



PRIVATE DINING

AT STOCK HILL

For an occasion fit for food lovers, let Stock Hill help you create your group dining experience. With our team of experienced chefs and staff, we are dedicated to providing a sophisticated and focused service style with a modern twist. Whether you're planning a small intimate dinner or a large gathering, we have the expertise to cater to your needs. At Stock Hill, food is more than just sustenance – it's a passion. Our talented chefs are committed to bringing beautiful and delicious dishes to your table, using only the finest ingredients. From succulent steaks to mouthwatering seafood and delectable vegetarian options, our menu offers a wide range of choices to suit every palate.

Let Stock Hill be your partner in creating lasting memories through exceptional food and service.

FOR BOOKINGS, FILL OUT A FORM ON OUR WEBSITE

the **CLASSIC**

3-COURSES | \$85 PER PERSON

the **PRIME CUT**

4-COURSES | \$95 PER PERSON

the **STOCK HILL**

4-COURSES | \$115 PER PERSON

MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY

PRICES LISTED BEFORE TAX & GRATUITY

the CLASSIC

3-COURSES

\$85 PER PERSON



course one ALL SELECTIONS INCLUDED

SOUP OF THE MOMENT

CAESAR

romaine, parmesan frico, smoked garlic, parmesan cheese, caesar dressing

WEDGE

baby iceberg, bacon, pickled shallots, blue cheese crumbles, buttermilk dressing



course two ALL SELECTIONS INCLUDED

7oz PRIME C.A.B. FILET

hand selected, aged 30 days, potatoes & seasonal vegetable

THE WHOLE BEAST

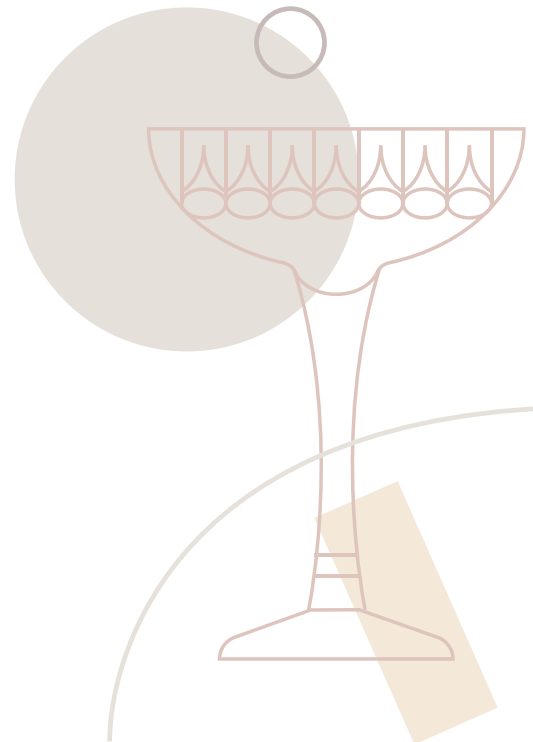
brined & confit pork tenderloin, braised pork belly, crispy fried serrano jamon, blackberry, ajo blanco, marcona almonds

GRILLED & LACQUERED REDFISH

étuve of saffron & rock shrimp, asparagus, spring vegetables, legumes, sourdough croustade, green garlic aioli

RICOTTA GNOCCHI

morel mushrooms, asparagus, peas, green beurre fondue



course three ALL SELECTIONS INCLUDED

CLASSIC CRÈME BRÛLÉE

sorghum & orange shortbread cookies

THE "GIGGLES" BAR

chocolate namelaka, peanut butter mousse, chocolate ice cream, chocolate crumb, peanut florentine

extra sides for the table SERVED FAMILY-STYLE | +\$6 PER PERSON/PER SIDE

MARROW WHIPPED POTATOES

ROASTED MUSHROOMS

TRIPLE COOKED FRENCH FRIES

ASPARAGUS

the PRIME CUT

4 - COURSES

\$98 PER PERSON



course one ALL SELECTIONS INCLUDED

TUNA TATAKI

spring vegetable dashi, yuzu, fresno chilies, cucumber

MOTHER'F'IN WAGYU MEATBALLS

wagyu meatballs, heirloom tomato marinara, parmesan reggiano, basil gremolata, garlic bread

ADD SEAFOOD TOWERS +\$38 per person



course two ALL SELECTIONS INCLUDED

SOUP OF THE MOMENT

CAESAR

romaine, parmesan frico, smoked garlic, parmesan cheese, caesar dressing

WEDGE

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course three ALL SELECTIONS INCLUDED

8oz PRIME C.A.B. FILET

hand selected, aged 30 days, potatoes & seasonal vegetable

THE WHOLE BEAST

brined & confit pork tenderloin, braised pork belly, crispy fried serrano jamon, blackberry, ajo blanco, marcona almonds

14oz PRIME DELMONICO RIBEYE

hand selected, aged 30 days, potatoes & seasonal vegetable

HALIBUT

seared, lemongrass caramel, kaffir lime leaf, coconut milk, bok choy, chilies, ginger, thai basil, yuzu kosho, smoked tom kha gai broth, sesame



course four ALL SELECTIONS INCLUDED

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ROASTED MUSHROOMS

TRIPLE COOKED FRENCH FRIES

ASPARAGUS



the **STOCK HILL**

4 - COURSES

\$115 PER PERSON



course one FOR THE TABLE | **SELECT TWO**

TUNA TATAKI

spring vegetable dashi, yuzu, fresno chilies, cucumber

SHRIMP COCKTAIL ESPANA

shrimp poached in court bouillon, cocktail sauce espana, horseradish, cucumber, heirloom tomato, avocado

MOTHER'F'IN WAGYU MEATBALLS

wagyu meatballs, heirloom tomato marinara, parmesan reggiano, basil gremolata, garlic bread

ADD SEAFOOD TOWERS +\$38 per person



course two ALL SELECTIONS INCLUDED

SOUP OF THE MOMENT

CAESAR

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FILET DIANE

8oz prime filet, seasoned butter, flambé of cognac, garlic, peppercorn, worchestershire, cream, mustard, allumette potatoes



course four ALL SELECTIONS INCLUDED

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