

STARK'S STEAKHOUSE

STARTERS

Chilled Select Oysters, <i>Hogwash & Cocktail Sauce</i>	2.ea
BBQ'd Oysters	2.50 ea
Crispy Calamari, Orange - Chili Gremolata	10.
Dungeness Crab "Tater Tots", Shishito Peppers, Ginger Mustard Aioli	13.
"Potato Skin" Fondue	9.5
Hand Cut Steak Tartare, Smoked Chili Aioli	12.
Ahi Tuna Tartare, Shiso, Pinenuts, Truffled Miso Dressing	13.
Jumbo Shrimp Cocktail, Horseradish Cocktail Sauce	12.
Tamarind BBQ'd Wild Prawns, Cilantro-Pumpkin Seed Pesto Half Rack 11. / Full Rack 19.	
House Smoked Salmon, Horseradish Creme Fraiche, Meyer Lemon Oil	13.

CHEF'S
HAPPY MEAL

Hand Cut Steak Tartare
Truffle Fries
Stark's Pale Ale
19.

Complete with Toy!!

SOUP & SALADS

Soup of Yesterday	9.
Baby Beets, Feta Cheese, Orange & Horseradish Vinaigrette	9.5
Iceberg with the Usual Suspects	7.5
Baby Lettuce Salad with Apples, Candied Walnuts & Gruyere	7.5
Warm Spinach, Mushrooms, Goat Cheese, Almonds, Truffled Sunnyside Egg	9.
The Required "Caesar"	7.
Steakhouse Caesars	
Grilled Filet Mignon, Onion Ring "Croutons"	17.
Garlic Grilled Prawns	16.
Crispy Calamari	14.
Roasted King Salmon	18.

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

Our steak philosophy: Serve the best, because you deserve the best.
All Prime All the Time

OUR STEAKS served with your choice of sauce

Prime Certified Angus Beef

New York 16oz	31.
Ribeye 16oz	33.
Filet Mignon 10oz	36.
Bacon Wrapped (\$3. Supp)	

In House 28 Day Dry Aged

Prime Bone In New York 18oz	38.
Prime Bone In Ribeye 20oz	39.

Painted Hills, Oregon Grass Fed

Filet Mignon 10oz	36.
Bacon Wrapped (\$3. Supp)	

Masami Cattle Ranch

American Kobe Flat Iron 8oz	29.
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FINISHING TOUCHES

Toppers

Sauteed Foie Gras	12.
Roasted Bone Marrow	5.
Truffle Fried Egg	3.
Blue Cheese Butter	3.

Sauces

Whole Grain Mustard Bearnaise, Red Wine, Peppercorn,	
Salsa Verde, Boursin Cheese, Truffle Aioli, House Steak Sauce,	
Salt Sampler	

additional Sauces 2.

REAL PRIME RIB OF BEEF

Every Night
From 5pm *Until it's Gone*
Served with Roasted Garlic Jus & Horseradish
25.

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 (serves 2-4)

Cauliflower Gratin	6.
Creamed Spinach	5.
Rosemary Yam Fries	5.
Jumbo Onion Rings	5.
Truffled French Fries	6.
Four Cheese Mac	5.
Sauteed Exotic Mushrooms	9.
Creme Fraiche Mashed Potatoes	5.
Brussels Sprouts, Andouille Sausage, Blue Cheese	7.
Sauteed Spinach, Golden Raisins, Pinenuts	5.

SEAFOOD

Barrel Roasted Wild Salmon, Lemon Cucumber Relish	19.
Caramelized Butterfish, Potato Mushroom "Hash", Ginger Vinaigrette	21.
Black & Blue Ahi Tuna Steak, Spinach, Pea Shoots, Caramelized Onions	21.
Tamarind BBQ'd Wild Prawns, Green Papaya Slaw, Cilantro-Pumpkin Seed Pesto, Half Rack 11. / Full Rack 19.	

PASTA

Butternut Squash Gnocchi, Hazelnuts, Swiss Chard, Truffle Brown Butter	Half Order 8. / Full 16.
Black Pepper Pappardelle, Bay Scallops, Pancetta Caramelized Parsnips	Half Order 9.5. / Full 19.
Short Rib Ravioli Horseradish Gremolata	Half Order 9. / Full 18.

CLASSICS

Pork Holstein with Sunnyside Egg, Smoked Bacon Butter & Frivolous Greens	18.
Chicken "Under a Brick", Arugula Salad, Lemon Parsley Jus	19.
Grilled Sonoma Lamb Chops, Pomegranate BBQ & Mint Chutney	28.

BURGER BAR

Served with House Pickles & Parmesan Fries

Stark Standard

Smoked Bacon, Salsa Verde & Cambozola Cheese
14.

Kobe Burger

Caramelized Onions, Fontina Cheese & Truffle Aioli
16.

1/2 pound Prime Ground Beef Burger

10.
You Build It: 2. ea
Cheddar, Blue Cheese, Gruyere, Cambozola,
Bacon, Caramelized Onions, Onion Ring,
Mushrooms, Steak Sauce, Truffle Aioli, Salsa Verde
3.
Truffle Fried Egg
12.
Foie Gras Topper

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