

EXECUTIVE CHEF  
JESSICA PERLSTEIN

# STACK

RESTAURANT & BAR

  STACKLV  
 STACK-RESTAURANT

## SHELLS

**OYSTERS ON THE HALF SHELL\*** 4 each  
Daily Selection / Mignonette

**SHRIMP COCKTAIL** 19  
Classic Presentation

**KING CRAB COCKTAIL** 23  
Cocktail / Mustard Dip

**SHELLFISH STACKS\***  
Daily Oyster / Jumbo Shrimp / King Crab  
Small 90 / Large 140

## SOUP & GREENS

**SMOKED POTATO & LEEK SOUP** 18  
Bacon / Cheddar Fritters

**CAESAR\*** 16  
As it should be

**WEDGE** 16  
Smoked Bacon / Blue Cheese / Egg / Tomato

**CLAUDIA'S GREENS** <sup>VEGAN</sup> 16  
Local Farm Veggies / Seasonal Vinaigrette

## STARTERS

**MEAT & CHEESE COMBO** 29  
House-made Charcuterie and Jams

**PORK BELLY "SLOPPY JOES"** 19  
Chipotle / Coleslaw

**MINI LAMB GYRO** 21  
Hummus / Tzatziki / Mint

**HAMACHI\*** 23  
Yellowtail Crudo / Avocado Lime Salsa /  
Pickled Fresno Chili

**TUNA TARTARE\*** 25  
Avocado / Shrimp Chips / Soy Wasabi

**CRISPY** 2 Dipping Sauces  
Rock Shrimp 17 / Calamari 17 / Combo 30

## SIGNATURE

**HOT ROCKS\*** 21  
Sirloin

**SPICY CRAB** 25  
Crispy Sushi Rice / Ponzu

**PIGS IN A BLANKET** 18  
Yes, we tuck them in ourselves

**WINGS** 21  
Signature Sauce / Blue Cheese

## CLASSICS

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

**ULTIMATE SURF & TURF (FOR TWO)** 180  
2lb Stuffed Maine Lobster / 32oz Porterhouse Steak\* / 2 Sides

**RACK OF LAMB\*** Olive Tapenade / Tzatziki / Extra Virgin Oil 50

**SLOW COOKED MARY'S CHICKEN** Peewee Potato / Scallions / Pimento Peppers / Garlic / Spinach 38

**ANGEL HAIR PASTA** Pancetta / Truffle Cream Sauce / English Peas 35

## SEA

**SCALLOPS\*** Braised Pork Belly / Cauliflower Leek Puree / Sherry Jus 41

**VERLASSO SALMON\*** Sautéed Squash / Zucchini / Garlic / Chili 38

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

**FRESH LINE-CAUGHT HALIBUT\*** Sweet Chorizo / Braised Greens / Apple Cider Reduction 42

## LAND

**SHORT RIB "POT ROAST"** Horseradish Mashed Potatoes / Shaved Apple Fennel Salad 47

**STEAK FRITES\*** Dry Aged NY / Au Poivre / Garlic Parmesan Fries 57

**8 oz FILET\*** Shishito Peppers / Red Wine Demi 52

**COWBOY STEAK\*** 18oz Ribeye / Crispy Onion / Red Wine Demi 66

**14oz BONE IN FILET\*** Shallot Butter 69

**KUROBUTA PORK CHOP\*** Rosemary Parmesan Grits / Fruit Mustard 49

## ALL STEAKS CAN SURF\*

**JUMBO SHRIMP SCAMPI** 21 / **LOBSTER TAIL** 32

## SIDES

**SPINACH** 12  
Extra Virgin Oil / Garlic

**LOADED MAC & CHEESE** 15  
Bacon / Cheddar / Scallion

**CRISPY BRUSSELS** 14  
Bourbon Maple / Spiced Pecan

**SHISHITO PEPPERS** 12  
Sweet Chili Sauce

**WHIPPED POTATOES**  
Plain 12 / Loaded 15

**BACON CHEDDAR FRITTERS** 16  
Truffle Fondue

**ROASTED MUSHROOMS** 14  
Fine Herbs

**CAULIFLOWER** 12  
Lemon / Caper / Parmesan

**ADULT TATER TOTS** 16  
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.