

Market Salads

BABY GEM CAESAR

manchego cheese - lemon black pepper emulsion
herb croutons 25

BLUE ICEBERG

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

BURRATA

heirloom tomato - watermelon radish - frisée - fried basil
cherry balsamic vinaigrette 26

SHAVED BRUSSEL SPROUTS SALAD

granny smith apples - pickled red onions - goat cheese
marcona almonds - sherry elixir - red wine vinaigrette 29

Starters

TUNA TARTARE*

hass avocado - soy honey emulsion
malanga chips 28

CRISPY CALAMARI

basil - shishito peppers - roasted garlic & lime aioli
asian chili sauce 26

LIL' BRGS*

wagyu beef - special sauce - sesame seed bun 29
add truffles 18 add foie gras 24

ROASTED BEETS

chayote slaw - tomatillo salsa - local cheese
poppy seeds 24

BEEF TARTARE*

tarragon ranch - caramelized onions
sesame crackers 31

CRISPY OCTOPUS

sweet plantain puree - ajì amarillo & rocoto sauce
potato curls 29

Raw Bar

CEVICHE

green papaya salad - spicy creole - yuca - crispy quinoa 27

PICKLED SHRIMP COCKTAIL

cocktail sauce - lemon 35

OYSTERS ON A HALF SHELL

mignonette - cocktail sauce - lemon
27- half dozen / 49 - dozen

HALF CHILLED LOBSTER 40

ALASKAN RED KING CRAB 70

Seafood Platter

served family style for the table with: cocktail sauce - mignonette - fresh horseradish

**OYSTERS - CEVICHE - SHRIMP - MUSSELS
ALASKAN KING CRAB - MAINE LOBSTER**

49 per person (2 person minimum)

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**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition. Some items may contain allergy related products. Please inform your server of any allergies.*

Menu is subject to change.

Surf & Turf

FILET 6OZ & 5OZ LOBSTER TAIL 75
FILET 6OZ & 3 SHRIMP 80

*SMALL**

FILET 6OZ 54
BAVETTE 8OZ 49

*MEDIUM**

FILET 10OZ 75
RIBEYE FILET 10OZ 78
NY STRIP 14OZ 67
BONE-IN FILET 14OZ 93
DRY-AGED DELMONICO 14OZ 129
COWGIRL RIBEYE 16OZ 99

*LARGE**

DRY-AGED TOMAHAWK 34OZ 218
DRY-AGED PORTERHOUSE 28OZ 140

WAGYU SELECTION (4oz min.)*

JAPANESE A5 FILET 44 per oz
JAPANESE A5 NY STRIP 39 per oz

TOPPINGS

KING CRAB "OSCAR" 32
LOBSTER 23
SHRIMP 11 EACH
FOIE GRAS 24
HERB BUTTER 9
PEPPERCORN CRUSTED 5
MUSHROOMS 10

SIGNATURE BUTTERS 12 each

TRUFFLE - LOBSTER - WAGYU UMAMI

SAUCES (CHOOSE 1)

additional 4 each - sauce plate 29

STK • STK BOLD • AU POIVRE
RED WINE • BÉARNAISE • HORSERADISH
CHIMICHURRI • BLUE BUTTER

Entrées

BRAISED SHORT RIB

mashed potatoes - roasted pepper relish
crispy shallots - red wine glaze 47

LOBSTER RAVIOLI

creamy lobster bisque - parmesan cheese
scallop - shrimp - mussels - halibut 59

ROASTED PUMPKIN

grains salad - fresh shaved truffles 32

HALIBUT

root vegetables mash - herb gremolata 45

SEARED SALMON

cherry tomatoes - charred broccolini
kalamata tapenade 47

PORK CHOP KUROBUTA

mampostea rice - charred scallions
tamarind & tomato chutney 51

ORGANIC CHICKEN

roasted brussels sprouts - bacon
apricot glaze - leeks 39

Sides

16 each

CORN PUDDING

PARMESAN TRUFFLE FRIES

MARKET VEGETABLES

**MASHED POTATOES WITH
PARMESAN CRUST**

CHARRED BROCCOLINI

CREAMED SPINACH

TATER TOTS

TRUFFLE RISOTTO

Mac & Cheese

TRADITIONAL 16

BACON 19

TRUFFLE 23

LOBSTER 32

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