

# stake

## chophouse & bar

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1309 ORANGE AVENUE, CORONADO CA 92118 | (619) 522-0077 | [WWW.STAKECHOPHOUSE.COM](http://WWW.STAKECHOPHOUSE.COM)



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### R E S T A U R A N T   I N F O

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

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### D I N N E R   H O U R S

SUNDAY—THURSDAY: 5:00PM TO 10:00PM

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

### S P E C I A L   E V E N T S

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.

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### C A P A C I T Y

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

#### GREEN ASPARAGUS BISQUE

CONFIT PRAWNS, SQUID INK TUILLE, GREEN OLIVE TAPE-  
NADE

#### 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

#### GREEN ASPARAGUS BISQUE

CONFIT PRAWNS, SQUID INK TUILLE, GREEN OLIVE TAPENADE

### 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

#### GREEN ASPARAGUS BISQUE

CONFIT PRAWNS, SQUID INK TUILLE, GREEN OLIVE TAPENADE

### 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