Terrazas, Mendoza, AR</b>	<b>\$19.00</b>
<b>Merlot, Decoy by Duckhorn, CA</b>	<b>\$21.00</b>
<b>Pinot Noir, Calera by Duckhorn, Central Coast, CA</b>	<b>\$18.00</b>
<b>Pinot Noir, Imagery, CA</b>	<b>\$19.00</b>
<b>Pinot Noir, Elouan, OR</b>	<b>\$20.00</b>
<b>Pinot Noir, Belle Glos 'Dairyman', Russian River Valley, CA</b>	<b>\$29.00</b>

## **BOTTLED BEER** 9

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<b>Stella Artois</b>	<b>\$9.00</b>
<b>Modelo Especial</b>	<b>\$9.00</b>
<b>Modelo Negra</b>	<b>\$9.00</b>
<b>Mango Cart</b>	<b>\$9.00</b>
<b>Goose Island IPA</b>	<b>\$9.00</b>
<b>Blue Moon</b>	<b>\$9.00</b>
<b>Michelob Ultra</b>	<b>\$9.00</b>
<b>Chimay</b>	<b>\$14.00</b>
<b>Heineken 0.0</b>	<b>\$9.00</b>

## **RED BULL** 3

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**Classic**

**Sugar Free**

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**Red Edition**

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**TOP SHELF** 7

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**Cincoro Añejo**

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**Código 1530 Rosa Blanco**

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**Don Julio Rosado**

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**Enemigo 89 Añejo Cristalino**

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**Grand Mayan Reposado**

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**Jose Cuervo Reserva de la Familia Extra Añejo**

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**Patrón el Cielo**

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**PREMIUM** 10

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**Casa Dragones Añejo**

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**Clase Azul Reposado**

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**Don Fulano Imperial Extra Añejo**

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**Don Julio 1942 Añejo**

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**Gran Coramino Añejo**

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**Komos Cristalino Añejo**

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**Lobos 1707 Extra Añejo**

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**Maestro Dobel 50 Cristalino Extra Añejo**

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**Mijenta Añejo Gran Reserva**

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**Volcan XA**

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**ULTRA PREMIUM** 3

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**Clase Azul Gold**

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**Casa Dragones Joven**

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**Tears of Llorona Extra Añejo**

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**LUNCH SPECIAL** 1

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## Wagyu Burger & Fries\*

7oz beef patty - american cheese - lettuce - tomato - onion - special sauce - fries

## AVAILABLE OPTIONS

\$9.99

Add: Grilled Onions: \$3.00

Add: Avocado: \$3.50

Add: Egg: \$3.00

Add: Bacon: \$3.00

## STK® STEAKHOUSE 9

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**Steakhouse Skirt\*** **\$52.00**

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**Ribeye Spinalis\*** **\$76.00**

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**Filet\*** **\$74.00**

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**Ribeye Filet\*** **\$85.00**

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**NY Strip\*** **\$71.00**

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**Bone-In Filet\*** **\$91.00**

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**Dry-Aged Delmonico\*** **\$115.00**

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**Cowgirl Bone-In Ribeye\*** **\$101.00**

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**Dry-Aged Bone-In Strip\*** **\$95.00**

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## STARTER 3

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### Baby Gem Caesar

manchego cheese - lemon black pepper emulsion - herb crouton

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### Blue Iceberg

nueske's applewood smoked bacon - point Reyes blue - cherry tomato

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### Tuna Tartare Tacos\*

hass avocado - taro shell - soy-honey emulsion

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## ENTRÉE 6

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### Filet 6oz\*

choice of sauce: stk, stk bold, peppercorn, chimichurri, or red wine

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### Steak Frites\*

8oz ribeye - french fries - choice of sauce

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### STK Sandwich\*

shaved coffee-rubbed ribeye - caramelized onion - gruyere - horseradish cream

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### Chicken Breast Sandwich

grilled or fried - blt - white cheddar - ranch dressing

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## Maple Rubbed Salmon\*

pickled cherry tomatoes - piquillo broccolini - olive dressing

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## Mushroom Tagliatelle

shaved pecorino - braised mushrooms - baby spinach

## DESSERT 1

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### STK Sweets To-Go

## MIMOSAS 1

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### Mimosas

\$5.00

Available all day

## BRUNCH COCKTAILS 5

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### Espresso Martini

\$22.00

tito's vodka - owen's nitro-infused espresso - giffard crème de cacao

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### Marvelous Mary

\$22.00

ketel one vodka - bloody mary mix - nueske's bacon & blue cheese olive skewer - celery stick - tajin rim

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### Tequila Sunrise

\$22.00

patrón silver tequila - fresh orange juice - luxardo

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### Red Sangria

\$22.00

red blend - sangria mix - chambord

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### Summer Refresher

\$22.00

la marca prosecco - red bull red edition

## SPRITZ - THREE WAYS 3

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### Stiletto

\$22.00

grey goose le citron vodka - st~germain - la marca prosecco - muddled cucumber - mint

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### Aperol

\$22.00

aperol - la marca prosecco

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### Rosé

\$22.00

st~germain - la marca prosecco rosé

## CHAMPAGNE & SPARKLING 19

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### Caposaldo Moscato I.G.T. , Provincia di Pavia, IT

\$55.00

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### Domaine Chandon, Brut, CA

\$65.00

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### Michele Chiarlo 'Nivole', Moscato d'Asti DOCG, IT '21

\$85.00

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<b>La Marca, DOC Prosecco, IT</b>	<b>\$85.00</b>
<b>Domaine Chandon, Rosé, CA</b>	<b>\$85.00</b>
<b>Santa Margherita, Prosecco Rosé, IT</b>	<b>\$90.00</b>
<b>Nicolas Feuillatte, Champagne, FR</b>	<b>\$140.00</b>
<b>Moët &amp; Chandon 'Imperial', Brut, FR</b>	<b>\$145.00</b>
<b>Veuve Clicquot, Brut Rosé, FR</b>	<b>\$150.00</b>
<b>Veuve Clicquot 'Yellow Label', Brut, FR</b>	<b>\$160.00</b>
<b>Moët &amp; Chandon 'Imperial', Rosé, FR</b>	<b>\$160.00</b>
<b>Moët &amp; Chandon 'Nectar', FR</b>	<b>\$190.00</b>
<b>Ruinart, Rosé Champagne, FR</b>	<b>\$265.00</b>
<b>Veuve Clicquot 'La Grande Dame', Brut, FR '13</b>	<b>\$300.00</b>
<b>Dom Pérignon, Brut, Champagne, FR</b>	<b>\$349.00</b>
<b>Veuve Clicquot 'La Grand Dame', Rosé, FR '13</b>	<b>\$420.00</b>
<b>Krug, Grand Cuvée, Brut, FR</b>	<b>\$460.00</b>
<b>Dom Pérignon, Rosé, Champagne, FR '08</b>	<b>\$540.00</b>
<b>Dom Pérignon 'P2', Champagne, FR '04</b>	<b>\$595.00</b>

## **SAUVIGNON BLANC** 12

<b>Kim Crawford, Marlborough, NZ</b>	<b>\$70.00</b>
<b>Loveblock, Marlborough, NZ '20</b>	<b>\$75.00</b>
<b>Cape Mentelle, Margaret River, AUS '20</b>	<b>\$85.00</b>
<b>Matanzas Creek, Sonoma County, CA '20</b>	<b>\$85.00</b>
<b>Stags' Leap, Napa Valley, CA '21</b>	<b>\$85.00</b>
<b>Craggy Range 'Te Muna', Martinborough, NZ '22</b>	<b>\$95.00</b>
<b>Twomey by Silver Oak, Napa, CA '22</b>	<b>\$110.00</b>
<b>Pascal Jolivet, Sancerre, Loire, FR '21</b>	<b>\$110.00</b>
<b>Cakebread, Napa Valley, CA '21</b>	<b>\$115.00</b>
<b>Cloudy Bay, Marlborough, NZ '22</b>	<b>\$145.00</b>
<b>Chateau de Sancerre 'Connetable', Loire, FR '21</b>	<b>\$165.00</b>

**Illumination by Quintessa, Napa, CA '19** **\$155.00**

**CHARDONNAY** 19

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**Mer Soleil 'Silver', By Caymus, Santa Lucia, CA '19** **\$85.00**

**Sonoma-Cutrer, Sonoma Coast, CA '21** **\$95.00**

**Landmark Vineyards 'Overlook', Sonoma, CA '19** **\$110.00**

**Orin Swift 'Mannequin', Napa, CA '21** **\$115.00**

**Freemark Abbey, Napa Valley, CA '19** **\$115.00**

**Louis Jadot 'Pouilly Fuisse', Burgandy, FR '21** **\$120.00**

**Louis Jadot 'Puligny Montrachet', Cote de Beaune, FR '21** **\$120.00**

**Jordan, Russian River Valley, CA '18** **\$125.00**

**Rombauer Vineyards, Carneros, CA '21** **\$125.00**

**Frank Family Vineyards, Napa Valley, CA '21** **\$125.00**

**Domaine Drouhin, Willamette Valley, OR '19** **\$135.00**

**The Prisoner, CA '19** **\$140.00**

**Flowers, Sonoma Coast, CA '19** **\$160.00**

**Paul Hobbs, Russian River Valley, CA '18** **\$165.00**

**Newton Unfi ltered, Napa Valley, CA '20** **\$165.00**

**Kistler Vineyards 'Kistler', Sonoma, CA '19** **\$180.00**

**Cakebread, Napa Valley, CA '20** **\$210.00**

**Chateau Montelena, Napa, CA '19** **\$215.00**

**Far Niente, Napa, CA '21** **\$220.00**

**OTHER WHITE** 12

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**Gabbiano 'Cavaliere d'Oro', Venezie, IT** **\$50.00**

**Heinz Eifel 'Spatlese', Mosel, GER '21** **\$55.00**

**Martin Codax, Albariño, Rias Baixas, SP '21** **\$65.00**

**Eroica, Columbia Walley, WA '21** **\$65.00**

**King Estate, Pinot Gris, Willamette Valley, OR '21** **\$70.00**

**Trimbach, Pinot Gris, Alsace, FR '15** **\$75.00**

Trimbach, 'Rielsing' Alsace, FR '19	\$75.00
Conundrum by Caymus, CA '20	\$80.00
Jermann, Pinot Grigio, Venetie-Giulia, IT '22	\$80.00
Banfi 'La Pettegola' Vermentino, Tuscany, IT	\$90.00
Stags' Leap, Viognier, Napa, CA '20	\$100.00
Pighin Collio, Pinot Grigio, Friuli-Venezia Giulia, IT '21	\$105.00

#### CHAMPAGNE & SPARKLING (1.5L) <sup>6</sup>

La Marca, Prosecco, DOC Prosecco, IT	\$115.00
Moët & Chandon 'Imperial', Brut, FR, NV	\$465.00
Veuve Clicquot 'Yellow Label', Brut, FR, NV	\$475.00
Veuve Clicquot, Brut Rosé, FR, NV	\$490.00
Moët & Chandon, Rosé, FR, NV	\$610.00
Dom Pérignon, Brut, FR, '13	\$960.00

#### REDS & BLENDS (1.5L) <sup>7</sup>

AIX, Vin de Provence, FR	\$90.00
The Prisoner 'Red Blend', Napa Valley, CA '19	\$225.00
Belle Gloss 'Taylor Lane', Pinot Noir, Sonoma, CA '11	\$230.00
Cabernet Sauvignon, Jordan, Alexander Valley, CA '15	\$490.00
Cabernet Sauvignon, Caymus, Napa, CA '21	\$495.00
Cabernet Sauvignon, Silver Oak, Alexander Valley, CA '17	\$500.00
Silver Oak, Napa Valley, CA '18	\$635.00

#### PINOT NOIR <sup>22</sup>

Imagery, CA	\$60.00
Erath, Willamette Valley, OR '19	\$75.00
Sonoma-Cutrer, Russian River Valley, CA	\$85.00
Walt 'La Brisa', Sonoma, CA '20	\$85.00
Calera, Duckhorn, Central Coast, CA '21	\$90.00

<b>Elouan, OR '18</b>	<b>\$105.00</b>
<b>Siduri, Santa Barbara County, CA '19</b>	<b>\$115.00</b>
<b>Domaine Carneros Estate, Carneros, CA '20</b>	<b>\$120.00</b>
<b>Etude, Carneros, CA '19</b>	<b>\$125.00</b>
<b>Sanford 'Santa Rita Hills', Santa Barbara, CA '19</b>	<b>\$125.00</b>
<b>Landmark 'Hop Kiln Estate', Russian River, CA '17</b>	<b>\$135.00</b>
<b>Orin Swift 'Slander', CA '21</b>	<b>\$140.00</b>
<b>The Prisoner, CA '19</b>	<b>\$140.00</b>
<b>Cherry Pie 'San Pablo Bay Block', Carneros, CA '21</b>	<b>\$165.00</b>
<b>Goldeneye, Anderson Valley, CA '19</b>	<b>\$175.00</b>
<b>Belle Glos 'Clark &amp; Telephone', Santa Maria, CA '20</b>	<b>\$185.00</b>
<b>EnRoute 'Les Pommiers', Russian River Valley, CA '21</b>	<b>\$195.00</b>
<b>Twomey, Anderson Valley, CA '20</b>	<b>\$195.00</b>
<b>Domaine Serene 'Yamhill Cuvée', Willamette, OR' 19</b>	<b>\$200.00</b>
<b>Belle Glos 'Las Alturas', Santa Lucia, CA '19</b>	<b>\$200.00</b>
<b>Domaine Faiveley Nuits-Saint-Georges, FR</b>	<b>\$205.00</b>
<b>Penner-Ash Wine Cellars, Yamhill-Carlton, OR '19</b>	<b>\$205.00</b>

## **MERLOT** 7

<b>Decoy by Duckhorn, Sonoma County, CA</b>	<b>\$80.00</b>
<b>Provenance, Napa, CA '17</b>	<b>\$85.00</b>
<b>Clos Pegase 'Mitsuko's Vineyard', Carneros, CA '19</b>	<b>\$95.00</b>
<b>Northstar, Columbia Valley, WA '18</b>	<b>\$125.00</b>
<b>Duckhorn, Napa Valley, CA '18</b>	<b>\$165.00</b>
<b>Emmolo, Napa, CA '19</b>	<b>\$190.00</b>
<b>Pahlmeyer, Napa Valley, CA '18</b>	<b>\$330.00</b>

## **CABERNET SAUVIGNON** 40

<b>Bonanza by Caymus, CA</b>	<b>\$80.00</b>
<b>Daou, Paso Robles, CA '21</b>	<b>\$85.00</b>

<b>Newton 'Skyside', Napa, CA '19</b>	<b>\$90.00</b>
<b>Decoy by Duckhorn, Sonoma County, CA '20</b>	<b>\$95.00</b>
<b>Justin, Paso Robles, CA '19</b>	<b>\$100.00</b>
<b>Louis Martini, Napa Valley, CA '19</b>	<b>\$140.00</b>
<b>My Favorite Neighbor, Paso Robles, CA '19</b>	<b>\$165.00</b>
<b>Orin Swift 'Palermo', Napa, CA '20</b>	<b>\$180.00</b>
<b>Sequoia Grove, Napa Valley, CA '19</b>	<b>\$185.00</b>
<b>Darioush 'Caravan', CA '19</b>	<b>\$185.00</b>
<b>Grgich Hills Estate, Napa Valley, CA '18</b>	<b>\$185.00</b>
<b>Col Solare, Red Mountain, WA '15</b>	<b>\$190.00</b>
<b>Double Diamond by Schrader, Oakville, CA '18</b>	<b>\$195.00</b>
<b>Faust, Napa, CA '18</b>	<b>\$195.00</b>
<b>Freemark Abbey, Napa, CA '18</b>	<b>\$200.00</b>
<b>Chateau Montelena, Napa, CA</b>	<b>\$205.00</b>
<b>Jordan, Alexander Valley, CA '17</b>	<b>\$205.00</b>
<b>Robert Mondavi, Oakville, CA '18</b>	<b>\$205.00</b>
<b>Bella Union, Napa Valley, CA '19</b>	<b>\$220.00</b>
<b>Cakebread, Napa Valley, CA '18</b>	<b>\$235.00</b>
<b>Stag's Leap Wine Cellars 'Artemis', Napa, CA '20</b>	<b>\$240.00</b>
<b>Caymus, Napa, CA '21</b>	<b>\$250.00</b>
<b>Chimney Rock, Stags Leap District, Napa CA '18</b>	<b>\$270.00</b>
<b>Mt. Brave 'Mount Veeder', Napa, CA '18</b>	<b>\$275.00</b>
<b>Far Niente, Napa Valley, CA '21</b>	<b>\$295.00</b>
<b>Hewitt, Rutherford, CA '17</b>	<b>\$295.00</b>
<b>Silver Oak, Alexander Valley, CA '18</b>	<b>\$300.00</b>
<b>BV Georges de Latour Private Reserve, Napa, CA '19</b>	<b>\$300.00</b>
<b>Forman, Napa Valley, CA '17</b>	<b>\$305.00</b>
<b>Stag's Leap Wine Cellars 'FAY', Napa, CA '18</b>	<b>\$360.00</b>

Heitz Cellar 'Marthas Vineyard', Oakville, CA '18	\$380.00
Silver Oak, Napa Valley, CA '18	\$390.00
Opus One, Napa, CA '19	\$400.00
Nickel & Nickel 'John C Sullenger', Oakville, CA '17	\$415.00
Kathryn Hall, Napa Valley, CA '19	\$415.00
Caymus 'Special Select', Napa, CA '17	\$425.00
Quintessa, Rutherford, Napa, CA '18	\$435.00
Cardinale, Napa Valley, CA '16	\$480.00
Paul Hobbs, Coombsville, CA '16	\$500.00
Lokoya 'Mt Veeder', Napa, CA	\$555.00

## RED BLENDS 15

Sleight of Hand 'The Conjurer', Columbia, WA '18	\$90.00
Harvey & Harriet, Paso Robles, CA '19	\$105.00
The Prisoner 'Red Blend', Napa Valley, CA '19	\$105.00
Tooth & Nail 'Possessor', Paso Robles, CA '18	\$110.00
The Walking Fool by Caymus, Suisun Valley, CA '21	\$115.00
Bootleg, Freemark Abbey, Napa County, CA '17	\$120.00
Duckhorn 'Paraduxx', Napa, CA '18	\$155.00
The Bodyguard by Daou, Paso Robles, CA '18	\$155.00
BV Tapestry, Napa, CA '19	\$165.00
Casa Ferreirinha 'Quinta da Leda', Douro, Por '18	\$205.00
Justin 'Isosceles', Paso Robles, CA '18	\$230.00
Justin 'Isosceles Reserve', Paso Robles, CA '14	\$310.00
Joseph Phelps 'Insignia', Napa Valley, CA '18	\$415.00
Dominus, Napa Valley, CA '19	\$455.00
Ovid by Silver Oak, Napa Valley, CA '19	\$495.00

## ZINFANDEL/SYRAH/SHIRAZ 9

The Prisoner 'Saldo', CA	\$105.00
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<b>Rombauer Vineyards, Zinfandel, CA '20</b>	<b>\$125.00</b>
<b>Frank Family Vinyard, Zinfandel, Napa Valley, CA '19</b>	<b>\$130.00</b>
<b>Stags' Leap, Petite Syrah, Napa Valley, CA '19</b>	<b>\$135.00</b>
<b>Orin Swift '8 Years in the Dessert', Zinfandel, CA '21</b>	<b>\$140.00</b>
<b>Caymus-Suisun Grand Durif, Suisun Valley, CA '19</b>	<b>\$165.00</b>
<b>Penfolds 'Bin 389, Cabernet Shiraz, AUS '19</b>	<b>\$190.00</b>
<b>Michael David 'Lust', Zinfandel, CA '18</b>	<b>\$195.00</b>
<b>Pride Mountain, Syrah, Sonoma County, CA</b>	<b>\$195.00</b>

## **FRANCE** 8

<b>Château Mont-Redon 'Cotes du Rhone' '20</b>	<b>\$60.00</b>
<b>Famille Perrin 'Côtes du Rhône', 'Reserve', Rhone '19</b>	<b>\$60.00</b>
<b>Château Chapelle d'Aliénor Bordeaux Superieur '18</b>	<b>\$85.00</b>
<b>Famille Perrin 'Gigondas la Gille', Rhone '19</b>	<b>\$105.00</b>
<b>Les Cadrans de Lassègue Saint-Émilion '18</b>	<b>\$110.00</b>
<b>Château La Nerthe 'Chateauneuf-du-Pape', Rhone '16</b>	<b>\$170.00</b>
<b>Château de Beaucastel 'Châteauneuf-du-Pape', Rhone '19</b>	<b>\$230.00</b>
<b>Château la Gaffelière Saint-Émilion '19</b>	<b>\$255.00</b>

## **SOUTH AMERICA** 3

<b>Terrazas Reserva, Malbec, Mendoza, AR '21</b>	<b>\$60.00</b>
<b>Red Schooner by Caymus, 'Voyage 6', AR</b>	<b>\$145.00</b>
<b>Montes 'Purple Angel', Carmere Colchagua, CH '19</b>	<b>\$275.00</b>

## **ITALY** 7

<b>Lamole di Lamole 'Chianti Classico Riserva', Tuscany '19</b>	<b>\$95.00</b>
<b>Il Poggione 'Rosso di Montalcino', Tuscany '19</b>	<b>\$100.00</b>
<b>Masi 'Costasera Amarone Classico', Valpolicella '17</b>	<b>\$180.00</b>
<b>Castello Banfi 'Brunello di Montalcino', Tuscany 17</b>	<b>\$215.00</b>
<b>Antinori 'Tignanello', Tuscany '18</b>	<b>\$285.00</b>

**Tenuta San Guido 'Sassicaia', Bolgheri '20** **\$380.00**

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**Antinori 'Solaia', Tuscany '19** **\$585.00**

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## **SPAIN** 3

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**Marques de Riscal 'Rioja Reserva' '15** **\$80.00**

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**Bodega de Numanthia 'Termes', Castilla y Leon, '19** **\$105.00**

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**Bodega de Numanthia 'Numanthia', Castilla y Leon '17** **\$205.00**

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## **STARTERS** 3

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### **Lil' Brgs (2)\***

wagyu beef - special sauce - sesame seed bun

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### **Jalapeño Pickled Shrimp Cocktail**

4 prawns - cocktail sauce - lemon

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### **Baby Gem Caesar**

parmigiano reggiano - lemon black pepper emulsion - herb crouton

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## **THE CLOSER** 2

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### **Bag O' Donuts**

cinnamon sugar - dulce de leche - raspberry - chocolate

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### **Apple Pie**

cinnamon crumble - maple crème fraîche

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## **MAIN** 15

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**Oyster on the Half Shell\*** **\$3.00**

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**Tater Tots** **\$3.00**

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**Falafel & Chili Tahini** **\$3.00**

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**Lil' Brg & Truffle Fries\*** **\$6.00**

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**Wagyu Meatballs** **\$6.00**

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**Short Rib Quesadilla** **\$6.00**

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**Vodka Cured Cucumber & Salmon Stiletto** **\$6.00**

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**Lil' Shroom Cheeseburger & Truffle Fries** **\$6.00**

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**Japanese A5 Wagyu Taco** **\$9.00**

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**Beef Tartare\*** **\$9.00**

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<b>Tuna Tartare Taco*</b>	<b>\$9.00</b>
<b>Popcorn Chicken</b>	<b>\$9.00</b>
<b>Crispy Calamari</b>	<b>\$9.00</b>
<b>Jalapeño Pickled Shrimp Cocktail</b>	<b>\$9.00</b>
<b>STK* &amp; Frites</b>	<b>\$9.00</b>

## **HAPPY SURF & TURF** <sup>1</sup>

<b>3 oz Filet &amp; Jumbo Prawn</b>	<b>\$19.00</b>
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## **BEVERAGES** <sup>2</sup>

<b>Signature Cocktails</b>	<b>\$9.00</b>
<b>Chimay Bottle</b>	<b>\$9.00</b>

## **SELECT WINE BY THE GLASS** <sup>4</sup>

<b>Bonanza Cabernet by Caymus</b>	<b>\$9.00</b>
<b>Justin Rosé</b>	<b>\$9.00</b>
<b>Caposaldo Moscato</b>	<b>\$9.00</b>
<b>Dom Pérignon By The Glass Special</b>	<b>\$49.00</b>

Available during all Happy Hour time slots & Brunch

## **FEATURED DRINK** <sup>1</sup>

<b>Dom Pérignon</b>	<b>\$69.00</b>
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## **JAPANESE\*** <sup>5</sup>

<b>Filet</b>	<b>\$89.00</b>
Arita Farm, Miyazaki Prefecture	
<b>Striploin</b>	<b>\$79.00</b>
Arita Farm, Miyazaki Prefecture	
<b>Spinalis</b>	<b>\$189.00</b>
Arita Farm, Miyazaki Prefecture	
<b>Denver Steak</b>	<b>\$149.00</b>
<b>A5 French Dip</b>	<b>\$49.00</b>
roasted top round - caramelized onions - miso au jus - horseradish cream	

## **AMERICAN\*** <sup>2</sup>

**New York Strip** **\$165.00**

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**Masami Ranch Bone Marrow 6"** **\$39.00**

umami parmesan garlic bread & pumpkin - spiced bacon marmalade

**AUSTRALIAN\*** 1

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**Carrara Tomahawk** **\$149.00**

average size 2.8 - 3.3lbs

**TOPPING** 1

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**A5 Miso Bacon Butter** **\$13.00**

**CAVIAR** 1

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**Imperia Caviar Kaluga Reserve**

**AVAILABLE OPTIONS**

traditional full service on ice - mother of pearl spoons - blinis - toast

50gr: \$299.00

100gr: \$399.00

**ENTREES** 2

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**King Crab & Truffle Gnocchi** **\$79.00**

potato gnocchi - king crab - hollandaise - aged cheddar - shaved black truffle

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**Pumpkin Ravioli & Dungeness Crab** **\$59.00**

sage butter - champagne confit mushrooms - pecorino - prosciutto crisp - pine nuts

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