



STK redefines the American steakhouse experience by combining the soul of a New York greenmarket restaurant with the vibrant pulse of a downtown lounge. STK boasts a seasonal menu emphasizing fresh ingredients and local producers, offering Las Vegas diners an alternative to traditional steakhouse fare. Located in the new Cosmopolitan Hotel, STK brings New York energy and a sexy vibe to the hotel. Due to the enormous success of STK in New York, Miami, Los Angeles and Las Vegas, look out for new locations in Atlanta and in Midtown Manhattan.

As anticipated, steak is the main attraction. STK Features different cuts and sizes of meat, such as small, medium and large, as well as naturally raised options, that is sure to satisfy every STK guest. Signature entrees and market fish are also served, along with both traditional and more inventive side dishes. STK also features a complete cocktail list, and in-depth wine list with over 230 bottles.

Designed by Icrave Design (Koi, Ristorante Asellina, Hyde and One), STK gracefully blends two concepts into one – the modern steakhouse with a downtown lounge. Using natural materials to contrast with the hotels urban chic feel, the main room features a large central lounge furnished with creamy leather banquettes and textured crocodile tiles, surrounded by an elevated dining room for more formal dining. Theatrical lights illuminate each table, while smoky mirrors allow patrons to catch a glimpse of the surroundings as the DJ creates an energetic vibe throughout the entire space.

The main dining room has seating for up to 300 ppl seated and 450 for cocktails. The two private dining suites are named for famous burlesque stars, “CANDY BARR” with seating up to 24 and “Tempest Storm” with seating up to 16 or a combined 42 and cocktail receptions to 50. These rooms provide the perfect setting for private parties or corporate and special events.



STK MAIN DINING ROOM



PRIVATE DINING ROOMS – “CANDY BARR & TEMPEST STORM”



THE BAR

Premium Open Bar

\$45pp, per hour

Liquor:	Grey Goose, Belvedere, Ketel One, Captain Morgan, Bacardi, Patron Silver, Patron Anejo, Makers Mark, Tanqueray 10, Bombay Sapphire, Johnnie Walker Black, Glenlivet 12
Sparkling Wine:	Sommelier's Selection
Wine:	Sommelier's Selection: Red/White
Bottled Beers:	Amstel Light, Budweiser, Bud Light, Heineken, Corona, Clausthaler (Non-Alcoholic), Stella Artois
Specialty Mixer:	Red Bull
Non-Alcoholic:	Assorted Juice, Assorted Soft Drinks

Standard Open Bar

\$35pp, per hour

Liquor:	Wodka, Don Q Rum, Camarena Tequila, Jack Daniels, Tanqueray, Dewars White Label
Sparkling Wine:	Sommelier's Selection
Wine:	Sommelier's Selection: Red/White
Bottled Beers:	Amstel Light, Budweiser, Bud Light, Corona, Clausthaler, Heineken (Non-Alcoholic), Stella Artois
Non-Alcoholic:	Assorted Juice, Assorted Soft Drinks

Beer, Wine & Soda Open Bar

\$25pp, per hour

Bottled Beers:	Amstel Light, Budweiser, Bud Light, Heineken, Corona, Clausthaler (Non-Alcoholic), Stella Artois
Sparkling Wine:	Sommelier's Selection
Wine:	Sommelier's Selection: Red/White
Non-Alcoholic:	Assorted Juice, Assorted Soft Drinks

All beverage packages require a 2 hour minimum and are served as cocktails only.
Beverage packages do **not** include bottled water, shots or champagne.
All food and beverage is subject to a 21% service fee & 8.1% sales tax



SEATED DINNER #1
"THE SKIRT"

First Course-Choice of at the time of event

Romaine – espelette crouton – parmesan lemon dressing

OR

Field Greens – mixed greens – brioche – feta cheese - sherry vinaigrette

Second Course-Choice of at the time of event

Organic Chicken Breast – seasonal accompaniments

OR

7oz Skirt Steak

OR

Market Fish

Optional Sides

\$12 per side

creamed spinach – mixed mushrooms – creamy yukon potatoes

parmesan truffle fries - sweet corn pudding – mac & cheese

Dessert

Chef's Selection Dessert Platter

\$89.00 per person

All food and beverage is subject to a 21% service fee & 8.1% sales tax



**SEATED DINNER #2
"THE STRIP"**

First Course-*Served family style*

Shared Shellfish Platter
oyster – pickled prawns – crab

Second Course-*Choice of at the time of event*

Romaine – espelette crouton – parmesan lemon dressing

OR

Field Greens – mixed greens – brioche – feta cheese – sherry vinaigrette

Third Course-*Choice of at the time of event*

Organic Chicken Breast – seasonal accompaniments

OR

10 oz Loin Strip

OR

Market Fish

Optional Sides

\$12 per side

creamed spinach – mixed mushrooms – creamy yukon potatoes

parmesan truffle fries - sweet corn pudding – mac & cheese

Dessert

Salted Caramel Budino

white chocolate crunch - caramel sauce - chantilly

\$109.00 per person

All food and beverage is subject to a 21% service fee & 8.1% sales tax



**SEATED DINNER #3
"THE TENDER LOIN"**

First Course-*Served family style*

Shared Shellfish Platter
oyster – pickled prawns – crab

Second Course-*Choice of at the time of event*

Romaine – espelette crouton – parmesan lemon dressing

OR

Field Greens – mixed greens – brioche – feta cheese – sherry vinaigrette

OR

Blue Iceberg Salad – smoked bacon – blue cheese – pickled tomato

Third Course-*Choice of at the time of event*

Organic Chicken Breast – seasonal accompaniments

OR

7oz Filet Mignon & Lobster

OR

Searched Big Eye Tuna - wasabi potato - maitake - sweet miso jus

OR

Colorado Lamb Chops - peas - fava - confit potatoes - pomegranate lamb jus

Optional Sides

\$12 per side

creamed spinach - mixed mushrooms - creamy yukon potatoes

parmesan truffle fries - sweet corn pudding - mac & cheese

Dessert

Chocolate Mousse with Mixed Berries

\$129.00 per person

All food and beverage is subject to a 21% service fee & 8.1% sales tax



FAMILY STYLE – STK STYLE
~ 15 Person Minimum ~

Salads

Romaine – espelette crouton – parmesan lemon dressing
Field Greens – mixed greens – brioche – feta cheese – sherry vinaigrette

Entrées

Seared Big Eye Tuna
New York Steak
Organic Chicken
Seasonal Risotto

Sides

(Please Choose Three)

creamed spinach – mixed mushrooms – creamy yukon potatoes
parmesan truffle fries - sweet corn pudding – mac & cheese

Dessert

Chef's Selection Dessert Platter

\$109.00 per person

All food and beverage is subject to a 21% service fee & 8.1% sales tax



THE EXTRAS

Chilled Special Shellfish \$35 *per person*
oysters– alaskan king crab – pickled prawns

add lobster \$10

Set Menu Upgrade

'lil BRGRs
\$11 *per burger*
add truffles \$5 *per burger*

Filet Medallion 7 oz.
\$10 *per person*

Filet 10 oz.
\$20 *per person*

Bone-In Filet 14 oz.
\$25 *per person*

Sirloin 16 oz.
\$20 *per person*

Bone-In Rib Steak 20 oz.
\$25 *per person*

Colorado Lamb Chops
peas - fava - confit potatoes - pomegranate lamb jus
\$20 *per person*

Seared Big Eye Tuna
wasabi potato – maitake - sweet miso jus
\$10 *per person*

Japanese A5 Kobe Wagyu
MP

½ Lobster Tail & Claw
\$35 *per person*



H O R S D ' O E U V R E S

Beef and Chicken Selections: \$7 per piece

Chicken Chorizo Empanada - saffron aioli
Chicken Skewer – soy glaze
Beef Tartare - black truffle potato crisp
Tangy Beef Skewer - red hummus
Braised Short Ribs Slider - horseradish cream
Beef Crostini – onion blue cheese

Seafood Selections: \$8 per piece

Tuna Tartare – pecans - jalapeno avocado
Spiced Yellowtail Sashimi - seaweed salad
Salmon Skewers – miso glaze
Dungeness Crab Cakes - mustard seed aioli
Lettuce Cup – bacon wrapped shrimp
Oyster Shooter – baja style

Vegetarian Selections: \$6 per piece

Mushroom Spring Rolls - black bean dipping sauce
Bruschetta - roasted tomato - balsamic vinaigrette
Caramelized Onion Tarte - fontina cheese

Premium Selections

Market Price

Lobster
Wagyu Beef

S W E E T S

Mini Tarts: \$4 per piece

Lemon – Chocolate Raspberry – Fresh Berry

Mini Brownie: \$4 per piece

Rocky Almonds – Salted Caramel – Chocolate Chips

Mini Cupcakes: \$4 per piece

Chocolate – Vanilla – Red Velvet – Carrot – Banana

***Minimum quantity - 20 pieces**