



## STEAKHOUSE SALADS

### Filet Mignon Steak Salad 16.

Watercress, Roasted Red Onions, Feta, Salsa Verde & Crispy Potato Croutons

### Grilled Jumbo Shrimp Thai Chopped Salad 16.

Romaine, Cucumbers, Piquillo Peppers, Candied Peanuts, Mint & Ginger Vinaigrette

### Warm Baby Spinach 12.

Trumpet Mushrooms, Goat Cheese, Toasted Almonds, Truffled Sunnyside Egg

### Traditional Cobb 13.

### Grilled Shrimp Cobb 19.

Warm Smoked Bacon, Point Reyes Blue Cheese, Avocado on Baby Iceberg

### Smoked Chicken Waldorf 13.

Butter Lettuce, Apples, Gruyere Cheese, Candied Walnuts, Dijon Vinaigrette

## STEAKS

*served with shallot - parsley butter & skinny fries*

### Brandt Beef, Calif., Natural, Corn Fed

New York 16oz 29.

Ribeye 16oz 32.

Filet Mignon 10oz 34.

### Snake River Farms

American Kobe Flat Iron 8oz 28

## BURGERS *Your way*

1/2 lb. House Ground Brandt Beef 9.

Served on toasted potato buns from our neighbor Franco American Bakery,  
with lettuce, red onion & housemade bread & butter pickles

### CHEESES

Point Reyes Blue 1.  
Smoked Cheddar 1.  
Sharp Cheddar 1.  
Fontina 1.  
Feta 1.  
Cambozola 1.

### ANIMAL STYLE

Smoked Bacon 1.5  
Crispy Pancetta 1.5  
Sautéed Foie Gras 12.  
Truffled Fried Egg 1.5

### OVER THE TOP

Exotic Mushrooms 2.  
Guacamole 1.5  
Fried Onion Rings 2.  
Caramelized Onions 1.  
Roasted Red Peppers 1.  
Cucumber & Feta Raita 1.

### SAUCES

Black Truffle Aioli 1.  
Steak Sauce .50  
Salsa Verde .50  
Moroccan BBQ .50

## BURGERS *Our way*

*served with skinny fries*

### The Stark Standard 14.

Brandt Beef, Smoked Bacon, Salsa Verde, Cambozola Cheese

### Kobe 16.

Kobe Beef with Truffled Aioli, Fontina Cheese, Caramelized Onions

### Ahi Tuna 16.

Asian Slaw, Cucumbers, Orange Chili Sauce

### Crab Cake 16.

Romesco Aioli, Lemon Fennel Slaw

### Lamb 14.

Moroccan Barbecue Sauce, Feta & Cucumber Raita

## SIDES

Skinny Fries 2.5  
Arugula Salad 4

Caesar 4.

Yam Fries 2.  
Onion Rings 4.

