

BLACK ANGUS PACKAGE

2 COURSES \$75 | 3 COURSES \$85

TO START

Warm sourdough bread served with extra virgin olive oil

ENTREE

(ONE SELECTION PER GUEST)

FRESHLY SHUCKED PACIFIC OYSTERS

Lime & tabasco

FRIED LEMON MYRTLE CALAMARI

Seared scallop, shaved asparagus, burnt tomato puree

WAGYU BEEF SHORT RIB CROQUETTE

Chimichurri & smoked cheddar sauce

SIGNATURE STICKY LAMB RIBS & BUTTERMILK CHICKEN RIBS

*Tequila glaze, agave, rosemary /
Sriracha, yuzu mayo, kaffir lime chicken skin*

MAINS

(PLEASE CHOOSE ONE OF THE FOLLOWING)

EYE FILLET

225 gms

PORTERHOUSE

300 gms

SCOTCH FILLET

300 gms

~ ALL STEAKS SERVED WITH STK.M GARNISH ~

Potato salad & charcoal onion gel

DEEP SOUTH STYLE BBQ PORK RIBS

Smokey BBQ & coffee sauce, snow pea slaw & chipotle

OR

FRESH MARKET FISH

Chef's selection

~ VEGETARIAN OPTION AVAILABLE ~

All mains accompanied w/

STKM parmesan & truffle New Jersey fries

& Garden salad, traditional garnish, champagne vinaigrette

DESSERTS

(ONE SELECTION PER GUEST)

NYC MOUSSE

Silky peanut butter mousse, wild strawberries & balsamic caviar

CARAMEL CHOCOLATE PARFAIT

Torched marshmallow, pina colada sorbet

CHEESE BOARD FOR ONE

Candied walnuts, fig chutney, grilled fruit bread & lavosh