

EXECUTIVE CHEF
MUNIR CASILLANO

STACK

RESTAURANT & BAR

  STACKLV
 STACK-RESTAURANT

SHELLS

OYSTERS IN A HALF SHELL* 4 EACH
Daily Selection / Mignonette

LOBSTER COCKTAIL 32
Classic Presentation

SHRIMP COCKTAIL 19
Classic Presentation

KING CRAB COCKTAIL 21
Cocktail / Mustard Dip

SHELLFISH STACKS 90/140

SOUP & GREENS

CHUNKY TOMATO 16
Cheesy Pizza Bread

CAESAR* 14
As it should be

WEDGE 15
Smoked Bacon / Blue Cheese / Egg / Tomato

ARUGULA 16
Shaved Fennel / Seasonal Berries / Sherry Vinaigrette

STARTERS

MEAT & CHEESE COMBO 28
Salt, Time & Love

PORK BELLY STEAM BUN 19
Soy Glaze / Pickled Vegetables

CHICKEN & WAFFLES 18
Nashville Hot Chicken / Bacon & Maple / Adobo

WINGS 19
Signature Sauce / Blue Cheese

BAY SCALLOP CEVICHE* 22
Coconut / Lime / Ginger

PIGS IN A BLANKET 16
Yes, we tuck them in ourselves

PEELED & READY TO EAT SHRIMP 21
Old Bay / Spice, Lemon

BAKED CRAB FONDUE 23
King Crab / Country Bread / Garlic Crumbs

CRISPY 2 Dipping Sauces
ROCK SHRIMP 15
CALAMARI 17
COMBO OF 2 30

HOT ROCKS*
SIRLOIN 21
IBERICO PORK 24

CLASSICS

CLASSIC WAGYU BURGER* American Cheese / Bacon / Louie Sauce 29

ULTIMATE SURF & TURF (FOR TWO) 180
2lb Stuffed Maine Lobster / 40oz Porterhouse Steak* / 2 Sides

RACK OF LAMB* Olive & Preserved Lemon / Extra Virgin 46

SLOW COOKED MARY'S CHICKEN Tomato Braised / Pee Wee Potatoes / Roasted Garlic 32

GNOCCHI Wild Boar & Porcini Ragout 32

SEA

SCALLOPS* Braised Pork Belly / Cauliflower Leek Puree / Sherry Jus 40

SALMON* Roasted Baby Fall Vegetables / Blood Orange Beurre Blanc 36

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

WHITEBASS* Citrus Risotto / Chive Oil 36

LAND

SHORT RIB "POT ROAST" Heirloom Veggies / Pee Wee Potatoes / Gravy 46

STEAK FRITES* 14oz Grass-fed NY / Au Poivre / Crispy Green Beans 56

8OZ FILET* Butter Whipped Potato / Wild Mushroom 49

COWBOY STEAK* 24oz Ribeye / Crispy Onion Stack / Red Wine Demi 70

14OZ BROOKLYN FILET* 64

ALL STEAKS CAN SURF*

KING CRAB OSCAR 25 / JUMBO SHRIMP SCAMPI 21 / LOBSTER TAIL 32

SIDES

SPINACH 10
Extra Virgin / Lemon / Garlic

LOADED MAC & CHEESE 13
Bacon / Cheddar / Scallion

GREEN BEAN TEMPURA 10
Togarashi / Garlic / Lemon Aioli

CRISPY BRUSSELS 10
Bourbon Maple / Spiced Pecan

PEAS & CARROTS 10
Fine Herb Butter Sauce

WHIPPED POTATOES 10
Better than Mom's

ROASTED MUSHROOMS 13
Fine Herbs / Crispy Pancetta

ADULT TATER TOTS 15
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.