

# STACK

RESTAURANT & BAR

EXECUTIVE CHEF  
JESSICA PERLSTEIN

  STACKLV  
 STACK-RESTAURANT

## SHELLS

**OYSTERS ON THE HALF SHELL\*** 4 each  
Daily Selection / Mignonette

**SHRIMP COCKTAIL 19**  
Classic Presentation

**KING CRAB COCKTAIL 24**  
Cocktail / Mustard Dip

**SHELLFISH STACKS\***  
Daily Oyster / Jumbo Shrimp / King Crab  
Small 90 / Large 140

## SOUP & GREENS

**SEASONAL SOUP 18**  
Chef's Creation

**CAESAR\* 16**  
As it should be

**WEDGE 16**  
Smoked Bacon / Blue Cheese / Egg / Tomato

**CLAUDIA'S GREENS <sup>VEGAN</sup> 16**  
Local Farm Veggies / Seasonal Vinaigrette

## STARTERS

**MEAT & CHEESE COMBO 29**  
House-made Charcuterie and Jams

**HAMACHI\* 25**  
Yellowtail Crudo / Avocado Lime Salsa /  
Pickled Fresno Chili

**TUNA TARTARE\* 25**  
Avocado / Togarashi Spiced Wontons / Soy Wasabi

**CRISPY 2 Dipping Sauces**  
Rock Shrimp 17 / Calamari 17 / Combo 32

## SIGNATURE

**HOT ROCKS\* 23**  
Sirloin

**SPICY CRAB 25**  
Crispy Sushi Rice / Ponzu

**PIGS IN A BLANKET 18**  
Yes, we tuck them in ourselves

**WINGS 21**  
Signature Sauce / Blue Cheese

## CLASSICS

**CLASSIC BURGER\*** Vermont Aged White Cheddar / Bacon / Louie Sauce 30

**ULTIMATE SURF & TURF (FOR TWO) 180**  
2lb Stuffed Maine Lobster / 32oz Porterhouse Steak\* / 2 Sides

**RACK OF LAMB\*** Olive Tapenade / Tzatziki / Extra Virgin Oil 50

**SLOW COOKED MARY'S CHICKEN** Warm Chickorie Salad / Herb Crouton / Caramelized Lemon 36

**LINGUINI PASTA** Pancetta / Truffle Cream Sauce / English Peas 35

## SEA

**SCALLOPS\*** Braised Pork Belly / Cauliflower Leek Puree / Sherry Jus 43

**VERLASSO SALMON\*** Sautéed Squash / Zucchini / Garlic / Chili 38

**2LB STUFFED MAINE LOBSTER** Ritz Cracker® King Crab Stuffing M.P.

**CORIANDER CRUSTED AHI TUNA** Eggplant Caponata / Harissa Sauce 44

## LAND

**SHORT RIB "POT ROAST"** Horseradish Mashed Potatoes / Shaved Apple Fennel Salad 49

**STEAK FRITES\*** Dry Aged NY / Au Poivre / Garlic Parmesan Fries 57

**8 oz FILET\*** Shishito Peppers / Red Wine Demi 54

**COWBOY STEAK\*** 18oz Ribeye / Crispy Onion / Red Wine Demi 68

**14oz BONE IN FILET\*** Shallot Butter 69

**KUROBUTA PORK CHOP\*** Rosemary Parmesan Grits / Fruit Mustard 49

## ALL STEAKS CAN SURF\*

**JUMBO SHRIMP SCAMPI 21 / LOBSTER TAIL 32**

## SIDES

**SPINACH 12**  
Extra Virgin Oil / Garlic

**LOADED MAC & CHEESE 15**  
Bacon / Cheddar / Scallion

**CRISPY BRUSSELS 14**  
Bourbon Maple / Spiced Pecan

**GRILLED ASPARAGUS 14**  
Lemon

**WHIPPED POTATOES**  
Plain 12 / Loaded 15

**ROASTED MUSHROOMS 14**  
Fine Herbs

**CAULIFLOWER 12**  
Lemon / Caper / Parmesan

**ADULT TATER TOTS 16**  
Bacon & Brie Stuffed

\*THOROUGHLY COOKING FOODS OF ANIMAL ORIGIN SUCH AS BEEF, EGGS, FISH, LAMB, MILK, POULTRY OR SHELLFISH REDUCES THE RISK OF FOOD BORNE ILLNESS. INDIVIDUALS WITH CERTAIN HEALTH CONDITIONS MAY BE AT HIGHER RISK IF THESE FOODS ARE CONSUMED RAW OR UNDERCOOKED.