

# STIR

MARTINI BAR & KITCHEN

## APPETIZERS

### PARMESAN TRUFFLE FRIES 14

WHITE TRUFFLE OIL | SHAVED PARMESAN  
FRESH PARSLEY | ROSEMARY DEMI-GLACE

### COCONUT SHRIMP\* 18

COCONUT FLAKES | SWEET THAI CHILI SAUCE  
SCALLIONS

### SEARED DUMPLINGS\* 16

PORK | ORANGE GINGER SAUCE  
GOJUCHANG | SCALLIONS

### FRIED CAULIFLOWER BITES 15

FRIED CAULIFLOWER | GENERAL TSO SAUCE  
SCALLIONS | BLACK SESAME

### CRISPY BRUSSEL SPROUTS 16

BRUSSEL SPROUTS | SESAME OIL | BACON  
GENERAL TSO

### SEARED PROSCIUTTO WRAPPED SCALLOPS 23

APPLE FENNEL SLAW | MANGO SALSA  
GOJUCHANG | GREEN ONIONS

### ARANCINI BITES\* 15

BRAISED SHORT RIB | ARBORIO RICE | THYME  
PARMESAN | ROSEMARY DEMI-GLACE

### SEARED TUNA\* 19

SWEET SOY | MUSTARD VINAIGRETTE SLAW  
EEL SAUCE | GINGER AIOLI | GOJUCHANG |  
BLACK SESAME | SCALLIONS

### STREET CORN DIP 16

ROASTED CORN | CHEESE BLEND | SPICES  
COTIJA | CILANTRO | GLUTEN FREE CORN  
CHIPS

### BUFFALO CRAB RANGOON DIP\* 16

CHEESE BLEND | GINGER | BUFFALO SAUCE  
SPICES | CAJUN WONTON CHIPS

### SPINACH & ARTICHOKE DIP 16

CREAMED SPINACH | ARTICHOKE  
CHEESE BLEND | GLUTEN FREE CORN CHIPS

### STIR DIP TRIO 22

SPINACH DIP | BUFFALO RANGOON DIP  
STREET CORN DIP

## FLATBREADS

### MARGHERITA 15

SAN MARZANO MARINARA SAUCE  
FRESH MOZZARELLA | EVOO  
BALSAMIC GLAZE | BASIL

### BEET & GOAT CHEESE 17

SWEET RICOTTA | SPINACH | RED BEETS  
OLIVE OIL | CHOPPED GARLIC | GOAT CHEESE

### PROSCIUTTO & FIG 18

FIG JAM | CRISPY PROSCIUTTO  
FRESH MOZZARELLA | ARUGULA | HOT HONEY

### SPICY STEAK\* 19

SHAVED SIRLOIN STEAK | SAN MARZANO  
MARINARA SAUCE | PEPPERS | ONIONS |  
PEPPERONCINI | MUSHROOMS | PEPPER JACK  
CHEESE | CUMIN LIME MOJO DRIZZLE

### CHICKEN PESTO\* 18

NUT-FREE PESTO | GRILLED CHICKEN  
SHREDDED MOZZARELLA | ARUGULA  
BALSAMIC GLAZE

## SALADS

### SUMMER BEET SALAD 17

SPRING MIX | RED BEETS | SWEET WHIPPED  
RICOTTA | MANDARIN ORANGES | TOASTED  
ALMONDS | APPLE HONEY VINAIGRETTE

### RASPBERRY & GOAT CHEESE 15

SPRING MIX | BERRIES | GOAT CHEESE  
CANDIED WALNUTS | RASPBERRY VINAIGRETTE

### STIR SALAD 14

SPRING MIX | CHERRY TOMATOES | RED ONION |  
CUCUMBER | PEPPERS | SHAVED PARMESAN |  
BALSAMIC VINAIGRETTE

ADD CHICKEN +\$8 SHRIMP\* +\$11, SALMON\* +\$15  
SEARED SCALLOPS\* +\$19, 4OZ FILET\* +\$16

### BURRATA CAPRESE 18

BEEFSTEAK TOMATO | BURRATA | OLIVE OIL  
BASIL | BALSAMIC GLAZE

### CAESAR SALAD 14

ROMAINE | SHAVED PARMESAN | CROSTINI  
CREAMY CAESAR

TO ENSURE A FAIR EXPERIENCE FOR EVERYONE, WE KINDLY ASK THAT YOU LIMIT YOUR VISIT TO 2 HOURS. THANK YOU FOR YOUR COOPERATION.

\*CONSUMING RAW AND UNDERCOOKED MEAT, SEAFOOD, SHELLFISH, AND EGGS MAY RESULT IN FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS\*\*

\*\*PLEASE INFORM US IF SOMEONE IN YOUR PARTY HAS AN  
ALLERGY\*\*

# SANDWICHES

## GOURMET BURGER\* 19

ANGUS BURGER | SPICED AIOLI | LETTUCE | TOMATO  
ONION | CHEDDAR | GRILLED POTATO ROLL  
ADD BACON +2 | ADD SMASHED AVOCADO +3

## PARMESAN CRUSTED CHICKEN\* 19

PARMESAN CRUSTED CHICKEN BREAST | SAN  
MARZANO MARINARA | FRESH MOZZARELLA | PESTO  
GRILLED CIABATTA

ALL SANDWICHES SERVED WITH HOUSE CUT FRIES.  
SUBSTITUTE SWEET FRIES OR TRUFFLE PARMESAN  
FRIES FOR \$3.

## FILET WELLINGTON CIABATTA\* 27

SLICED FILET | MUSHROOMS | ARUGULA  
HOUSE HONEY MUSTARD | GRILLED CIABATTA  
ROSEMARY DEMI-GLACE | TRUFFLE FRIES

## CHICKEN CAESAR WRAP\* 17

CHICKEN | ROMAINE | PARMESAN | CREAMY CAESAR  
ADD BUFFALO

## CUBAN CIABATTA | 19

PRESSED CIABATTA BREAD | HAM | PULLED PORK |  
HONEY MUSTARD | DILL PICKLES | SWISS CHEESE

# ENTREES

## PETIT FILET\* 46

TWIN 4OZ FILET | HERB COMPOUND BUTTER  
GARLIC MASHED | ASPARAGUS | BROCCOLINI |  
ROSEMARY DEMI-GLACE

ADD: THREE GRILLED SHRIMP +11, THREE SEARED  
SCALLOPS +14

## 12 OZ BRANDY PEPPERCORN SIRLOIN\* 38

AU POIVRE SAUCE | MUSHROOMS  
GARLIC MASHED POTATO | ASPARAGUS

ADD: THREE GRILLED SHRIMP +11, THREE SEARED  
SCALLOPS +14

## SHORT RIB RAVIOLI\* 28

BRAISED SHORT RIB FILLED RAVIOLIS  
MUSHROOMS | ROSEMARY DEMI-GLACE  
SHAVED PARMESAN | FRESH PARSLEY

## SHRIMP AND SCALLOP ALLA VODKA\* 36

SEA SCALLOPS | SHRIMP | SPINACH  
CHERRY TOMATOES | CREAMY VODKA SAUCE  
FRESH LINGUINE

## GRILLED SWORDFISH\* 32

FRESH SWORDFISH STEAK | SMOKEY CITRUS  
MARINADE | SAFFRON RICE | MANGO SALSA  
ASPARAGUS

## SIZZLING MONGOLIAN BEEF 27

SLICED CRISPY BEEF | HOUSE MONGOLIAN SAUCE |  
TRI-COLORED BELL PEPPERS | JULIENNED SPANISH  
ONIONS | BROCCOLINI | JASMINE RICE | BLACK  
SESAME SEEDS | GREEN ONIONS

## LEMON CREMA BAKED HADDOCK 29

ICELANDIC HADDOCK | CRISPY ONION & RITZ  
CRACKER TOPPING | LEMON CREMA | GRILLED  
ZUCCHINI | SAFFRON RICE

## SHORT RIB SKILLET\* 43

SOUS VIDE SHORT RIB | POTATO AU GRATIN  
HONEY GLAZED CARROTS | ROSEMARY PAN SAUCE |  
ARUGULA SALAD WITH LEMON VINAIGRETTE

## STIR FRY BOWL\* 24

GRILLED CHICKEN | PEPPER | MUSHROOM | ONION  
BROCCOLI SLAW | JASMINE RICE  
HOUSE HONEY TERIYAKI STIR FRY SAUCE  
GINGER AIOLI | GOJUCHANG | EEL SAUCE  
BLACK SESAME | SCALLION

SUBSTITUTE: SHRIMP +3, SALMON +11

## PAN SEARED SALMON\* 36

FAROE ISLAND SALMON | LEMON & GARLIC CREMA  
CREMINI MUSHROOMS | WILTED SPINACH

## CHICKEN ALFREDO\* 24

GRILLED CHICKEN | HOUSE ALFREDO | PARMESAN  
FRESH LINGUINE | FRESH PARSLEY

ADD BACON +2

ADD BROCCOLINI +2

## SOUTHWEST STEAK BOWL\* 28

SEASONED HANGER STEAK | ONIONS | PEPPERS  
CORN | BLACK BEANS | JASMINE RICE  
CORN TORTILLA STRIPS | MOJO CREMA

## PARMESAN CRUSTED CHICKEN\* 26

HOUSE CRUSTED CHICKEN  
SAN MARZANO MARINARA | FRESH MOZZARELLA  
PESTO LINGUINE

## SCALLOP RISOTTO\* 36

PAN SEARED SEA SCALLOPS | MUSHROOMS  
HOUSE LEMON & THYME RISOTTO | LEMON  
GREMOLATA

## SHRIMP SCAMPI\* 28

U10 JUMBO SHRIMP | LINGUINE | LEMON & WHITE  
WINE BUTTER SAUCE | CHERRY TOMATOES

## VEGETABLE RISOTTO 22

HOUSE LEMON THYME RISOTTO | CREMINI  
MUSHROOM | GRAPE TOMATOES | ASPARAGUS  
SPINACH | TRI-COLOR BELL PEPPERS

 = STIR FAVORITES

# SIDES

SAUTEED BROCCOLINI  
ASPARAGUS  
HONEY GLAZED CARROTS  
GARLIC MASHED POTATOES  
GARLIC & WHITE WINE SAUTEED SPINACH  
HERBED JASMINE RICE  
GRILLED ZUCCHINI

## JOIN US FOR BRUNCH EVERY SUNDAY FROM 11AM-3PM

ASK YOUR SERVER ABOUT THIS MONTHS CHARITY MARTINI TODAY!

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