

Garden Salads

mixed green

demi sec cherry tomatoes – manchego – sherry emulsion
~ 11

fried green tomato

artichokes – white asparagus – chile remoulade
~ 16

baby beet salad

orange blossom honey – radish – boucheron goat cheese
~14

hearts of romaine

garlic crouton – parmesan lemon dressing
~13

blue iceberg

smoked bacon – maytag blue – cherry tomato
~13

jumbo lump crab salad

grapefruit – melon – hearts of palm
~17

Appetizers

beef tartare

black truffle aioli – house made chips
~18

tuna tartare

avocado – soy honey emulsion – taro chips
~ 19

seared foie gras

huckleberry pancake – kumquat marmalade – rum reduction
~20

shrimp rice krispies

tiger prawns – lobster bisque
~16

glazed sea scallops

chilled rye noodles – ginger scallion vinaigrette
~18

grilled octopus

Fingerling potatoes – capers – red chili
~18

lil' BRGs

wagyu beef – special sauce – sesame seed bun
~20

add truffles ~5 add foie gras ~10

shellfish platters for the table

served with cocktail sauce – mignonette – lemon dijonnaise

oysters / shrimp / king crab / tuna sashimi

~29 per person

Raw Bar*

oysters on a half shell*

mignonette - cocktail sauce – lemon
~18 - half dozen / ~36 - dozen

shrimp cocktail

cocktail sauce – lemon
~19

alaskan king crab

~mp

Executive Chef: Marc Hennessy

* Grilled

Small

skirt steak 8 oz. ~28
filet medallion 6 oz. ~35
loin strip 10 oz. ~33

medium

filet 10 oz. ~44
sirloin 16 oz. ~45
bone-in filet 14 oz. ~57
bone-in rib steak 20 oz. ~50

large

porterhouse 24 oz. ~ 64
porterhouse 32oz ~ 89
cowboy ribeye 34oz ~ 95

kobe selection ~mp

Toppings

peppercorn crusted ~4
roasted bone marrow 12
truffle butter ~10
chile wagyu butter ~10
shrimp ~6 each
king crab ~10
king crab "oscar" ~15
lobster ~mp
foie gras ~15

* Entrees

brick roasted chicken

spaghetti squash - swiss chard - jus
~28

beef short rib

carrot butterscotch - celery - cipollini
~30

rack of lamb

palm puree - brussels sprouts - harissa vinaigrette
~45

spiced duck breast

confit - red cabbage - apricot pistachio chutney
~36

market fish

~mp

skuna bay salmon

tamarind BBQ - fava bean tebouleh
~36

big eye tuna

lacinato kale - gnocchi - parmesan dashi
~38

maine lobster

sweet citrus butter - lobster bisque - baked lemon
~72

Sides ~9

asparagus	creamy yukon potatoes
broccoli	parmesan truffle fries
cauliflower gratin	sweet corn pudding
creamed spinach	twice baked potato
creamy wild mushrooms	mac & cheese

Sauces ~ 2

chimichurri
blue butter

STK

au poivre
bearnaise

STK Bold

horseradish
red wine

Cocktails ~14

black rye affair

templeton rye, lemon juice, blackberries, mint

strawberry cobbler

belvedere, fresh muddled strawberry, graham cracker crust

...not your daddy's manhattan

bulleit bourbon, fernet branca, carpano antica sweet vermouth

green intensity

absolut elyx, fresh lime, jalepeno, basil

cucumber stiletto

ketel one citroen, st. germain, muddled cucumber, mint

ginger mojito

hennessy vs, muddled mint and lime, topped with ginger ale

basil 'rita

avion tequila, basil, fresh lime juice

barreled negroni

jameson black barrel, amaro, carpano antica

dirty pearls

belvedere unfiltered, olive brine, truffle oil & balsamic rim, blue cheese stuffed olives

hasta manana

don julio, pernod, pineapple gum syrup, fresh lime, cilantro

sugar plum

brugal anejo, house made plum-ginger shrub, lemon, thai basil

violet beauregarde

Hendricks gin, house made lavender-lime cordial, lillet blanc

Specialty Shots ~9

flower power

fernet branca w/st. germain

tennessee toddy

jack daniels honey, lemon juice

raspberry mama

herradura tequila, triple sec,
chambord

district darling

apple pie moonshine, aperol,
lemon, thyme-honey syrup

Bubbles

stellina di notte, prosecco, veneto, italy nv	~11
veuve cliquot, yellow label brut, champagne nv	~22
moët & chandon, imperial brut rose, champagne nv	~21
chandon, rosé, ca, nv	~14

White

pinot grigio, gabbiano, venezie, italy 13	~10
riesling, firestone, central coast, ca, 12	~13
sauvignon blanc, brancott, marlborough, nz 13	~14
chardonnay, landmark "overlook", sonoma, ca 12	~17
chardonnay, chalone, monterey, ca 10	~11
sauvignon blanc, cloudy bay, marlborough, nz 13	~22
rose, vie vite, 'cote de provence' provence, fr, 13	~12

Red

pinot noir, a by acacia, ca 13	~13
malbec, terrazas de los andes altos del plata, argentina 12	~13
merlot, st. francis, sonoma, ca 09	~12
pinot noir, sonoma cutrer, sonoma, ca 12	~19
zinfandel, decoy by duckhorn, ca 12	~16
cabernet sauvignon, jordan, alexander valley, ca 10	~27
cabernet sauvignon, justin, paso robles, ca 12	~15

Beer by the Bottle

amstel light, lager, nl	~7	bud light, lager, st louis	~7
corona, mexico city	~7	DC 3 Stars Saison- 750ml	~28
heineken, lager, nl	~7	hoegaarden, wheat, be	~7
stella artois, lager, be	~7	flying dog, porter, md	~7
goose island, IPA, chicago	~7	negra modelo, mexico	~7

Desserts

~10

almond fudge brownie

chocolate cream – almond brittle – malted vanilla ice cream

birthday cake

almond torte – cookie dough ice cream – vanilla butter cream

chocolate cake donuts

chocolate glaze - toasted coconut - pecans – hazelnut ice cream

banana cream pie in a jar

house made nilla wafer – vanilla custard – butterscotch

apple pop tart

spiced apples – brown butter glaze - chevré frozen yogurt

vanilla bean cheesecake

graham cracker crust - pickled& roasted rhubarb – pistachio ice cream

ICE STK

mini ice cream cone sampler

selection of sorbet

~

pastry chef: Abbie White

To Sip

Dessert Wines/Ports

inniskillin vidal icewine 06 ~20
sandeman port fine ruby ~9
montevina zinfandel port ~9
taylor fladgate 10yr tawny ~12
taylor fladgate 20yr tawny ~19
taylor fladgate 30yr tawny ~44

Sipping Tequila

don julio reposado ~16
don julio anejo ~ 16
patron anejo ~ 16
don julio 1942 ~ 34
patron platinum ~56
patron piedra ~75
patron gran burdeos ~ 92
herradura silver ~ 15

Cordials

disaronno amaretto ~ 11
grand marnier ~11
grand marnier 1888 ~27
nonino grappa ~13
sambuca romana ~ 11

Digestive

fernet branca ~9
fernet menthe ~ 9
nonino amaro ~ 12

Scotch & Whiskey

aberlour 12yr ~ 14
balvenie 12yr ~ 19
balvenie 14yr ~ 28
balvenie 21yr ~ 65
chivas 18yr ~21
chivas 25yr ~ 59
chivas royal salute ~ 40
dalmore 18yr ~55
glenlivet 15yr ~ 19
glenlivet 18yr ~ 23
glenlivet 25yr ~66
glenmorangie nectar~21
glenmorangie signet ~32
JW platinum ~25
JW blue ~45
macallan 18 yr ~45
midleton ~26
redbreast ~ 18

Cognac

dusse XO ~36
hennessy vs ~12
hennessy paradis ~136
hennessy richard ~466

bar bites

shellfish platter

served with cocktail sauce – mignonette – lemon dijonnaise
oysters / shrimp / king crab / tuna sashimi
~29 per person

oysters on a half shell*

mignonette - cocktail sauce – lemon
~18 - half dozen / ~36 - dozen

shrimp cocktail

cocktail sauce – lemon

~19

alaskan king crab

~mp

mixed green

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grapefruit – melon – hearts of palm

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blue iceberg

smoked bacon – maytag blue – cherry tomato

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tuna tartare

avocado – soy honey emulsion – taro chips

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beef tartare

black truffle aioli – house made chips

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beef tartare

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STK OYSTER HAPPY HOUR

4PM TO 5PM

\$1.00 Oysters / \$4 Glass of Prosecco

5PM TO 6PM

\$1.50 Oysters / \$5 Glass of Prosecco

6PM TO 7PM

\$2.00 Oysters / \$6 glass of Prosecco



STK OYSTER HAPPY HOUR

4PM TO 5PM

\$1.00 Oysters / \$4 Glass of Prosecco

5PM TO 6PM

\$1.50 Oysters / \$5 Glass of Prosecco

6PM TO 7PM

\$2.00 Oysters / \$6 glass of Prosecco



Appetizers

crispy rock shrimp ~12
buttermilk old bay - green chile aioli

Virginia prosciutto ~13
grilled country bread - red wine mustard - pickles

sweet pea agnolotti ~15
mint brown butter - parmesan - eseplette

grilled octopus ~16
Fingerling potatoes - capers - red chili

tuna tartare ~18
avocado - soy mustard emulsion - tarro chips

Garden Salads

add chicken ~6 add shrimp ~12

hearts of romaine ~13
garlic crouton - parmesan lemon dressing

chopped vegetable ~14
crisp greens - bacon - avocado - red wine dressing

fried green tomato ~16
artichokes - white asparagus - remoulade
charred onion vinaigrette

STK salad ~24
marinated skirt - napa cabbage - carrot ginger vinaigrette

lobster cobb ~32
butter lettuce - asiago - deviled quails eggs
buttermilk dressing

Sandwiches

Served with fries or small salad

STK sandwich ~17
shaved tri tip - havarti - olive tapenade - grilled watercress

thai bbq chicken ~15
tamarind - green papaya salad - kewpie

angus burger ~16
aged cheddar - smoked bacon - sesame seed bun

wagyu burger ~25
moribier cru - marinated tomato & onion - special sauce

grilled tuna club ~16
egg - smoked bacon - tomato

short rib grilled cheese ~15
grilled tomatoes - Danish cheese

bluefish Po' Boy ~14
napa cabbage - chile remoulade - pickles

Grilled

small

skirt steak 8 oz. ~28
filet medallion 6 oz. ~37
loin strip 10 oz. ~33

medium

filet 10 oz. ~46
sirloin 16 oz. ~45
bone-in filet 14 oz. ~57
bone-in rib steak 20 oz. ~49

large steaks available

Sides ~9

asparagus
broccolini
parmesan truffle fries
mac & cheese
sweet corn pudding
creamed spinach

Sauces ~2

STK
STK bold
chimichurri
horseradish
béarnaise

The Lunch Hookup

Let us hook you up!

**Enjoy lunch with us 4 times
and the 5th one is on us.**

Ask your server for details.

\$45

Lunch Prix Fixe Menu

choice of:

hearts of romaine

garlic crouton - parmesan lemon dressing

chopped vegetable salad

aged cheddar – avocado – smoked bacon – red wine vinaigrette

tuna tartare

avocado – soy honey emulsion – taro chips

Lunch Entrees

all entrees come with fries

choice of:

skirt steak 8oz

filet medallion 6oz.

loin strip 10 oz.

Dessert

Ice STK

Banana Cream Pie

Chocolate Brownie

* consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.

\$29

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tuna tartare

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Lunch Entrees

all entrees come with fries

choice of:

STK sandwich

Fontinella – olive tapenade – pickled vegetables

thai BBQ chicken

tamarind – fresh herbs – green papaya salad

grilled tuna club

egg – bacon – tomato

Dessert

Ice STK

Banana Cream Pie

Chocolate Brownie

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Sunday Brunch

*\$18 for 2 hours of Unlimited Brunch Cocktails: Prosecco / Mimosa / Bellini / Bloody Mary
with purchase of brunch entrée*

Appetizers

- fresh fruit board ~10**
yogurt, granola
- shrimp rice krispies ~16**
tiger prawns ~ lobster bisque
- tuna tartare ~18**
soy mustard emulsion
- grilled octopus ~18**
fingerling potatoes, capers, red chile
- foie gras french toast ~20**
apple marmalade, apple sherry gastrique
- hearts of romaine ~13**
garlic crouton, parmesan lemon dressing

Raw Bar

- oysters on a half shell***
mignonette, cocktail sauce, lemon
~18 half dozen / ~36 dozen
- shrimp cocktail ~19**
cocktail sauce, lemon
- alaskan king crab ~mp**
- seafood platter ~29 per person**
cocktail sauce, mignonette, lemon dijonnaise,
oysters, shrimp, king crab, tuna sashimi

Sides ~ 8

- smoked bacon**
- Virginia prosciutto**
- mac & cheese**
- parmesan truffle fries**
- creamy spinach**
- grilled asparagus**

Entrées

- corned beef hash ~17**
tuscan kale, brown butter hollandaise
- steak & eggs ~28**
marinated skirt steak, garlic fries
- ahi tuna salad ~24**
smoked bacon, avocado, buttermilk peppercorn dressing
- baked almond french toast ~15**
raspberry and strawberry compote
add vanilla ice cream ~2
- braised beef short rib ~24**
anson mills jalapeno grits
- green chile burrito ~20**
egg, potato, spinach, avocado, bacon
- classic burger ~16**
gruyere cheese, neuskies bacon
- thai style BBQ 1/2 chicken ~26**
crepes & honey, green papaya salad

Add eggs any style ~2

Desserts ~ 8

- banana cream pie in a jar**
house made nilla wafer, vanilla custard butterscotch
- almond fudge brownie**
chocolate cream, almond, malted vanilla ice cream
- butterscotch sticky buns**
bourbon sauce, candied pecans
- chocolate cake doughnuts**
coffee glaze, hazelnut brittle, milk chocolate ganache,
hazelnut ice cream