

STACK

RESTAURANT & BAR

EXECUTIVE CHEF
JESSICA PERLSTEIN

  STACKLV
 STACK-RESTAURANT

SHELLS

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

SHRIMP COCKTAIL 19
Classic Presentation

KING CRAB COCKTAIL 24
Cocktail / Mustard Dip

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

SOUP & GREENS

SEASONAL SOUP 18
Chef's Creation

CAESAR* 16
As it should be

WEDGE 16
Smoked Bacon / Blue Cheese / Egg / Tomato

CLAUDIA'S GREENS ^{VEGAN} 16
Local Farm Veggies / Seasonal Vinaigrette

STARTERS

MEAT & CHEESE COMBO 29
House-made Charcuterie and Jams

MINI LAMB GYRO 22
Hummus / Tzatziki / Mint

HAMACHI* 25
Yellowtail Crudo / Avocado Lime Salsa /
Pickled Fresno Chili

TUNA TARTARE* 25
Avocado / Togarashi Spiced Wontons / Soy Wasabi

CRISPY 2 Dipping Sauces
Rock Shrimp 17 / Calamari 17 / Combo 32

SIGNATURE

HOT ROCKS* 23
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 43

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 44

LAND

SHORT RIB "POT ROAST" Horseradish Mashed Potatoes / Shaved Apple Fennel Salad 49

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

8 oz FILET* Shishito Peppers / Red Wine Demi 54

COWBOY STEAK* 18oz Ribeye / Crispy Onion / Red Wine Demi 68

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

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.