



CO-EXECUTIVE CHEF Kelly Conwell
 CO-EXECUTIVE CHEF Spencer Knipper
 CHEF DE CUISINE Mark Dandurand

APPETIZERS

HOT

WOOD FIRE GRILLED OYSTERS*
 half dozen, garlic-shallot butter 18

BANG'S ISLAND MUSSELS*
 Boulevard pale ale, linquica sausage, hominy, whole grain mustard, baguette 15

LOBSTER GRATIN
 creamy lobster dip, pickled cherry peppers, bbq-ranch chicharrones 16

SPANISH OCTOPUS
 wood-fire grilled, white bean & chorizo stew, San Marzano tomato sofrito 19

KABOCHA SQUASH TORTELLI
 brown butter, pepita seed granola, fried sage, grano padano 14

SMOKED SHORT RIBS
 cabbage & scallion pancake, Sriracha, plum, togarashi peanuts 18

CRISPY VEAL
 bacon jam, granny smith apple butter, shaved walnuts, citrus 17

SMOKED CONFIT CHICKEN WINGS
 Alabama white bbq sauce, giardinera 15

PLATES

CHICKEN PAILLARD • pan fried Campo Lindo chicken breast, chittara pasta, lemon pepper butter, prosciutto, basil pistou, pine nut & herb salad 24

DUCK • pan-roasted maple leaf duck breast, braised red cabbage, kabocha squash, crispy sunchoke, red wine jus 32

MILK-BRAISED PORK SHOULDER • roasted red potato gnocchi, cippolini onions, apple chips, pickled mustard seeds 28

LAMB* • seared New Zealand rack of lamb, romesco, Lebanese garlic sauce, sweet & sour fennel, spiced lamb pierogi 36

HANGER STEAK* • black peppercorn crusted, gruyere spaetzle, herb chutney, sour dough crumble, onion rings 28

ON ICE

OYSTERS ON A HALF SHELL*
 half dozen oysters, champagne mignonette, lemon, cocktail sauce 18

SHRIMP COCKTAIL
 lemon champagne whipped cream cheese, horseradish, tomato conserva 18

COLD

STEAK TARTARE*
 pine nut gremolata, shaved parmesan, egg yolk, chips 15

HAMACHI CRUDO*
 crispy rice papers, scallion miso vinaigrette, yuzu aioli, black sesame 16

BURRATA
 piquillo tapenade, chickpea purée, black garlic salt, grilled radicchio 14

SOUP & SALAD SERVICE

SH SALAD

butter lettuce, goat cheese, croutons, champagne vinaigrette 8

LITTLE GEM

blue cheese, bacon, egg, chopped radish, tomato, green goddess dressing 10

CAESAR HEART

romaine hearts, hearts of palm, celery hearts, fennel hearts, radishes, parmesan 10

KALE & RADICCHIO

poached pears, Green Dirt Farm cheese, candied pecans, bacon-honey mustard vinaigrette 10

CRAB BISQUE

brioche crisps, pickled onion, king crab 12

CHESTNUT & CAULIFLOWER

curried cashews, cranberries, shaved cauliflower 8

SEAFOOD & PASTA

ORA KING SALMON*

sweet potato purée, shaved brussels sprouts, raisins, bacon lardons, apple cider mustard vinaigrette 30

ATLANTIC RED GROUPE*

stewed eggplant, chickpea panisse, wood-grilled sweet peppers 34

SCALLOPS*

short rib hash, horseradish, honey-bacon almonds, golden chanterelles, orange beurre blanc 33

TAGLIATELLE*

confit Campo Lindo chicken, parmesan snow, beurre monte, Burgers' smokehouse bacon lardons 24

CRAB CAPPELLETTI

lump crab, herbed cheese cappelletti, fried oyster mushrooms 26

STEAKS FROM THE WOODBURNING GRILL TO 1500° BROILERS

..... GRAND ISLAND, NEBRASKA • HAND SELECTED • AGED 30 DAYS

DRY AGED

RIBEYE* 14 oz 49

KANSAS CITY STRIP, BONE IN* .. 18 oz 55

WET AGED

RIBEYE, BONE IN 16 oz 55

KANSAS CITY STRIP* 14 oz 49

FILET MIGNON 7 oz 39

..... 10 oz 49

RIBEYE, BONE IN, COWBOY* 22 oz 68

WAGYU Rosewood Ranch, Texas

KANSAS CITY STRIP* 14 oz 53

RIBEYE* 14 oz 50

OUR BIG GUYS | WET AGED

PORTERHOUSE* 42 oz 120

TOMAHAWK RIBEYE* 36 oz 120

RARE • completely cool red center

MEDIUM RARE • warm primarily red center

MEDIUM • warm mostly pink center

MEDIUM WELL • slight pink center

WELL DONE • fully grey throughout

RUBS

- coffee
- porcini

SAUCES +1

- house made steak sauce
- chimichurri
- armagnac & green peppercorn
- creamy horseradish

STOCK IT +6

- house bacon, blue cheese, and walnut blend



MARKET SIDES 9

ROBUCHON WHIPPED POTATOES

HORSERADISH HASHBROWNS

TRIPLE COOKED FRENCH FRIES

GRUYERE SPAETZLE

HARICOT VERT & CREAMED MUSHROOMS

ROASTED CAULIFLOWER, BLISTERED SWEET PEPPERS, BEARNAISE

BAKED BISCUIT & CREAMED KALE & SPINACH

SAUTÉED MUSHROOMS & SHALLOTS

HEN OF THE WOODS MUSHROOM RISOTTO

*These items may be served raw or undercooked. Consuming raw or under cooked meats, poultry, or eggs may increase your risk of food borne illness. We create recipes from scratch and use a variety of ingredients including nuts, nut-based oils, and fresh produce in our menu. Please let us know if you are allergic to any foods.