

STACK

RESTAURANT & BAR

EXECUTIVE CHEF
JESSICA PERLSTEIN

  STACKLV
 STACK-RESTAURANT

SHELLS

OYSTERS IN A HALF SHELL* 4 EACH
Daily Selection / Mignonette

SHRIMP COCKTAIL 19
Classic Presentation

KING CRAB COCKTAIL 23
Cocktail / Mustard Dip

SHELLFISH STACKS 90/140

SOUP & GREENS

CHUNKY TOMATO 17
Cheesy Pizza Bread

CAESAR* 15
As it should be

WEDGE 15
Smoked Bacon / Blue Cheese / Egg / Tomato

ARUGULA 16
Shaved Fennel / Seasonal Berries / Sherry Vinaigrette

STARTERS

MEAT & CHEESE COMBO 29
Salt / Time & Love

PORK BELLY STEAM BUN 19
Soy Glaze / Pickled Vegetables

SPICY CRAB 25
Crispy Sushi Rice / Ponzu

WINGS 19
Signature Sauce / Blue Cheese

BAY SCALLOP CEVICHE* 22
Coconut / Lime / Ginger / Serrano Pepper

PIGS IN A BLANKET 17
Yes, we tuck them in ourselves

BAKED CRAB FONDUE 23
King Crab / Country Bread / Garlic Crumbs

CRISPY 2 Dipping Sauces

ROCK SHRIMP 17

CALAMARI 17

COMBO OF 2 30

HOT ROCKS*

SIRLOIN 21

IBERICO PORK 24

CLASSICS

CLASSIC WAGYU BURGER* Vermont Aged White Cheddar / Bacon / Louie Sauce 30

ULTIMATE SURF & TURF (FOR TWO) 180
2lb Stuffed Maine Lobster / 40oz Porterhouse Steak* / 2 Sides

RACK OF LAMB* Olive Tapenade / Tzatziki / Extra Virgin Oil 46

SLOW COOKED MARY'S CHICKEN Tomato Braised / Pee Wee Potatoes / Roasted Garlic 34

TRUFFLE PENNE Pancetta / Truffle Cream Sauce / English Peas 35

SEA

SCALLOPS* Braised Pork Belly / Cauliflower Leek Puree / Sherry Jus 40

WILD SALMON* Roasted Baby Fall Vegetables / Blood Orange Beurre Blanc 37

2LB STUFFED MAINE LOBSTER Ritz Cracker® King Crab Stuffing M.P.

WHITEBASS* Citrus Risotto / Chive Oil 37

LAND

SHORT RIB "POT ROAST" Horseradish Mashed Potatoes / Shaved Apple Fennel Salad 46

STEAK FRITES* Dry Aged NY / Au Poivre / Garlic Parmesan Fries 56

8OZ FILET* Shishito Peppers / Red Wine Demi 49

COWBOY STEAK* 24oz Ribeye / Crispy Onion / Red Wine Demi 70

14OZ BROOKLYN FILET* Shallot Butter 64

ALL STEAKS CAN SURF*

KING CRAB OSCAR 25 / JUMBO SHRIMP SCAMPI 21 / LOBSTER TAIL 32

SIDES

SPINACH 11
Extra Virgin / Lemon / Garlic

LOADED MAC & CHEESE 13
Bacon / Cheddar / Scallion

GREEN BEAN TEMPURA 11
Togarashi / Garlic / Lemon Aioli

CRISPY BRUSSELS 12
Bourbon Maple / Spiced Pecan

PEAS & CARROTS 11
Fine Herb Butter Sauce

WHIPPED POTATOES 11
Better than Mom's

ROASTED MUSHROOMS 13
Fine Herbs

ADULT TATER TOTS 15
Bacon & Brie Stuffed

*THOROUGHLY COOKING FOODS OF ANIMAL ORIGIN SUCH AS BEEF, EGGS, FISH, LAMB, MILK, POULTRY OR SHELLFISH REDUCES THE RISK OF FOOD BORNE ILLNESS. INDIVIDUALS WITH CERTAIN HEALTH CONDITIONS MAY BE AT HIGHER RISK IF THESE FOODS ARE CONSUMED RAW OR UNDERCOOKED.