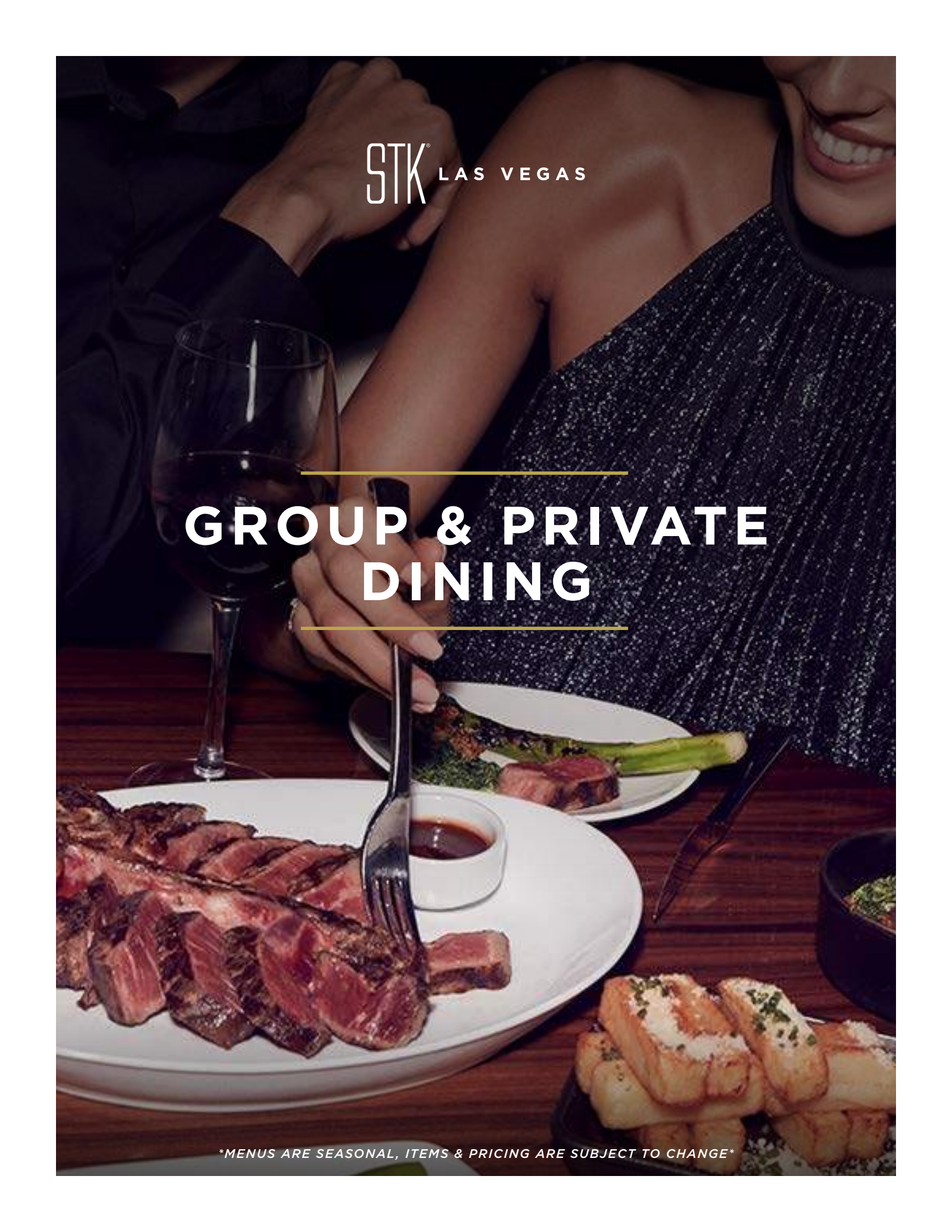




STK[®] LAS VEGAS

GROUP & PRIVATE DINING

MENUS ARE SEASONAL, ITEMS & PRICING ARE SUBJECT TO CHANGE



STK Las Vegas artfully blends the modern steakhouse and a chic lounge into one, offering a dynamic fine dining experience with the superior quality of a traditional steakhouse. Conveniently located on the third floor of The Cosmopolitan of Las Vegas, STK Las Vegas distinguishes itself with a vibrant mix of stylish dining and lounge spaces paired with signature menus and world-class service. All events - large or small, decadent or relaxed - will be customized to suit your needs guaranteeing an event that your guests won't forget.

RESTAURANT HOURS

MONDAY - THURSDAY | 4:00PM - 11:00PM

FRIDAY - SUNDAY | 3:00PM - 12:00AM

PRIVATE DINING ROOMS

CANDY BARR - accommodates up to 24 guests

TEMPEST STORM - accommodates up to 14 guests

PRIVATE ROOMS COMBINED - seats up to 38 guests

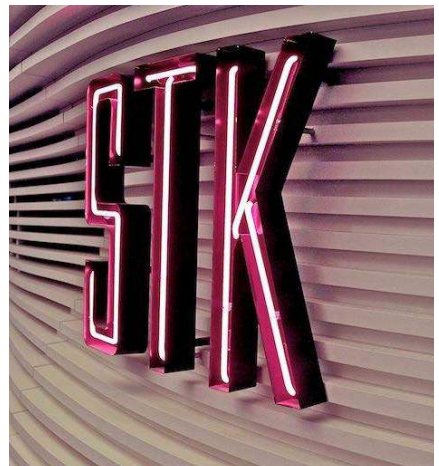
ONLINE

STKSTEAKHOUSE.COM



CONTACT

RestaurantSales@CosmopolitanLasVegas.com





CREATE YOUR OWN

Prix fixe Menu

SELECT SEVERAL IN EACH CATEGORY OR LET US KNOW YOUR BUDGET
AND WE CAN CREATE A MENU FOR YOU



Brunch Menu

Bottoms Up

MIMOSA OR BLOODY MARY

35 per person | 90 minutes

STARTERS

CLASSIC CAESAR

parmigiano-reggiano - lemon black pepper emulsion
herb crouton 22

BLUE ICEBERG

nueske's applewood smoked bacon - point Reyes blue
cherry tomato 24

TUNA TARTARE*

hass avocado - taro chips - soy-honey emulsion 29

YELLOWTAIL CRUDO

spicy aioli - crispy garlic - shiso 33

LIL' BRGS*

wagyu beef - special sauce - sesame seed bun 29

JALAPEÑO PICKLED SHRIMP COCKTAIL

cocktail sauce - lemon 29

OYSTERS ON A HALF SHELL*

mignonette - cocktail sauce - lemon 1/2 dz 27 | 1 dz 53

PASSED APPETIZERS

(priced per piece)

GIANT TATER TOTS 2

GREEN GODDESS 7
SALMON SLIDER

FILET LOLLIPOP 8

SHORT RIB CROQUETTES 4

TUNA TARTARE TACO 5

ENTRÉES

SMOKED PORK BELLY BENEDICT

maple glazed bacon - shishito peppers - poached eggs
hollandaise - toasted english muffin - chili flakes 29

EGGS & AVOCADO ON TOAST

smashed avocado - cilantro - grilled sourdough bread
poached eggs - jalapeño - extra virgin olive oil
toasted pumpkin seeds 28

LOBSTER & EGGS BENEDICT

lobster - baby spinach - poached eggs - caviar hollandaise
toasted english muffin 39

WAGYU BURGER BKFT

7oz beef patty - american cheese - bacon - fried egg
lettuce - tomato - onion - special sauce - fries 27

CINNAMON FRENCH TOAST

brioche - berries - cream cheese icing - maple syrup 25

TRUFFLE STEAK & EGG*

wagyu flat iron 8oz - fried egg - shaved truffle
crispy potatoes - truffle buttered brioche 48

HOT CHICKEN & WAFFLE

butter milk waffles - fried hot chicken thigh - pickles
coleslaw - maple BBQ sauce 28

EGG WHITE OMELET

roasted pepper relish - caramelized onions - avocado
sautéed spinach - mushrooms - emmental cheese
baby green leaves 27

6oz FILET & LOBSTER TAIL 79

6oz FILET & 3 GRILLED PRAWNS 69

STK

FILET 6oz 52

FILET 10oz 69

NY STRIP 14oz 65

BONE-IN FILET 14oz 84

DRY-AGED DELMONICO 14oz 89

COWGIRL RIBEYE 16oz 89

DRY-AGED BONE-IN STRIP 18oz 89

**Menu items are subject to change based upon availability & seasonal changes.*

Dinner Menu

STARTERS

CLASSIC CAESAR

parmigiano-reggiano - lemon black pepper emulsion
herb crouton 22

BLUE ICEBERG

nueske's applewood smoked bacon - point Reyes blue
cherry tomato 24

TUNA TARTARE*

hass avocado - taro chips - soy-honey emulsion 29

LIL' BRGS*

wagyu beef - special sauce - sesame seed bun 29

YELLOWTAIL CRUDO

spicy aioli - crispy garlic shiso 33

RED KING CRAB CAKE

whole grain mustard cream - chili thread
cucumber mustard seed salad 69

KALE SALAD

organic red quinoa - cranberries - apples 21

OYSTERS ON A HALF SHELL*

mignonette - cocktail sauce - lemon 1/2 dz 27 | 1 dz 53

JALAPEÑO PICKLED SHRIMP COCKTAIL

cocktail sauce - lemon 29

ALASKAN RED KING CRAB

green goddess - cocktail sauce - lemon 79

OYSTERS ROCKEFELLER

pernod - bacon - spinach 37

PASSED APPETIZERS (priced per piece)

GIANT TATER TOTS 2

GREEN GODDESS SALMON SLIDER 7

FILET LOLLIPOP 8

SHORT RIB CROQUETTES 4

TUNA TARTARE TACO 5

ENTRÉES

MARKET FISH

seasonal preparation 52

HALF JIDORI CHICKEN

spring garlic - peas - favas - natural jus 48

BRAISED BEEF SHORT RIB

tomato jalapeño purée - sweet corn - lime 50

ROASTED COLORADO LAMB RACK

honey glazed carrots - baby kale - pomegranate 79

MISO GLAZED CHILEAN SEA BASS

sautéed bok choy - ginger - crispy shallots - thai basil 66

MUSHROOM & TRUFFLE TAGLIATELLE

pecorino - braised mushrooms - baby spinach
shaved black truffle 57

STK

SMALL*

FILET 6oz 52

WAGYU FLAT IRON 8oz 45

MEDIUM*

FILET 10oz 69

NY STRIP 16oz 65

BONE-IN FILET 14oz 84

DRY-AGED DELMONICO 14oz 89

COWGIRL BONE-IN RIBEYE 16oz 89

DRY-AGED BONE-IN STRIP 18oz 89

LARGE*

BONE-IN RIBEYE 34oz 125

DRY-AGED PORTERHOUSE 28oz 135

**Menu items are subject to change based upon availability & seasonal changes.*

Add Ons

STEAK ADD ONS

TOPPINGS

ALASKAN KING CRAB "OSCAR" 49

ALASKAN KING CRAB 39

LOBSTER *MP*

SHRIMP 9 *each*

PEPPERCORN CRUSTED 9

SIGNATURE BUTTERS - 16 *each*

TRUFFLE

LOBSTER

WAGYU UMAMI

SAUCES - 4 *each* - sauce plate 16

STK

STK BOLD

AU POIVRE

RED WINE

BÉARNAISE

HORSERADISH

CHIMICHURRI

BLUE BUTTER

SIDE DISHES

17 *each*

YUKON GOLD MASHED POTATOES

PARMESAN TRUFFLE FRIES

SWEET CORN PUDDING

CRISPY BRUSSELS SPROUTS

bacon - cider glaze

ASPARAGUS

CONFIT MUSHROOMS/ bacon

CREAMED SPINACH

MARKET VEGETABLES

MAC & CHEESE

TRADITIONAL 17

BACON 21

LOBSTER 39

MAC & CHEESE TRIO (*all three*) 49

DESSERTS

16 *each*

BAG O' DONUTS - cinnamon sugar - dulce de leche - raspberry - chocolate

FLOURLESS CHOCOLATE CAKE - chocolate ganache sauce

APPLE PIE - salted caramel - bourbon vanilla ice cream - apple chips

WARM CHOCOLATE CHIP COOKIE - vanilla ice cream - caramel sauce

**Menu items are subject to change based upon availability & seasonal changes.*

Floorplan

