

stake

chophouse & bar

1309 ORANGE AVENUE, CORONADO CA 92118 | (619) 522-0077 | WWW.STAKECHOPHOUSE.COM



RESTAURANT INFO

STAKE CHOPHOUSE & BAR IS A MODERN STEAKHOUSE WITH A CONTEMPORARY SETTING IN DOWNTOWN CORONADO. SERVING USDA PRIME, DRY AGED, AND WAGYU BEEF ALONG WITH FRESH SEAFOOD SELECTIONS, AND AN EXTENSIVE WINE LIST.

CHEF DE CUISINE SERGIO JIMENEZ

GENERAL MANAGER PATRICK MURPHY

DINNER HOURS

SUNDAY—THURSDAY: 5:00PM TO 10:00PM

FRIDAY & SATURDAY: 5:00PM TO 11:00PM

SPECIAL EVENTS

STAKE CAN HOST EVENTS IN ANY OF OUR DINING AREAS AND MAY ALSO BE RESERVED IN ITS ENTIRETY. SPECIAL MENUS AND MINIMUM GUARANTEES MAY APPLY.

CAPACITY

DINING ROOM:	50
PRIVATE ROOM:	20
ORANGE PATIO:	40
B STREET PATIO:	26
BAR & LOUNGE:	30
BUYOUT:	145

WE STRIVE TO BRING THE FRESHEST INGREDIENTS TO YOUR TABLE EVERY DAY. THIS COMMITMENT TO FARM FRESH FARE MAY REQUIRE US TO CHANGE YOUR MENU WITHOUT NOTICE, HOWEVER REASONABLE SUBSTITUTIONS WILL BE MADE

HORS D'OEUVRES

PRICED PER PIECE

MUSHROOM & COMTE CROSTINI	\$2.50
VEGETABLE & GOAT CHEESE CROSTINI	\$2.00
PROVENCAL TOMATO (STUFFED)	\$3.50
STUFFED ZUCCHINI	\$2.50
CAVIAR POTATO WITH CHIVE CRÈME FRAÎCHE	\$3.50
FLATBREAD (SEASONAL VEGETABLE)	\$2.50
FLATBREAD (SUGO, MOZZARELLA, PEPPERS)	\$3.00
TAHITIAN CEVICHE ON TARO CHIP	\$2.50
AHI CRUDO ON CUCUMBER	\$3.00
SHRIMP TAPENADE SKEWERS	\$3.50
SEAFOOD IN PUFF PASTRY	\$4.00
WEDGE SALAD BITES	\$2.50
STEAK TARTARE ON POTATO CHIP	\$3.00
MINI RUEBEN WITH WAGYU BEEF	\$2.75
FILET SKEWERS	\$5.50

ADD-ONS TO ANY MENU:

CHILLED SEAFOOD PLATTER 42 (S) / 84 (M) / 168 (L)

DINNER MENU

\$90 PER PERSON

FIRST

COURSE

SEASONAL MARKET SALAD

CINDERELLA PUMPKIN SOUP

CREME FRAICHE, YUKON GOLD POTATO CONFIT

WEDGE SALAD

ICEBERG LETTUCE, BACON LARDON, BLUE CHEESE, TOMATO

CAESAR SALAD

ROMAINE, SHAVED PARMESAN, TORN CROUTON

MAIN

COURSE

WOODFRIED VEGETABLES

WITH FARRO, CHARMOULA

SEASONAL FISH

DOUBLE CUT PORK CHOP

FILET MIGNON

FOR THE TABLE WITH MAIN COURSE:

SEASONAL VEGETABLE, DUCHESSE POTATO, BUTTER BRAISED MUSHROOMS

DESSERT

SEASONAL SORBET

THE STAKE CHOCOLATE CAKE

CANDIED COCOA NIBS, CHOCOLATE SAUCE, WHIPPED CRÈME FRAÎCHE

FIVE LAYER CARROT CAKE

CREAM CHEESE FROSTING, PINEAPPLE RUM COMPOTE, PECAN, CARAMEL

RESERVE DINNER MENU

\$100 PER PERSON

FIRST COURSE

AHI TUNA POKE

AVOCADO, GINGER, SEAWEED, TARO CHIPS

SHRIMP COCKTAIL

WITH COCKTAIL SAUCE, LEMON

SEASONAL MARKET SALAD

CAESAR SALAD

ROMAINE, SHAVED PARMESAN, TORN CROUTON

CINDERELLA PUMPKIN SOUP

CREME FRAICHE, YUKON GOLD POTATO CONFIT

MAIN COURSE

WOODFRIED VEGETABLES

WITH FARRO, CHARMOULA

SEASONAL FISH

DOUBLE CUT PORK CHOP

FILET MIGNON

DRY AGED N.Y. STRIP

SHARED SIDES:

SEASONAL VEGETABLE, DUCHESSE POTATO, BUTTER BRAISED MUSHROOMS

DESSERT

SEASONAL SORBET

THE STAKE CHOCOLATE CAKE

CANDIED COCOA NIBS, CHOCOLATE SAUCE, WHIPPED CRÈME FRAÎCHE

FIVE LAYER CARROT CAKE

CREAM CHEESE FROSTING, PINEAPPLE RUM COMPOTE, PECAN, CARAMEL

PREMIER DINNER MENU

\$120 PER PERSON

FIRST

COURSE

SEASONAL MARKET SALAD

CAESAR SALAD

ROMAINE, SHAVED PARMESAN, TORN CROUTON

WEDGE SALAD

ICEBERG LETTUCE, BACON LARDON, BLUE CHEESE,
TOMATO

CINDERELLA PUMPKIN SOUP

CREME FRAICHE, YUKON GOLD POTATO CONFIT

MAIN

COURSE

WOODFRIED VEGETABLES

WITH FARRO, CHARMOULA

SEASONAL FISH

WAGYU EYE & CRAB

FOR THE TABLE WITH MAIN COURSE:

SEASONAL VEGETABLE, DUCHESSE POTATO, BUTTER BRAISED MUSHROOMS

DESSERT

SEASONAL SORBET

THE STAKE CHOCOLATE CAKE

CANDIED COCOA NIBS, CHOCOLATE SAUCE, WHIPPED CRÈME FRAÎCHE

FIVE LAYER CARROT CAKE

CREAM CHEESE FROSTING, PINEAPPLE RUM COMPOTE, PECAN, CARAMEL

ULTIMATE FEAST MENU

\$135 PER PERSON

FIRST

COURSE
(FAMILY STYLE)

CHILLED SEAFOOD TOWERS

STAKE TARTARE

WITH CORNICHON, CRISPY CAPERS, POTATO CHIPS

BROOKLYN BACON STEAK

SALAD

COURSE
(CHOICE OF)

SEASONAL MARKET SALAD

WEDGE SALAD

ICEBERG LETTUCE, BACON LARDON, BLUE CHEESE,
TOMATO

CAESAR SALAD

ROMAINE, SHAVED PARMESAN, TORN CROUTON

MAIN

COURSE
(FAMILY STYLE)

WHOLE ROASTED AND SLICED BEEF

(CHOOSE TENDERLOIN, N.Y. STRIPLOIN, OR RIBEYE)

SEARED AHI TUNA

SEASONAL VEGETABLE

DUCHESSE POTATO

BUTTER BRAISED MUSHROOMS

DESSERT

(CHOICE OF)

SEASONAL SORBET

THE STAKE CHOCOLATE CAKE

CANDIED COCOA NIBS, CHOCOLATE SAUCE, WHIPPED CRÈME FRAÎCHE

FIVE LAYER CARROT CAKE

CREAM CHEESE FROSTING, PINEAPPLE RUM COMPOTE, PECAN, CARAMEL