

STK STEAKHOUSE

RESTAURANT WEEK *Dinner*

\$60 | SELECT 1 FROM EACH COURSE

Starter

BURRATA

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

TUNA TARTARE TACOS* (3)

hass avocado - taro shell - soy-honey emulsion

LIL' BRGS* (additional \$5)

wagyu beef - special sauce - sesame seed bun

HALF DOZEN OYSTERS* (additional \$10)

served on the half shell over ice - mignonette - cocktail sauce - lemon

Entrée

MERMAID SURF & TURF

(2) 2oz filet medallions - 2 grilled shrimp - bearnaise

STEAKHOUSE SKIRT 8oz*

confit fingerling - parmesan gremolata - chimichurri sauce

add grilled shrimp \$6 each

MAPLE RUBBED SALMON*

pickled cherry tomatoes - piquillo broccolini - olive dressing

WILD MUSHROOM RISOTTO

pecorino - braised mushrooms - baby spinach - shaved black truffle

SHRIMP SCAMPI

sautéed shrimp - linguine - tomato - garlic white wine sauce

STEAK UPGRADES*

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FILET - 6oz (additional \$15)

AUSTRALIAN WAGYU FLAT IRON 8oz (additional \$22)

OPTIONAL SIDES (additional \$10 each)

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yukon gold mashed potatoes | sweet corn pudding | creamed spinach

parmesan truffle fries | tater tots | mac & cheese

Dessert

CHOCOLATE CAKE - chocolate sauce

CHEESECAKE (additional \$5) - raspberry coulis - berries

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*These items may be served raw and/or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of a food borne illness especially when you have a medical condition.

**Tax & gratuity not included