

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.