



EXECUTIVE CHEF Joe West  
 EXECUTIVE PASTRY CHEF Kelly Conwell  
 CHEF DE CUISINE Spencer Knipper

## APPETIZERS

### ON ICE

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

**ALASKAN KING CRAB**  
 lemon gel, avocado mousse 24

**SHRIMP COCKTAIL**  
 lemon gel, chives, cocktail sauce,  
 fresh horseradish 18

### COLD

**WAGYU STEAK TARTARE\***  
 bearnaise fluff, chicharrónes, pickled vegetables,  
 smoked beets, mustard greens 19

**AHI TUNA PANZANELLA\***  
 toasted sourdough, yuzu vinaigrette, white soy  
 marinated cucumbers & radishes, boquerones  
 aioli, puffed quinoa 15

**MARINATED BEETS**  
 crushed candied pistachio, blackberry cloud,  
 compressed summer berries, green dirt farm  
 fresh cheese, nasturtium greens, pistachio oil 14

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

**BURRATA**  
 shaved la quercia prosciutto, grilled winter  
 citrus, extra virgin olive oil, fresh basil 16

### HOT

**FRESH ARTICHOKEs**  
 shaved pecorino, artichoke chips, stinging nettle  
 cream, agrumato lemon olive oil, lemon curd 16

**WOOD FIRE GRILLED OYSTERS**  
 half dozen, hot butter 18

**FIRE ROASTED LAMB  
 MEATBALLS**  
 medjool date agre doux, vadouvan curry  
 emulsion, cilantro, fresh lime 17

**HOUSE-MADE HUSHPUPIES**  
 fresh corn & crab spread, espelette chili,  
 lime 14

**FOIE GRAS TORCHON**  
 brioche, strawberries, rhubarb confit, almond  
 crumble, green almonds, tempura fried cherry,  
 honey "air", vanilla bean powder 20

**CALAMARI\***  
 buttermilk fried, scallion, pistachio,  
 lemongrass bbq 14

**WOOD FIRE GRILLED  
 CHEF'S PLATTER  
 PRICED DAILY**

## SOUP & SALAD SERVICE

**SH SALAD**  
 butter lettuce, goat cheese, compressed apples,  
 champagne vinaigrette 8

**TWO LITTLE GEMS**  
 blue cheese, burgers' smokehouse bacon, chopped egg,  
 radish, tomato, green goddess dressing 10

**CAESAR HEART**  
 romaine hearts, hearts of palm, celery hearts, fennel  
 hearts, radishes, parmesan, anchovy 10

**QUINOA**  
 goat cheese, arugula, watercress, apricot, winter pears,  
 puffed grains, grilled onion, basil-orange vinaigrette 12

**CRAB BISQUE**  
 whole brioche crisps, pickled onion, king crab 12

**NOT-SO-INSTANT VEGETABLE SOUP**  
 udon noodles, too many vegetables to list from the  
 great farms of Missouri & Kansas 9

**CAVIAR TURNTABLE**  
 three caviars, creme fraîche,  
 egg yolk salad, shallot, chilled potato-  
 leek espuma, warm chive gougères  
 48

## PLATES

**CAMPO LINDO FARMS CHICKEN** • pan roasted, oven dried tomatoes, braised greens,  
 potato gnocchi 26

**SWEET & SOUR BRAISED PORK BELLY** • handmade spaetzle, butter poached  
 lobster, candied orange, crum's heirloom turnips, lemon balm 30

**RACK OF LAMB\*** • roasted, basil-orange chutney, white bean blood sausage cassoulet,  
 vegetable fricassee 36

**HANGER STEAK\*** • herb marinated, farmer thane's fingerling sweet potatoes, grilled king  
 trumpet mushroom, bordelaise 28

**72-HOUR AKAUSHI WAGYU SHORT RIBS** • pickled cherries, caramelized miso,  
 sprouted mung beans, crum's heirloom bok choy, thane's sweet potato foam 32



Stock Hill features exceptional steaks from the Midwest—Missouri, Kansas, Nebraska,  
 Iowa, and Illinois—presenting a genuinely local steakhouse experience in Kansas City.  
 Stock Hill has developed special relationships with local ranches and steak purveyors  
 providing a variety of the finest cuts and flavor profiles from which to choose.

## SEAFOOD & PASTA

**ORA KING ORGANIC SALMON\***  
 farmer lee's crazy carrots, kaffir lime-carrot emulsion,  
 spring peas, socca chickpea crepe 30

**WILD ALASKAN HALIBUT\***  
 forbidden rice, wild mushrooms, white asparagus,  
 black garlic 34

**WOOD-GRILLED DIVER SCALLOPS\***  
 charred green asparagus, ramp salsa verde, linguica  
 sausage, masa dumplings, roasted pepper sauce 38

**TAGLIATELLE\***  
 63 degree farm egg, parmesan snow, beurre monte,  
 burgers' smokehouse bacon lardons, truffles 22

**KING CRAB TORTELLINI**  
 fresh corn, shallot, popcorn butter, pickled chanterelles 25

## STEAKS & CHOP FROM THE WOODBURNING GRILL TO 1500° BROILERS

**STOCK HILL'S PRIME KC STRIP\*** dry aged, bone in, 18 oz 59

### SIGNATURE DRY-AGED 28 DAYS

**KANSAS CITY STRIP\*** .....14 oz 48  
**RIBEYE\*** .....14 oz 49  
**PORTERHOUSE\*** ..... 24 oz 59

### WAGYU Rosewood Ranch, Texas

**KANSAS CITY STRIP\*** .....14 oz 52  
**RIBEYE\*** ..... 14 oz 49

### FILET MIGNON

.....7 oz 38  
 ..... 10 oz 48

### PRIME WET AGED

**KANSAS CITY STRIP\*** .....14 oz 54  
**RIBEYE, BONE IN, COWBOY\*** ..... 22 oz 64

### CHOP

**PORK, DUROC, DRY AGED\*** ..... 20 oz 31

### RUBS

• coffee  
 • porcini

### SAUCES +1

• house made steak sauce  
 • wasabi-yuzu kosho chimichurri  
 • armagnac & green peppercorn  
 • creamy horseradish

### STOCK IT +5

add our house bacon, blue  
 cheese, and walnut blend

## MARKET SIDES 9

ROBUCHON WHIPPED POTATOES

SCALLOPED HORSERADISH HASHBROWNS

TRIPLE COOKED FRENCH FRIES

GREEN & WHITE ASPARAGUS

SAUTÉED MUSHROOMS & SHALLOTS

BAKED BISCUIT & CREAMED SPINACH

CAROLINA GOLD RICE, SWEET PEAS &

COUNTRY HAM

HEN OF THE WOODS MUSHROOM RISOTTO

FARMER THANE'S SAUTÉED GREENS & GARLIC

\*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.