

# STK Orlando

1580 E Buena Vista Dr Ste C-17 Disney Springs 32830-8431 · +14079177440 · Updated: Jan 14, 2026

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## MARKET SALADS & STARTERS 8

<b>Baby Gem Caesar</b>	<b>\$26.00</b>
parmigiano reggiano - lemon black pepper emulsion - herb crouton	
<b>Blue Iceberg</b>	<b>\$26.00</b>
nueske's applewood smoked bacon - point Reyes blue - cherry tomato	
<b>Maple &amp; Bourbon Nueske's Bacon</b>	<b>\$30.00</b>
apple cabbage slaw - pickled mustard seeds	
<b>Tuna Tartare*</b>	<b>\$33.00</b>
hass avocado - taro chips - soy-honey emulsion	
<b>Crispy Calamari</b>	<b>\$29.00</b>
basil - shishito peppers - roasted garlic & lime aioli - asian chili sauce	
<b>Lil' Brgs*</b>	<b>\$28.00</b>
wagyu beef - special sauce - sesame seed bun	
<b>Jumbo Lump Crab Cake</b>	<b>\$41.00</b>
whole grain mustard cream - chili thread - cucumber mustard seeds salad	
<b>Burrata</b>	<b>\$30.00</b>
marinated beetroot - pickled red onions - basil oil - crunchy sourdough	

## RAW BAR 5

<b>Oysters on a Half Shell*</b>	<b>AVAILABLE OPTIONS</b>
mignonette - cocktail sauce - lemon	1/2 Dz: \$31.00
	1 Dz: \$58.00
<b>STK Pearls</b>	<b>\$71.00</b>
1/2 dozen oysters - 1 oz american caviar - mignonette - cocktail sauce - lemon	
<b>Jalapeño Pickled Shrimp Cocktail</b>	<b>\$35.00</b>
cocktail sauce - lemon	
<b>Red King Crab</b>	
dijonnaise - cocktail sauce - lemon	
<b>Ceviche*</b>	<b>\$29.00</b>
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**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**Filet****\$59.00****Steakhouse Skirt****\$52.00****Ribeye Spinalis****\$76.00****MEDIUM\*** 7**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 fraiche

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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

**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	\$36.00
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, Rombaurer, 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** 17

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Cabernet Sauvignon, Bonanza by Caymus, CA	\$18.00
Cabernet Sauvignon, Decoy by Duckhorn, Sonoma, CA	\$18.00
Cabernet Sauvignon, Justin, Napa Valley, CA	\$21.00
Cabernet Sauvignon, Caymus, CA	\$57.00
Cabernet Sauvignon, Silver Oak, Alexander Valley, CA	\$62.00

<b>Red Blend, Tooth &amp; Nail 'The Possessor', Paso Robles, CA</b>	<b>\$22.00</b>
<b>Red Blend, Bootleg, Napa, CA</b>	<b>\$29.00</b>
<b>Red Blend, the Prisoner, Napa Valley, CA</b>	<b>\$30.00</b>
<b>Red Blend, Justin 'Isosceles', Paso Robles, CA</b>	<b>\$37.00</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>\$24.00</b>
<b>Merlot, Emmolo, Napa, Valley, CA</b>	<b>\$24.00</b>
<b>Malbec, Terrazas, Mendoza, AR</b>	<b>\$19.00</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

<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>

#### **PALOMA BUCKET** 1

<b>Paloma Bucket</b>	<b>\$109.00</b>
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375ml casamigos blanco tequila - choice of 4 fever tree grapefruit or blood orange ginger beer - fresh lime juice - tajin

#### **RED BULL** 3

**Classic**

**Sugar Free**

**Red Edition**

**TOP SHELF** 7

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**Cincoro Añejo**

**Código 1530 Rosa Blanco**

**Don Julio Rosado**

**Enemigo 89 Añejo Cristalino**

**Grand Mayan Reposado**

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

**Patrón el Cielo**

**PREMIUM** 10

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**Casa Dragones Añejo**

**Clase Azul Reposado**

**Don Fulano Imperial Extra Añejo**

**Don Julio 1942 Añejo**

**Gran Coramino Añejo**

**Komos Cristalino Añejo**

**Lobos 1707 Extra Añejo**

**Maestro Dobel 50 Cristalino Extra Añejo**

**Mijenta Añejo Gran Reserva**

**Volcan XA**

**ULTRA PREMIUM** 3

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**Clase Azul Gold**

**Casa Dragones Joven**

**Tears of Llorona Extra Añejo**

**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

## FILET 3 WAYS 4

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### Your choice of one:

#### Filet + Salad

choice of caesar or iceberg

**\$19.99**

#### Filet + Fries

sub any other side +\$5

**\$19.99**

#### Filet Sandwich

caramelized onion - gruyere - horseradish cream - fries (sub any other side +\$5)

**\$19.99**

## STK® STEAKHOUSE 9

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#### Steakhouse Skirt\*

**\$52.00**

#### Ribeye Spinalis\*

**\$76.00**

#### Filet\*

**\$74.00**

#### NY Strip\*

**\$71.00**

#### Ribeye Filet\*

**\$85.00**

#### Bone-In Filet\*

**\$91.00**

#### Dry-Aged Delmonico\*

**\$115.00**

#### Cowgirl Bone-In Ribeye\*

**\$101.00**

#### Dry-Aged Bone-In Strip\*

**\$95.00**

## STARTER 3

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#### Baby Gem Caesar

manchego cheese - lemon black pepper emulsion - herb crouton

#### Blue Iceberg

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

#### Tuna Tartare Tacos\*

hass avocado - taro shell - soy-honey emulsion

## 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

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## DESSERT <sup>1</sup>

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### STK Sweets To-Go

## BOTTOMS UP <sup>1</sup>

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### Mimosa or Bloody Mary

**\$30.00**

must also order entrée

## BRUNCH COCKTAILS <sup>5</sup>

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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

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## SPRITZ - THREE WAYS <sup>3</sup>

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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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<b>Rosé</b>	<b>\$22.00</b>
st-germain - la marca prosecco rosé	

## CHAMPAGNE & SPARKLING 18

<b>Caposaldo, Moscato I.G.T., Provincia di Pavia, IT</b>	<b>\$50.00</b>
<b>La Marca, Prosecco, DOC Prosecco, IT</b>	<b>\$50.00</b>
<b>Michele Chiarlo 'Nivole', Moscato d'Asti DOCG, IT '20</b>	<b>\$65.00</b>
<b>Domaine Chandon, Brut, CA, NV</b>	<b>\$80.00</b>
<b>Domaine Chandon, Rosé, CA, NV</b>	<b>\$80.00</b>
<b>Santa Margherita, Rosé, Veneto, IT</b>	<b>\$90.00</b>
<b>Nicolas Feuillatte, Champagne, FR</b>	<b>\$200.00</b>
<b>Moët &amp; Chandon 'Imperial', Brut, FR, NV</b>	<b>\$200.00</b>
<b>Veuve Clicquot 'Yellow Label', Brut, FR, NV</b>	<b>\$230.00</b>
<b>Moët &amp; Chandon 'Imperial', Rosé, FR, NV</b>	<b>\$230.00</b>
<b>Ruinart, Rosé, Champagne, FR</b>	<b>\$235.00</b>
<b>Moët &amp; Chandon 'Nectar', FR</b>	<b>\$250.00</b>
<b>Veuve Clicquot, Brut Rosé, FR, NV</b>	<b>\$255.00</b>
<b>Veuve Clicquot 'La Grande Dame', Brut, FR</b>	<b>\$340.00</b>
<b>Dom Pérignon Brut, Champagne, FR '13</b>	<b>\$349.00</b>
<b>Krug, Grand Cuvée Brut, FR, NV</b>	<b>\$400.00</b>
<b>Veuve Clicquot 'La Grand Dame', Rosé, FR</b>	<b>\$500.00</b>
<b>Dom Pérignon Rosé , Champagne, FR '08</b>	<b>\$505.00</b>

## SAUVIGNON BLANC 10

<b>Kim Crawford, Marlborough, NZ '22</b>	<b>\$60.00</b>
<b>Matanzas Creek, Sonoma County, CA '21</b>	<b>\$65.00</b>
<b>Craggy Range 'Te Muna', Martinborough, NZ '21</b>	<b>\$70.00</b>
<b>Cape Mentelle, Margaret River, AUS '21</b>	<b>\$75.00</b>
<b>Loveblock, Marlborough, NZ '21</b>	<b>\$75.00</b>
<b>Stags' Leap, Napa Valley, CA '20</b>	<b>\$90.00</b>

Twomey by Silver Oak, Napa, CA '21	\$90.00
Illumination by Quintessa, Napa, CA '22	\$100.00
Cloudy Bay, Marlborough, NZ '22	\$105.00
Cakebread, Napa Valley, CA '21	\$125.00

## CHARDONNAY 19

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Landmark Vineyards 'Overlook', Sonoma, CA '19	\$65.00
Sonoma-Cutrer, Sonoma Coast, CA '20	\$75.00
Mer Soleil 'Silver', By Caymus, Santa Lucia, CA '20	\$75.00
Louis Jadot 'Pouilly Fuisse', Burgundy, FR '21	\$95.00
Freemark Abbey, Napa Valley, CA '18	\$105.00
Frank Family Vineyards, Napa Valley, CA '20	\$105.00
Domaine Drouhin, Willamette Valley, OR '16	\$120.00
Rombauer Vineyards, Carneros, CA '21	\$125.00
The Prisoner, Carneros, CA '21	\$130.00
Jordan, Russian River Valley, CA '20	\$130.00
Orin Swift 'Mannequin', Napa, CA '20	\$135.00
Newton Unfi Itered, Napa Valley, CA '20	\$175.00
Paul Hobbs, Russian River Valley, CA '20	\$185.00
Chateau Montelena, Napa, CA '20	\$190.00
Cakebread, Napa Valley, CA '20	\$195.00
Kistler Vineyards 'Kistler', Sonoma, CA '21	\$195.00
Flowers, Sonoma Coast, CA '21	\$205.00
Far Niente, Napa, CA '21	\$210.00
Louis Jadot 'Puligny Montrachet', Cote de Beaune, FR '20	\$260.00

## OTHER WHITE 12

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Gabbiano 'Cavaliere d'Oro', Venezie, IT '21	\$50.00
Heinz Eifel 'Spatlese', Mosel, GER '20	\$50.00
Banfi 'La Pettegola', Vermentino, Tuscany, IT '22	\$55.00

<b>Martin Codax, Albariño, Rias Baixas, SP '20</b>	<b>\$55.00</b>
<b>Pighin, Pinot Grigio, Friuli-Venezia Giulia, IT</b>	<b>\$60.00</b>
<b>Conundrum by Caymus, CA '20</b>	<b>\$65.00</b>
<b>King Estate, Pinot Gris, Willamette Valley, OR</b>	<b>\$65.00</b>
<b>Eroica, Riesling, Columbia Valley, WA</b>	<b>\$65.00</b>
<b>Jermann, Pinot Grigio, Venezia-Giulia, IT '21</b>	<b>\$95.00</b>
<b>Stags' Leap, Viognier, Napa, CA '21</b>	<b>\$95.00</b>
<b>Trimbach, Riesling, Alsace, FR '21</b>	<b>\$100.00</b>
<b>Trimbach, Pinot Gris, Alsace, FR '17</b>	<b>\$115.00</b>

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

<b>La Marca, Prosecco, DOC Prosecco, IT, NV</b>	<b>\$90.00</b>
<b>Moët &amp; Chandon 'Imperial', Brut, FR, NV</b>	<b>\$485.00</b>
<b>Veuve Clicquot 'Yellow Label', Brut, FR, NV</b>	<b>\$510.00</b>
<b>Veuve Clicquot, Brut Rosé, FR, NV</b>	<b>\$530.00</b>
<b>Moët &amp; Chandon, Rosé, FR, NV</b>	<b>\$665.00</b>
<b>Dom Pérignon, Brut, FR '13</b>	<b>\$1,010.00</b>

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

<b>Rosé, AIX, Vin de Provence, FR '21</b>	<b>\$140.00</b>
<b>Red Blend, The Prisoner, Napa Valley, CA '21</b>	<b>\$225.00</b>
<b>Belle Gloss 'Taylor Lane', Pinot Noir, Sonoma, CA '14</b>	<b>\$230.00</b>
<b>Cabernet Sauvignon, Jordan, Alexander Valley, CA '18</b>	<b>\$490.00</b>
<b>Cabernet Sauvignon, Silver Oak, Alexander Valley, CA '18</b>	<b>\$490.00</b>
<b>Cabernet Sauvignon, Caymus, Napa, CA '21</b>	<b>\$640.00</b>
<b>Cabernet Sauvignon, Silver Oak, Napa Valley, CA '18</b>	<b>\$710.00</b>

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

<b>Imagery, CA</b>	<b>\$60.00</b>
<b>Elouan, OR '21</b>	<b>\$60.00</b>

<b>Calera by Duckhorn, Central Coast, CA '21</b>	<b>\$65.00</b>
<b>Erath, Willamette Valley, OR</b>	<b>\$75.00</b>
<b>Siduri, Santa Barbara County, CA</b>	<b>\$75.00</b>
<b>Belle Glos 'Las Alturas', Santa Lucia, CA</b>	<b>\$90.00</b>
<b>Etude, Carneros, CA '19</b>	<b>\$110.00</b>
<b>The Prisoner, CA '21</b>	<b>\$120.00</b>
<b>Sonoma-Cutrer, Russian River Valley, CA '21</b>	<b>\$125.00</b>
<b>WALT 'La Brisa', Sonoma, CA '20</b>	<b>\$125.00</b>
<b>Sanford 'Santa Rita Hills', Santa Barbara, CA '16</b>	<b>\$135.00</b>
<b>Domaine Carneros Estate, Carneros, CA '20</b>	<b>\$140.00</b>
<b>Belle Glos 'Dairyman', Russian River Valley, CA '20</b>	<b>\$145.00</b>
<b>EnRoute Winery 'Les Pommiers', Russian River Valley, CA '21</b>	<b>\$145.00</b>
<b>Penner-Ash Wine Cellars, Yamhill-Carlton Valley, OR '19</b>	<b>\$145.00</b>
<b>Cherry Pie 'San Pablo Bay Block', Carneros, CA '21</b>	<b>\$150.00</b>
<b>Landmark 'Hop Kiln Estate', Russian River Valley, CA '19</b>	<b>\$165.00</b>
<b>Goldeneye, Anderson Valley, CA '20</b>	<b>\$185.00</b>
<b>Twomey, Anderson Valley, CA '20</b>	<b>\$185.00</b>
<b>Orin Swift 'Slander', CA '21</b>	<b>\$205.00</b>
<b>Domaine Serene 'Yamhill Cuvée', Willamette Valley, OR '18</b>	<b>\$215.00</b>
<b>Domaine Faiveley Nuits-Saint-Georges, FR</b>	<b>\$220.00</b>

## **MERLOT** 6

<b>Clos Pegase 'Mitsuko's Vineyard', Carneros, CA '19</b>	<b>\$80.00</b>
<b>Emmolo, Napa, CA '21</b>	<b>\$90.00</b>
<b>Northstar, Columbia Valley, Wa '20</b>	<b>\$115.00</b>
<b>Provenance, Napa, Valley, CA '17</b>	<b>\$140.00</b>
<b>Duckhorn, Napa Valley, CA '20</b>	<b>\$145.00</b>
<b>Pahlmeyer, Napa Valley, CA '19</b>	<b>\$305.00</b>

## **CABERNET SAUVIGNON** 40

<b>Bonanza by Caymus, CA</b>	<b>\$60.00</b>
<b>Newton 'Skyside', Napa, CA 20</b>	<b>\$70.00</b>
<b>Decoy by Duckhorn, Sonoma County, CA '21</b>	<b>\$80.00</b>
<b>Daou Paso Robles, CA '21</b>	<b>\$80.00</b>
<b>Justin, Paso Robles, CA '19</b>	<b>\$85.00</b>
<b>Rutherford Hill, Napa Valley, CA '18</b>	<b>\$100.00</b>
<b>My Favorite Neighbor, Paso Robles, CA '21</b>	<b>\$115.00</b>
<b>Freemark Abbey, Napa, CA '19</b>	<b>\$135.00</b>
<b>Faust, Napa, CA '21</b>	<b>\$145.00</b>
<b>Louis Martini, Napa Valley, CA '19</b>	<b>\$155.00</b>
<b>Orin Swift 'Palermo', Napa, CA '21</b>	<b>\$155.00</b>
<b>Sequoia Grove, Napa Valley, CA '19</b>	<b>\$165.00</b>
<b>Darioush 'Caravan', CA '18</b>	<b>\$170.00</b>
<b>Jordan, Alexander Valley, CA '17</b>	<b>\$185.00</b>
<b>Grgich Hills Estate, Napa Valley, CA '18</b>	<b>\$190.00</b>
<b>Chateau Montelena, Napa, CA '19</b>	<b>\$190.00</b>
<b>Bella Union, Napa Valley, CA '19</b>	<b>\$200.00</b>
<b>Col Solare, Red Mountain, WA '18</b>	<b>\$205.00</b>
<b>Silver Oak Alexander Valley, CA '18</b>	<b>\$225.00</b>
<b>Stag's Leap Wine Cellars 'Artemis', Napa, CA '20</b>	<b>\$230.00</b>
<b>Chimney Rock, Stags Leap District, Napa Valley, CA '19</b>	<b>\$230.00</b>
<b>Cakebread, Napa Valley, CA '20</b>	<b>\$250.00</b>
<b>Nickel &amp; Nickel 'John C Sullenger', Oakville, CA '21</b>	<b>\$250.00</b>
<b>Mt. Brave 'Mount Veeder', Napa, CA '18</b>	<b>\$260.00</b>
<b>Far Niente, Napa Valley, CA '19</b>	<b>\$260.00</b>
<b>Hewitt, Rutherford, CA '17</b>	<b>\$260.00</b>
<b>Robert Mondavi, Oakville, CA '19</b>	<b>\$265.00</b>
<b>Caymus, Napa, CA '21</b>	<b>\$265.00</b>

<b>BV Georges de Latour Private Reserve Napa Valley, CA '17</b>	<b>\$285.00</b>
<b>Forman, Napa Valley, CA '17</b>	<b>\$290.00</b>
<b>Paul Hobbs, Coombsville, CA '18</b>	<b>\$305.00</b>
<b>Kathryn Hall, Napa Valley, CA '19</b>	<b>\$315.00</b>
<b>Stag's Leap Wine Cellars 'FAY', Napa, CA '16</b>	<b>\$330.00</b>
<b>Silver Oak, Napa Valley, CA '18</b>	<b>\$365.00</b>
<b>Heitz Cellar 'Martha's Vineyard', Oakville, CA '16</b>	<b>\$390.00</b>
<b>Quintessa, Rutherford, Napa, CA '19</b>	<b>\$410.00</b>
<b>Caymus 'Special Select', Napa, CA '18</b>	<b>\$415.00</b>
<b>Cardinale, Napa Valley, CA '19</b>	<b>\$505.00</b>
<b>Opus One, Napa, CA '19</b>	<b>\$515.00</b>
<b>Lokoya 'Mt Veeder', Napa, CA '19</b>	<b>\$585.00</b>

## **RED BLENDS** 15

<b>Sleight of Hand 'The Conjuror', Columbia Valley, WA '21</b>	<b>\$100.00</b>
<b>Tooth &amp; Nail 'Possessor', Paso Robles, CA '19</b>	<b>\$100.00</b>
<b>Bootleg, Napa County, CA</b>	<b>\$105.00</b>
<b>Penfolds 'Bin 389', Cabernet Shiraz, AUS '20</b>	<b>\$105.00</b>
<b>Harvey &amp; Harriet, Paso Robles, CA '20</b>	<b>\$110.00</b>
<b>The Prisoner 'Red Blend', Napa Valley, CA '21</b>	<b>\$125.00</b>
<b>Duckhorn 'Paraduxx', Napa, CA '19</b>	<b>\$125.00</b>
<b>Bodyguard by Daou, Paso Robles, CA</b>	<b>\$135.00</b>
<b>Justin 'Isosceles', Paso Robles, CA '20</b>	<b>\$155.00</b>
<b>BV Tapestry, Napa, CA '18</b>	<b>\$185.00</b>
<b>Casa Ferreirinha 'Quinta da Leda', Douro, POR '18</b>	<b>\$250.00</b>
<b>Justin 'Isosceles Reserve', Paso Robles, CA '16</b>	<b>\$290.00</b>
<b>Joseph Phelps 'Insignia', Napa Valley, CA '18</b>	<b>\$445.00</b>
<b>Dominus, Napa Valley, CA '19</b>	<b>\$550.00</b>
<b>Ovid by Silver Oak, Napa Valley, CA '18</b>	<b>\$555.00</b>

**ZINFANDEL/SYRAH/SHIRAZ** 8

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<b>The Prisoner 'Saldo', CA '21</b>	<b>\$90.00</b>
<b>Stags' Leap, Petite Syrah, Napa Valley, CA '19</b>	<b>\$120.00</b>
<b>Frank Family Vineyards, Zinfandel, Napa Valley, CA '19</b>	<b>\$120.00</b>
<b>Caymus-Suisun Grand Durif, Suisun Valley, CA '21</b>	<b>\$125.00</b>
<b>Orin Swift '8 Years in the Desert', Zinfandel, CA '21</b>	<b>\$125.00</b>
<b>Michael David 'Lust', Zinfandel, CA '19</b>	<b>\$125.00</b>
<b>Rombauer Vineyards, Zinfandel, CA '19</b>	<b>\$130.00</b>
<b>Pride Mountain, Syrah, Sonoma County, CA '18</b>	<b>\$195.00</b>

**FRANCE** 8

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<b>Château Mont-Redon 'Côtes du Rhône', Rhône '20</b>	<b>\$60.00</b>
<b>Famille Perrin "Côtes du Rhône Reserve", Rhône '21</b>	<b>\$60.00</b>
<b>Château Chapelle d'Aliénor, Bordeaux Superieur '18</b>	<b>\$85.00</b>
<b>Famille Perrin 'Gigondas la Gille', Rhône '19</b>	<b>\$105.00</b>
<b>Les Cadrans Lassègue, Saint-Émilion '20</b>	<b>\$105.00</b>
<b>Château La Nerthe 'Châteauneuf-du-Pape', Rhône '19</b>	<b>\$200.00</b>
<b>Château de Beaucastel 'Châteauneuf-du-Pape', Rhône '06</b>	<b>\$260.00</b>
<b>Château la Gaffèliere, Saint-Émilion '19</b>	<b>\$275.00</b>

**SOUTH AMERICA** 3

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<b>Terrazas Reserva, Malbec, Mendoza, AR '21</b>	<b>\$80.00</b>
<b>Red Schooner by Caymus, AR</b>	<b>\$100.00</b>
<b>Montes 'Purple Angel', Carmenère, Colchagua, CH '19</b>	<b>\$270.00</b>

**ITALY** 7

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<b>Lamole di Lamole 'Chianti Classico Reserva', Tuscany '20</b>	<b>\$90.00</b>
<b>Il Poggione 'Rosso di Montalcino', Tuscany '19</b>	<b>\$95.00</b>
<b>Castello Banfi 'Brunello di Montalcino', Tuscany '18</b>	<b>\$200.00</b>
<b>Masi 'Costasera Amarone Classico', Valpolicella '17</b>	<b>\$205.00</b>

<b>Antinori 'Tignanello', Tuscany '19</b>	<b>\$365.00</b>
<b>Tenuta San Guido 'Sassicaia', Bolgheri '20</b>	<b>\$415.00</b>
<b>Antinori 'Solaia', Tuscany '19</b>	<b>\$540.00</b>

## **SPAIN** 3

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<b>Marques de Riscal 'Rioja Reserva', Rioja '18</b>	<b>\$75.00</b>
<b>Bodega de Numanthia 'Termes', Castilla y Leon '19</b>	<b>\$110.00</b>
<b>Bodega de Numanthia 'Numanthia', Castilla y Leon '17</b>	<b>\$195.00</b>

## **MAIN** 15

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<b>Oyster on The Half Shell*</b>	<b>\$3.00</b>
<b>Tater Tots</b>	<b>\$3.00</b>
<b>Falafel &amp; Chili Tahini</b>	<b>\$3.00</b>
<b>Lil' Brg &amp; Truffle Fries*</b>	<b>\$6.00</b>
<b>Wagyu Meatballs</b>	<b>\$6.00</b>
<b>Short Rib Quesadilla</b>	<b>\$6.00</b>
<b>Vodka Cured Cucumber &amp; Salmon Stiletto</b>	<b>\$6.00</b>
<b>Lil' Shroom Cheeseburger &amp; Truffle Fries</b>	<b>\$6.00</b>
<b>Japanese A5 Wagyu Taco</b>	<b>\$9.00</b>
<b>Beef Tartare*</b>	<b>\$9.00</b>
<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** 1

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

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

**\$9.00**

**SELECT WINE BY THE GLASS** 4

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**Bonanza Cabernet by Caymus**

**\$9.00**

**Justin Rosé**

**\$9.00**

**Caposaldo Moscato**

**\$9.00**

**Dom Pérignon By The Glass Special**

**\$49.00**

Available during all Happy Hour time slots & Brunch

**STARTERS** 3

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

wagyu beef - special sauce - sesame seed bun

**Jalapeño Pickled Shrimp Cocktail**

4 prawns - cocktail sauce - lemon

**Baby Gem Caesar**

parmigiano reggiano - lemon black pepper emulsion - herb crouton

**THE CLOSER** 2

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**Bag O' Donuts**

cinnamon sugar - dulce de leche - raspberry - chocolate

**Apple Pie**

cinnamon crumble - maple crème fraîche

**FEATURED DRINK** 1

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**Dom Pérignon**

**\$69.00**

**JAPANESE\*** 5

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**Filet**

**\$89.00**

Arita Farm, Miyazaki Prefecture

**Striploin**

**\$79.00**

Arita Farm, Miyazaki Prefecture

**Spinalis**

**\$189.00**

Arita Farm, Miyazaki Prefecture

**Denver Steak**

**\$149.00**

## A5 French Dip

\$49.00

roasted top round - caramelized onions - miso au jus - horseradish cream

## AMERICAN\* 2

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### New York Strip

\$165.00

### 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

### Pumpkin Ravioli & Dungeness Crab

\$59.00

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