

# 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](http://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' BGRs**

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