

STARK'S STEAKHOUSE

OUR STEAKS

served with your choice of sauce

Certified Angus Beef Brand®	USDA Choice	USDA Prime
New York 16oz	25.	35.
Ribeye 16oz	25.	35.
Filet Mignon 10oz	33.	38.
Bacon Wrapped (\$3. Supp)		

In House 28 Day Dry Aged Certified Angus Beef®

Prime Bone In New York 18oz	-	40.
Prime Bone In Ribeye 20oz	-	41.
Porter House for two 32oz (Carved Tableside)		80.

Snake River Farms American Kobe

American Kobe Flat Iron 8oz		29.
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Painted Hills 100% Natural Grass Fed Beef

Filet Mignon 10oz		38.
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FINISHING TOUCHES

Toppers

Pan Seared Foie Gras	14.	Whole Grain Mustard Bearnaise
Roasted Bone Marrow	6.	- Peppercorn - Salsa Verde -
Truffle Fried Egg	3.	Red Wine - Truffle Aioli - House
Blue Cheese Butter	3.	Steak Sauce - Salt Sampler
		additional sauces 2.

Sauces

PRIME RIB OF BEEF

From 5pm *Until it's Gone*

Served with Roasted Garlic Jus & Horseradish
Queen Cut (10 oz.) 25.
King Cut (20 oz.) 45.

STEAK TEMPS

Rare: Cool Red Center
Medium Rare: Warm Red Center
Medium: Hot Pink Center
Medium Well: Hot, Slight Pink Center
Well: Cooked Through

Sides

Cauliflower Gratin	6.
Creamed Spinach	6.
Sauteed Bloomsdale Spinach, Lemon & Pea shoots	5.
Rosemary Yam Fries	5.
Jumbo Onion Rings	6.
Truffled French Fries	6.
Roasted Kabocha Squash, Cardamom, Pumpkin Seed	7.
Roasted Cremini Mushrooms, Miso Vinaigrette	8.
Creme Fraiche Mashed Potatoes	5.
Brussels Sprouts, Andouille Sausage, Apples, Blue Cheese	8.
DeCicco Broccoli, Toasted Pinenuts, Golden Raisins	5.
Big Baked Potato	4.
Big Baked Potato with Everything	8.

OYSTERS & SHELLFISH

Chilled Oysters served with Hogwash & Cocktail Sauce

Blue Points, N.Y.	3.ea
Beau Soleil, N.B.	3.25ea
Kumamoto, Ca.	3.25ea
Marin Miyagi, Ca.	2.75ea

BBQ'd Oysters	3.ea
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Jumbo Shrimp Cocktail	12.
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Mussels a la Plancha	12.
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Clams a la Plancha	14.
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STARTERS

"Potato Skin" Fondue	9.5
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Hand Cut Steak Tartare, Smoked Chili Aioli*	12.
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Ahi Tuna Tartare, Shiso, Pinenuts, Truffled Miso Dressing	13.
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Crispy Calamari, Orange - Chili Gremolata	10.
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Dungeness Crab "Tater Tots", Padron Peppers, Ginger Mustard Aioli	13.
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Tamarind BBQ'd Wild Prawns, Cilantro-Pumpkin Seed Pesto, 1/2 rack	11.
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Pan Seared Foie Gras Pomagranite Cranberry preserve, French Toast	16.
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SOUP & SALADS

Soup of Yesterday	9.
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Iceberg with the Usual Suspects	8.
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Simply Greens Little Gem Greens, Green Goddess Dressing	8.
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Warm Spinach, Mushrooms, Goat Cheese, Almonds, Truffled Sunnyside Egg	9.
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The Required "Caesar"	8.
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Steakhouse Caesars	
Grilled Prime NY Strip, Onion Rings	17.
Garlic Grilled Prawns	16.
Crispy Calamari	14.

Please inform your server of any food related allergies.
Gluten free menu available upon request.

A service charge of 18% will be added to parties of 6 or more

OUR SEAFOOD a la PLANCHA

Sustainable & Safe Harbour Certified

Arctic Char, Indian Spices, Cucumber Dill Yogurt	22.
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Caramelized Butterfish, Ginger Vinaigrette	24.
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Black & Blue Ahi Tuna Steak	22.
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Tamarind BBQ'd Wild Prawns,	20.
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Pacific Seabass, Citrus & Fresh Bay Leaf	25.
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Sea Scallops, Tomatoes, Basil, Garlic	25.
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Petrale Sole, Roasted Grapes, Capers, Almonds	20.
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Maine Lobster, 1 1/2 pounds, Lemon Garlic Butter	A.Q.
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CLASSICS

Surf & Turf 6 oz. Petite Filet & 1/2 Rack of Shrimp	31.
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Chicken "Under a Brick", Panzanella Salad, Lemon Parsley Jus	18.
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BURGER BAR

Served with House Pickles & Fries

Stark Standard

Smoked Bacon, Salsa Verde & Cambozola Cheese	14.
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1/2 pound Prime Ground Beef Burger

10.

You Build It: 2. ea

Cheddar, Blue Cheese, Gruyere, Cambozola, Fontina
Bacon, Caramelized Onions, Onion Ring,
Mushrooms, Steak Sauce, Truffle Aioli, Salsa Verde

Truffle Fried Egg 3. Seared Foie Gras 14.

OODLES OF NOODLES

Four Cheese Mac with Dijon	12.
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Cambozola Cheese Mac with Tomato & Basil	13.
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Pimento Cheese Mac Linguinca Sausage & Roasted Pasilla Peppers	14.
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Black Truffle & Goat Cheese Mac with Chives	15.
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Corkage: The first two bottles are on us.
\$15 per bottle thereafter.

STARK'S STEAKHOUSE

Beer

Draught

Stark's Steakhouse Pale Ale	4.5
Stella Artois	5.
Anderson Valley Winter Solstice	5.
Firestone Union Jack IPA	5.

Bottle

Pabst Blue Ribbon, WS	3.75
Budweiser, MO	4.
Bud Light, MO	4.
Abita Turbodog Brown Ale, LA	5.
Anderson Valley Oatmeal Stout, CA	5.
Scrimshaw Pilsner, CA	5.
Speakeasy Prohibition, CA	5.
Stone Ruination Imperial IPA, CA	5.
Franziskaner Weissbier, DE	5
La Fin Du Monde Golden Ale, CAN	6.
Hitachino Nest White Ale, JPN	9.
Chimay, BE	9.
Beck's N/A, DE	5.
ACE Hard Pear Cider, CA	5.

Non-Alcoholic Options

Juice, Soda & Alcohol Free Cocktails

Honey Rosemary Spritzer	4.5
Roasted Grape Soda	4.5
Cucumber Vanilla Soda	4.5
Vanilla Mint Julep	4.5
Coke, Diet Coke, Ginger Ale, Sprite	4.
Iced Tea or Lemonade	4.
Fever Tree Ginger Beer (200ml)	3.5
Llanllyr Source Sparkling/Still Bottled Water	6.

Remember These?

Mint Me In Rio
Glasgow Mule
The McQueen
Shanghai Collins
Let's Do It For Johnny, Man

**We can still make 'em. (And some others)
Just ask!**

And if you want to get all newfangled and try something we're working on, ask about that, too. We like surprises.

And tequila. We like tequila.

Stark's Specialty Cocktails

Starkarita 10.

California is responsible for 37% of the world's tequila consumption. We're taking credit for at least 2% of that.
Tres Agaves Reposado, Agave Nectar, Royal Combier, Lime

The Four Horsemen 9.

I was born in San Francisco. Something tells me that this drink is better suited there. But, we'll see. Put on your skinny jeans, Wayfarers, ironic hat and your sister's t-shirt and give it a try. (Then judge us. We know you will.)
Bulleit Rye, Fernet Branca, Caramelized Persimmon Syrup, Del Maguey Mezcal Vida, Falernum Bitters, Peach Bitters, Lemon

My Lady Pirate 9.5

When is it ever wrong to fall in love on the open sea? I say never. There's something really attractive about a woman and a ship. Her flowing hair. The smell of the sea on her bare skin. The scurvy. The seasickness. The lack of sanitation and an overall sense of safety. Color me "in love".
Ron Matusalem Gran Reserva, Chartreuse, Royal Combier, Mint, Tonic

The Decade 10.

Isn't this The Final Countdown? No, not the song, but to the End of Days? Rapture? Armageddon? Aren't all of those AMAZING films or songs, too? So isn't this my perfect storm of topical humor involving current events and pop culture references? Better end soon. Because I'm on top.
Ransom Old Tom Gin, Limoncello, Fennel Honey, Oregano, Citrus

The Good Eye 9.

A woman I dated once told me that she had suffered a few concussions from her time "dealing with horses". Clearly, I thought, she was a horse trainer. No. She was a horse thief. And had been beaten senseless on several occasions. So, apparently, she was a mediocre horse thief. But excellent at predicting earthquakes.
Death's Door Vodka, Chase Elderflower, Pomegranate, Ginger, Lemon, Lime, Roederer Estate Brut

Enrico/Enrique 9.5

Did you know that Clint Eastwood and I grew up together? It's true. He actually spent the night at my house a few times. He's a whiz in the kitchen, has an excellent roundhouse kick...and is an AMAZING kisser. You know what? Nostalgia isn't what it used to be.
Espolón Tequila Blanco, Dimmi Veloce, Red Grapefruit, Apricot, Lime

Old Standby 9.5

I am notorious for disappearing. Disappearing without a word. The Irish Goodbye. I don't like the whole hugging, chatting, making plans, one more shot, two more beers, forty five minute goodbye. It's an anchor I refuse to sink. We'll see each other tomorrow. Relax.
Ciroc Peach Vodka, Orange, Lemon, Warming Spices

The Other Man 10.

I bought my friends daughter some rather expensive shoes the other day. He seemed...miffed. Like I was trying to one-up him. It's not as if I bought his wife the gym membership that we all know she needs. Or a face lift. They're shoes. So what? I like nice things. And skinny chicks. Sue me.
Buffalo Trace, Pür Blood Orange Spice, Rosemary, Chiles, Cranberry

Just Thinkin' About Amaro 9.5

Whilst growing up in an orphanage, I developed a habit of enjoying a digestif after my evening meal. The nuns were never on board, but I didn't care. I was a rogue. A rebel. A dreamer. I was also blacked out. Often.
Meletti Amaro, Dewars White Label, Egg White, Lemon (Do it for Annie!)

Wines By The Glass

Bubbles

	G1/Bt1
Graham Beck Brut Rose <i>South Africa, 2008</i>	10./40.
Roederer Estate Brut <i>Anderson Valley, NV</i>	11./44.
Iron Horse Vintage Brut <i>Green Valley, 2006</i>	14./56.

White

Kendall-Jackson "Vintner's Reserve" Riesling <i>Monterey County, 2008</i>	6./24.
Dom. de al Quilla Muscadet (Sur Lie) <i>Sevre & Maine, France 2010</i>	6./24.
MacMurray Ranch Pinot Gris, <i>Russian River Valley 2010</i>	7./28.
Whitehaven Sauvignon Blanc <i>Marlborough, NZ 2010</i>	8./32.
Bedrock Wine Co. "Cuvee Karatas" Semillon <i>Sonoma Valley, 2010</i>	9.5/38.
Horse & Plow "Grist Vineyard" Viognier <i>Dry Creek Valley, 2010</i>	10./40.
Björnstad Chardonnay <i>Sonoma County, 2008</i>	10./40.
Etude Chardonnay <i>Carneros, 2009</i>	13./52.

Red

Las Rocas "Vinas Veijas" Garnacha <i>Calatayud, Spain, 2009</i>	8./32.
Keenan Merlot <i>Napa Valley/Carneros, 2007</i>	9./36.
Enos "Girasole" Cabernet/Sangiovese <i>Dry Creek Valley, 2008</i>	9./36.
County Line Pinot Noir <i>Anderson Valley, 2009</i>	11./44.
Orin Swift "Saldo" Zinfandel <i>Napa Valley 2009</i>	12./48.
Cep Syrah <i>Sonoma Coast, 2009</i>	12./48.
Stryker Sonoma "Fanucchi Ranch" Sangiovese <i>Alexander Valley, 2007</i>	12./48.
Paul Mathew "TNT Vineyards" Pinot Noir <i>Russian River Valley 2008</i>	14./56.
Ramey Cabernet Sauvignon <i>Napa Valley, 2006</i>	15./60.



Stickies

Late Harvest & Icewine

Dashe "Bella Vnyd." Zinfandel, 2008	8.
Collier Falls Primitivo, 2009	9.
Bedrock Semillon, 2009	10.
Dom. Weinbach Pinot Gris Altberg "Vendage Tardive" 2005	11.
Olivares Dulce Monastrell .500, 2006	13.
Inniskillin "Vidal" Icewine, 2009	16.

Port

Noval "Black" Ruby	7.
Taylor Fladgate 10 yr. Tawny	9.
Nieport 1998 Colheita	11.
Cockburn Late Bottled Vintage, 2006	12.
Sandeman 40 yr. Tawny	16.
Warre's Vintage 1985	20.
Graham's Vintage, 1970	34.

Madeira & Sherry

Hidalgo Fino (Dry) Sherry NV	6.
Bodega Osborne Pedro Ximinez Sherry, NV	6.
Cossart-Gordon 15 yr Bual Madeira	10.
The Rare Wine Co. "New York" Malmsey Madeira	12.

Grappa & Digestivo

Fernet Branca	7.
Romana Sambuca	7.
Nonino Amaro	8.
Nonino Montovigno il Moscato Grappa	9.

Republic of Tea

British Breakfast	
Chamomile Lemon	
The People's Green Tea	
Organic Mint Fields	
4. each	

Sweets

Chocolate Chunk Banana Bread Pudding

Mama Janne's Cream Cheese Pie
Topped with
Huckleberry Apple Butter

Warm Chocolate Souffle Cake
Knob Creek Butter Pecan Ice Cream

Butterscotch Creme Brulee with
"Papa Bear's" Kettle Corn

Meyer Lemon Pudding Cake
Crushed Raspberries
Vanilla Bean Creme Fraiche

Frozen Hot Chocolate
Whopper Foam
Chocolate Crackle Cookies

Pear And Ginger Crisp
Zabaglione Ice cream

all dessert 8.

Coffee Drinks

Irish Coffee 10.
Irish whiskey, sugar cube, coffee, cream

Keoke Coffee 10.
Brandy, Kahlua, creme de cacao, coffee, cream

Royale Coffee 10.
Cognac, sugar cube, coffee, cream

Cafe Amore 10.
Amaretto, Brandy, coffee, cream

Mexican Coffee 10.
Tequila, Kahlua, coffee, cream

Calypto Coffee 10.
Rum, Kahlua, coffee, cream

Bailey's Coffee 10.
Bailey's Irish Cream, coffee, cream

DF Coffee 10.
*Bailey's Irish Cream, Crown Royal, Kahlua,
creme de cacao, coffee, cream*

Night Caps

Grasshopper 7.
Crème de Menthe, Crème de Cacao, Cream

Golden Cadillac 7.
Galliano, Crème de Cacao, Cream

Pink Squirrel 7.
Cream de Noyaux, Crème de Cacao, Cream

Cherry Flip 7.
Wild Cherry Brandy, Cream

Brandy Alexander 7.
Brandy, Crème de Cacao, Cream, Nutmeg

Stork Club Happy Hour

3-6 Monday through Saturday

\$1.75 ea

BBQ Oyster
Oyster on the half shell
Tuna Tartare Taco
Chilled Jumbo Shrimp
Prime Meatloaf Slider
Truffle Fries
Yam Fries

\$3.75

Tri Tip Bahn Mi
Potato Skin Fondue
Sweet Chili Chicken Wings
Moroccan Chicken Meatballs
Spicy Hummus & Fried Indian Bread
Buttermilk Onion Rings
Crispy Calamari
House Garlic Bread

\$5.00

Half-Rack of Tamarind BBQ'd Prawns
Dungeness Crab Tater Tots
Flatbread with Gruyere, Caramelized Onions,
Apples & Truffle Honey

Mini Burgers

Classic Hamburger
Cheddar Burger w/Bacon
Cambozola and Salsa Verde

Happy Hour Cocktails

\$2.75

Stark's Pale Ale

\$5.

Happy Hour White

\$5.

Happy Hour Red

Happy Hour Cocktails, \$5.

The Rufus

*Jim Beam "Red Stag" Black Cherry Bourbon, Ginger Ale,
Lemon*

The Lucy

Sobieski Cytron Vodka, Lime, Simple Syrup

Margarita Monday's...AND TUESDAYS!

Tierras Reposado, Fresh Lime, Brown Sugar Simple Syrup

**Home of the Classic \$2.50
Beefeater Martini**

BEEFEATER
LONDON

Wednesdays, Thursdays & Saturday during Happy Hour
Limit **2** per guest, because there can be too much of a
good thing.

STARK'S STEAKHOUSE

OUR STEAKS

served with your choice of sauce

Certified Angus Beef Brand®	USDA Choice	USDA Prime
New York 16oz	25.	35.
Ribeye 16oz	25.	35.
Filet Mignon 10oz	33.	38.
Bacon Wrapped (\$3. Supp)		

In House 28 Day Dry Aged Certified Angus Beef®

Prime Bone In New York 18oz	-	40.
Prime Bone In Ribeye 20oz	-	41.
Porter House for two 32oz (Carved Tableside)		80.

Snake River Farms American Kobe

American Kobe Flat Iron 8oz		29.
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Painted Hills 100% Natural Grass Fed Beef

Filet Mignon 10oz		38.
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FINISHING TOUCHES

Toppers

Pan Seared Foie Gras	14.	Whole Grain Mustard Bearnaise
Roasted Bone Marrow	6.	- Peppercorn - Salsa Verde -
Truffle Fried Egg	3.	Red Wine - Truffle Aioli - House
		- Salt Sampler-
		additional sauces 2.

Sauces

PRIME RIB OF BEEF

From 5pm *Until it's Gone*
Served with Roasted Garlic Jus & Horseradish
Queen Cut (10 oz.) 25.
King Cut (20 oz.) 45.

STEAK TEMPS

Rare: Cool Red Center
Medium Rare: Warm Red Center
Medium: Hot Pink Center
Medium Well: Hot, Slight Pink Center
Well: Cooked Through

Sides

Sauteed Bloomsdale Spinach, Lemon & Pea shoots	5.
Roasted Cremini Mushrooms, Miso Vinaigrette	8.
Creme Fraiche Mashed Potatoes	5.
Brussels Sprouts, Andouille Sausage, Apples, Blue Cheese	8.
DeCicco Broccoli, Toasted Pinenuts, Golden Raisins	5.
Big Baked Potato	4.
Big Baked Potato with Everything	8.
Roasted Kabocha Squash, Cardamom, Pumpkin Seed	7.

OYSTERS & SHELLFISH

Chilled Oysters served with Hogwash & Cocktail Sauce

Blue Points, N.Y.	3.ea
Beau Soleil, N.B.	3.25ea
Kummomoto, Ca.	3.25ea
Marin Miyagi, Ca.	2.75ea

BBQ'd Oysters	3.ea
Jumbo Shrimp Cocktail	12.
Mussels a la Plancha	12.
Clams a la Plancha	14.

STARTERS

Hand Cut Steak Tartare, Smoked Chili Aioli*	12.
Ahi Tuna Tartare, Shiso, Pinenuts, Truffled Miso Dressing	13.
Tamarind BBQ'd Wild Prawns, Cilantro-Pumpkin Seed Pesto, 1/2 rack	11.
Pan Seared Foie Gras Red Wine Cherries,	16.

SOUP & SALADS

Soup of Yesterday	9.
Iceberg with the Usual Suspects	8.
Simple Greens Little Gem Greens, Green Goddess Dressing	8.
Warm Spinach, Mushrooms, Goat Cheese, Almonds, Truffled Sunnyside Egg	9.
The Required "Caesar"	8.
Steakhouse Caesars Grilled Prime NY Strip, Garlic Grilled Prawns	17. 16.

OUR SEAFOOD a la PLANCHA

Sustainable & Safe Harbour Certified

Arctic Char, Indian Spices, Cucumber Dill Yogurt	22.
Caramelized Butterfish, Ginger Vinaigrette	24.
Black & Blue Ahi Tuna Steak	22.
Tamarind BBQ'd Wild Prawns,	20.
Pacific Seabass, Citros & Fresh Bay Leaf	25.
Sea Scallops, Tomatoes, Basil, Garlic	25.
Petrale Sole, Roasted Grapes, Capers, Almonds	20.
Maine Lobster, 1 1/2 pounds, Lemon Garlic Butter	A.Q.

CLASSICS

Surf & Turf 6 oz. Petite Filet & 1/2 Rack of Shrimp	31.
Chicken "Under a Brick", Arugula Currant Salad, Lemon Parsley Jus	18.

BURGER BAR

Served with House Pickles & Fries

Stark Standard

Smoked Bacon, Salsa Verde & Cambozola Cheese 14.

1/2 pound Prime Ground Beef Burger 10.

You Build It: 2. ea

Cheddar, Blue Cheese, Gruyere, Cambozola, Fontina Bacon, Caramelized Onions, Mushrooms, Truffle Aioli, Salsa Verde

Truffle Fried Egg 3. Seared Foie Gras 14.

Gluten Free Menu