

STK

The Cosmopolitan of Las Vegas
3708 Las Vegas Blvd. South (3rd Floor)
Las Vegas, NV 89109 • (702) 698-7990

Email This Menu At: www.YourRC.com
Menu Items And Prices Subject To Change Without Notice

Garden Salads

garden salad

haricot vert - brioche croutons - feta
~11

pear & endive salad

candied walnuts - blue cheese - arugula
~14

hearts of romaine

garlic crouton - parmesan lemon dressing
~14

blue iceberg

smoked bacon - blue cheese - pickled tomato
~15

dungeness crab salad

organic mache - melon - kaffir lime
~18

duck confit salad

cranberry - apple - frisee
~16

Appetizers

beef tartare*

black truffle - sliced radish - soy caramel
~20

tuna tartare*

corn tuille - pecans - avocado
~19

foie gras french toast

green apple - almond brioche - sherry gastrique
~24

shrimp rice krispies

tiger prawns - shrimp bisque - cilantro
~19

butternut squash angolotti

apple - brown butter - sage
~15

lil' BRGRs

wagyu - special sauce - sesame seed bun ~20
add truffle ~5 add foie gras ~10

Raw – Shellfish

seafood platter*

~40 / ~60 / ~90

oysters on a half shell*

~18 - 1/2 doz - ~36 - doz

hamachi*

~16

tuna sashimi*

~16

lobster cocktail

~22

alaskan king crab

~26

spiced pickled prawns

~20

A 20% Gratuity is Added to Parties of 6 and Larger

* Grilled

small

skirt steak 7 oz. ~25
filet medallion 7 oz. ~29
loin strip 8 oz. ~27

medium

skirt steak 12 oz. ~32
filet 10 oz. ~44
sirloin 16 oz. ~46
bone-in rib steak 20 oz. ~49
bone-in filet 14 oz. ~52

large

porterhouse 24 oz. ~65
cowboy rib steak 34 oz. ~85

* Entrees

organic chicken breast
parsnip puree - braised carrots - chicken jus
~28

market fish
~mp

colorado lamb chops
olives - artichokes - pomegranate vinaigrette
~39

seared big eye tuna
wasabi potato - maitake - sweet miso jus
~33

hot n sour duck breast
bok choy - soy glazed turnips
~34

beef short rib
carrot butterscotch - celery - cipollinis
~34

roasted dover sole
brown butter - fingerling potatoes - baked lemon
~45

maine lobster
sweet butter - baked lemon
~mp

Toppings

foie gras ~15 foie gras butter ~7 truffle butter ~12 peppercorn crusted ~6
jalapeno onions ~6 half lobster ~mp shrimp ~6 each crab ~15

Sides ~10

sweet corn pudding mac & cheese broccolini asparagus creamed spinach
creamy yukon potatoes parmesan truffle fries spiced maple carrots haricot vert mushroom pot pie

Sauces

any additional sauce is \$2 each
chimichurri au poivre horseradish
blue butter bearnaise red wine

****STK Bold**

****STK**

**This sauce Contains Traces of Anchovy Please be Advised.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.

Executive Chef: Stephen Hopcraft

Desserts

molten chocolate cake
vanilla ice cream

ice STK
assorted mini cones

bread pudding
english toffee – salted caramel - captain crunch

chocolate s'more
brownie - toasted marshmallow - strawberry

carrot cake
cream cheese frosting

trio of creme brulee
bailey's – butterscotch – choco frangelico

selection of ice cream or sorbet

assortment of cheesecake lollipops
assorted flavors

~12

Pastry Chef: Mona Umbhau

Dessert Wine

Saracco Moscato d'Asti '09
~12 glass ~40/bottle
Inniskillin Vidal Icewine '06 375ml
~22 glass ~120/bottle
Royal Tokaji 5 Puttonyos '06 500ml
~18 glass ~80/bottle
Dolce By Far Niente '05 375ml
~155/bottle

Ports & Madeira

Quinta do Noval Black NV ~11
Taylor Fladgate 20yr Tawny ~17
Cossart Gordon Bual Madeira ~17

Sipping Tequila

Don Julio Anejo ~20
Don Julio Reposado ~19
Don Julio Blanco ~19
Don Julio 1942 ~36
Patron Silver~18
Patron Resposado ~19
Patron Anejo ~20
Patron Platinum ~60

Single Malt & Blended Scotch

Glenmorangie 10yr ~18
Glenlivet 12yr ~19
Macallan 15yr ~23
Macallan 18yr ~30
Chivas 18yr ~28
JW Red~17
JW Green~21
JW Gold ~27
JW Blue ~54
Pappy Van Winkle ~43

Cognac

Hennessy VS ~17
Hennessy VSOP ~18
Hennessy Xo ~43
Remy Martin VSOP ~19
Martell XO ~38
Louis XIII ~295

Cordials

Grand Marnier ~15
Grand Marnier 150yr ~60
Frangelico ~14
Sambuca ~14
Patron Café XO ~14