

Stubrik's Steakhouse

118 E Commonwealth Ave Fullerton CA 92832-1909 · +17148711290 · Updated: Jan 14, 2026

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APPETIZERS 16

Stuffed Mushrooms	\$17.00
Large caps stuffed with snow & lump crab, topped with a spicy cream sauce & parmesan cheese	
Cajun Beef	\$14.00
Beef Tenderloin sautéed in a spicy Cajun sauce	
Cajun Shrimp	\$14.00
Mexican shrimp sautéed in a spicy Cajun sauce	
Shrimp Cocktail	\$14.00
Jumbo Mexican shrimp with a horseradish cocktail sauce	
Calamari	\$14.00
Lightly tossed in a lemon Cajun spice & served crispy with our marinara sauce	
Crab Cakes	\$17.00
New England style with lump & snow crab, served with a lemon-butter white wine sauce	
Stubrik's Wings	\$13.00
Tossed in a fiery Louisiana sauce with a choice of dressing	
Poppers	\$12.00
Jalapeño peppers stuffed with a tequila infused cheese blend	
Brussel Sprouts	\$13.00
Roasted sprouts with garlic, shallots, bacon & a hint of Cajun spice. Tossed in a balsamic glaze	
Chicken Tenders	\$12.00
Breaded tenderloins, fried golden brown & served with fries, ranch & ketchup	
Mozzarella Cheese Sticks	\$10.00
Fried to a golden brown, served with our marinara sauce	
Steak Fries	\$7.00
Lightly tossed with black pepper & our housemade seasoned salt	
Garlic Cheese Bread	\$7.00
Sourdough topped with garlic butter & cheddar cheese, toasted golden brown	
Squaw Bread	\$6.00
Fresh squaw loaf served with a side of butter	

Cornbread

\$7.00

Warm housemade corn bread, served with honey butter

Sourdough Rolls

\$5.00

Fresh baked to a golden brown, served with a side of butter

SALADS & SOUP 6

Traditional House Salad

\$7.00

Crisp greens, red onions & sunflower seeds

Classic Caesar Salad

AVAILABLE OPTIONS

Romaine hearts tossed in a creamy caesar dressing with parmesan cheese & croutons. Salad options are available for large

Small: \$8.00

Large: \$13.00

Salmon: \$11.00

Shrimp: \$10.00

Sea Bass: \$14.00

Chicken: \$8.00

Filet Mignon: \$14.00

Chinese Chicken Salad

\$20.00

Grilled chicken, mandarin oranges, yellow peppers, napa cabbage, bean sprouts, green onions, tossed in a honey plum dressing & garnished with wonton noodles & cashews

Warm Spinach Salad

AVAILABLE OPTIONS

Baby spinach with chopped egg, red onions & mushrooms in a bacon balsamic vinaigrette

\$14.00

Salmon: \$11.00

Shrimp: \$10.00

Sea Bass: \$14.00

Chicken: \$8.00

Filet Mignon: \$14.00

Cobb Salad

\$22.00

Grilled chicken, bacon, egg, avocado, tomatoes & blue cheese crumbles over mixed lettuce, tossed with a choice of dressing

Stubrik's Housemade Soup

\$11.00

Bowl of potato, broccoli & cheese with a hint of bacon & topped with green onions

PASTA 6

Blackened Shrimp Pesto

\$30.00

Shiitake mushrooms & fresh tomatoes sautéed in a creamy pesto sauce, topped with blackened Mexican shrimp & garnished with parmesan cheese

Chicken Fettuccini Alfredo

AVAILABLE OPTIONS

Grilled chicken over fettuccini in a rich Alfredo sauce, garnished with shaved parmesan cheese

\$22.00

Cajun Style: \$3.00

Sub Shrimp: \$7.00

Seafood Pasta

\$32.00

Medallions of mahi-mahi, salmon & shrimp in a classic white wine sauce or pesto sauce with sun-dried & fresh tomatoes served over linguini & topped with parmesan cheese

Seared Scallop Pasta

\$34.00

Shiitake mushrooms, sun-dried & yellow tomatoes sautéed in a creamy dijon mustard sauce, tossed with linguini and topped with seared scallops & fresh basil

Chicken Pasta Siciliana

AVAILABLE OPTIONS

Marinated grilled chicken with Roma tomatoes, garlic, onions & basil over linguini pasta & tossed in extra virgin olive oil

\$23.00

Sub Shrimp: \$7.00

Chicken Fettuccini Carciofi

AVAILABLE OPTIONS

Grilled chicken with artichoke hearts, mushrooms, baby spinach & scallions over fettuccini tossed in a creamy sherry sauce

\$23.00

Sub Shrimp: \$7.00

STEAK 8

Top Sirloin

AVAILABLE OPTIONS

Baseball cut trimmed of all fat

8oz: \$26.00

12oz: \$30.00

16oz: \$34.00

Top Sirloin "Black & Blue"

AVAILABLE OPTIONS

Stuffed with blue cheese crumbles & covered in our burgundy blue cheese sauce

8oz: \$29.00

12oz: \$33.00

16oz: \$37.00

Filet Mignon

AVAILABLE OPTIONS

Bacon wrapped & very tender

8oz: \$39.00

12oz: \$51.00

Filet Mignon "Black & Blue"

AVAILABLE OPTIONS

Bacon wrapped & stuffed with blue cheese crumbles & covered in our burgundy blue cheese sauce

8oz: \$42.00

12oz: \$54.00

16oz New York

\$39.00

Trimmed lean & full of flavor

24oz Porterhouse

\$62.00

Bone-In Filet & New York

16oz Ribeye

\$42.00

Marbled & flavorful

16oz Veal Porterhouse

\$43.00

Whole grain mustard & port wine cream sauce with mushrooms

SEAFOOD 5

Shrimp Scampi	\$27.00
Jumbo Mexican shrimp sautéed in olive oil, garlic, lemon and white wine (Includes choice of two sides)	
Salmon	\$29.00
Grilled King Salmon with a fresh lemon dill butter sauce (Includes choice of two sides)	
Herb Crusted Salmon	\$30.00
Herb crusted King Salmon over a bed of garlic mashed potatoes with a creamy pesto sauce, asparagus & fresh tomatoes	
Chilean Sea Bass	\$34.00
Wild Chilean Sea Bass finished with a fresh lemon dill butter sauce. (Includes choice of two sides)	
Herb Crusted Sea Bass	\$34.00
Herb crusted sea bass over a bed of garlic mashed potatoes with a creamy pesto sauce, asparagus & fresh tomatoes	

FAVORITES 7

Beef Stroganoff	\$23.00
Tender cubes of beef sautéed with mushrooms, onions, garlic & burgundy wine over fettuccini & topped with sour cream (Includes choice of one side)	
Chicken Parmigiana	\$22.00
Herb breaded chicken breast topped with mozzarella & parmesan, served over marinara sauce with a side of fettuccini (Includes choice of one side)	
Half Roasted Chicken	\$22.00
Oven roasted half chicken marinated with garlic and spices. Entree is cooked to order, please allow a minimum of 35 minutes	
Cajun Chicken	\$22.00
Herb crusted mahi-mahi over a bed of garlic mashed potatoes with a creamy pesto sauce, asparagus & fresh tomatoes	
Lemon-Pepper Chicken	\$22.00
Grilled marinated chicken breast served in a lemon-pepper white wine sauce	
Meatloaf	\$22.00
Our housemade meatloaf with wild mushroom sauce	
16oz Bone-In Pork Chop	\$32.00
Grilled rosemary marinated double thick chop with burgundy mushroom sauce	

SIDES 10

Sautéed Mushrooms	\$7.00
Broccoli	\$7.00
Asparagus	\$8.00
Sautéed Spinach	\$8.00
Mixed Veggies	\$7.00

Au Gratin Potatoes **\$8.00**

Limited quantities

Steak Fries **\$7.00**

Baked Potato **\$8.00**

Limited quantities

Rice Pilaf **\$7.00**

Mashed Potatoes & Gravy **\$7.00**

DESSERTS 5

Brownie Sundae **\$9.00**

Housemade peanut butter brownie topped with vanilla bean ice cream, warm chocolate ganache, whipped cream & a maraschino cherry

New York Style Cheesecake **\$9.00**

Traditional graham cracker crust with a rich creamy filling, baked to perfection

Tiramisu **\$9.00**

Espresso & rum dipped lady fingers with sweet mascarpone cheese & shaved chocolate

Chocolate Cake **\$11.00**

Housemade rich chocolate layer cake filled with chocolate mousse & covered in a bittersweet chocolate ganache. Served with a scoop of vanilla bean ice cream

Bananas Foster **\$11.00**

Bananas flambéed in a rum & banana liqueur caramel sauce over vanilla bean ice cream

SALADS 3

Cobb Salad **\$22.00**

Choice of two sides

Spinach Salad

No Bacon

AVAILABLE OPTIONS

\$14.00

Salmon: \$11.00

Shrimp: \$10.00

Sea Bass: \$14.00

Chicken: \$8.00

Filet: \$14.00

Dinner Salad **\$7.00**

Choice of ranch or balsamic dressing

ENTREES 6

6oz Top Sirloin **\$11.00**

Same baseball cut top sirloin as our dinner menu just a bit smaller for the kids

Meatloaf Sliders	\$9.00
Housemade meatloaf lightly covered in marinara, topped with mozzarella cheese & served on a potato bun	
Spaghetti	\$8.00
Linguini tossed with our housemade marinara	
Alfredo	\$8.00
Fettucini tossed in a rich Alfredo sauce	
Chicken Tenders	\$8.00
Lightly breaded and deep-fried, served with ranch dressing	
Cheese Sticks	\$8.00
Fried to a golden brown & served with marinara sauce	

BEVERAGES 3

Shirley Temple or Roy Rogers	\$3.00
Served with a maraschino cherry	
Milk	\$3.00
no refills	
Juice	\$3.00
no refills; Orange, cranberry, pineapple or grapefruit	

SODA 6

Coke	
Diet Coke	
Sprite	
Rootbeer	
Dr. Pepper	
Lemonade or Strawberry Lemonade	

DRAFT BEER 12

Coors Light	\$4.00
Firestone 805	\$5.00
Barely Forge Amber	\$6.00
Cali Squeeze Blood Orange Hefe	\$6.00
Lost Coast Great White	\$5.00

Allagash Bourbon Barrel Tripel	\$11.00
Smithwick's Irish Red Ale	\$6.00
Modelo Especial	\$5.00
Uinta Hopnosh IPA	\$6.00
Guinness Stout	\$6.00
Chapman Crafted Pale Ale	\$6.00
Hangar 24 Iconic Double IPA	\$7.00

COCKTAILS 10

All Well Drinks	\$4.00
Vodka, rum, bourbon, gin, scotch & tequila	
Flavored Vodka	\$4.00
Citron, mandarin, raspberry, peach, blueberry, mango, pear, vanilla & pomegranate	
Cazadores	\$5.00
Titos	\$5.00
Captain Morgan's	\$5.00
Jameson	\$5.00
Jack Daniel's	\$5.00
Fireball	\$5.00
Cactus Cooler Bomb	\$6.00
Irish Rootbeer	\$6.00

EATS 7

Steak Fries	\$4.00
Lightly tossed with black pepper & our housemade seasoned salt	
Chicken Tenders	\$8.00
Breaded tenderloins, fried golden brown & served with fries, ranch & ketchup	
Cajun Beef	\$8.00
Beef tenderloin sautéed in our spicy Cajun sauce & served with fries	
Garlic Cheese Bread	\$5.00
Sourdough topped with garlic butter & cheddar cheese, toasted golden brown	

Stubrik's Sampler**\$9.00**

Jalapeño poppers stuffed with a tequila infused cheese blend, breaded chicken tenders, fries & mozzarella cheese sticks fried to a golden brown, served with sides of ranch, marinara & ketchup

Meatloaf Sliders**\$8.00**

Our housemade meatloaf with sautéed onions & yellow bell peppers, lightly covered with mozzarella cheese & marinara sauce. Served on a potato bun with tater tots

Filet Quesadilla**\$8.00**

Grilled flour tortilla with sautéed filet, cheddar cheese, mozzarella cheese & a housemade pico de gallo
