

STARK'S STEAKHOUSE

OYSTERS & SHELLFISH

Chilled Oysters served with Hogwash & Cocktail Sauce

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

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 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.
-----------------------------	--	-----

Painted Hills 100% Natural Grass Fed Beef

Filet Mignon 10oz		38.
-------------------	--	-----

FINISHING TOUCHES

Toppers

Pan Seared Foie Gras	14.
Roasted Bone Marrow	6.
Truffle Fried Egg	3.

Sauces

Whole Grain Mustard Bearnaise	
- Peppercorn - Salsa Verde - Red Wine - Truffle Aioli - House	
- Salt Sampler-	
additional sauces	2.

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.

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