

# Take Out Menu

## MARKET SALADS & STARTERS

### BABY GEM CAESAR

manchego cheese - lemon black pepper emulsion  
herb crouton 20

### BLUE ICEBERG

nueske's applewood smoked bacon - point Reyes blue  
cherry tomato 19

### TUNA TARTARE\*

hass avocado - soy-honey emulsion - taro chips 26

### CRISPY CALAMARI

basil - shishito peppers - roasted garlic & lime aioli  
asian chili sauce 23

### LIL' BRGS\*

wagyu beef - special sauce - sesame seed bun 24

### JALAPEÑO PICKLED SHRIMP COCKTAIL

cocktail sauce - lemon 27

STK®

#### SMALL\*

FILET 6oz 48

WAGYU FLAT IRON 8oz 40

#### MEDIUM\*

FILET 10oz 61

NY STRIP 14oz 61

BONE-IN FILET 14oz 75

DRY-AGED DELMONICO 14oz 78

COWGIRL RIBEYE 16oz 80

DRY-AGED BONE-IN STRIP 18oz 81

#### TOPPINGS

ALASKAN KING CRAB 17

SHRIMP 8 each

TRUFFLE BUTTER 10

PEPPERCORN CRUSTED 5

#### SAUCES (choose 1)

additional 2 each - sauce plate 16

STK | STK BOLD  
PEPPERCORN | CHIMICHURRI  
RED WINE

Surf & Turf Special

8oz FILET & LOBSTER TAIL 59

## ENTRÉES

### WAGYU BURGER & FRIES

7oz beef patty - american cheese - LTO - fries 15

### MARKET FISH\*

chef's selection of the day - seasonal preparation *mp*

### FREE RANGE CHICKEN

mashed potatoes - grilled asparagus 43

### STK SANDWICH

shaved coffee rubbed ribeye - gruyere  
caramelized onion - horseradish cream 19

### BRAISED BEEF SHORT RIB

jalapeño cheddar grits - roasted pepper relish  
crispy shallots - red wine glaze 44

## SIDES

16 each

YUKON GOLD MASHED POTATOES

SWEET CORN PUDDING

MAC & CHEESE

JALAPEÑO CHEDDAR GRITS

TATER TOTS

PARMESAN TRUFFLE FRIES

ASPARAGUS

## Desserts

CHOCOLATE CAKE - chocolate ganache sauce 12

CHEESECAKE - key lime curd 12

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