



## 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, chiccharones, pickled vegetables, smoked beets, mustard greens 19

**PASTRAMI BEEF CARPACCIO\***  
everything crumble, onion soubise, parmesan frico 16

**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 15

### HOT

**AKAUSHI SHORT RIBS**  
bordelaise, onion soubise, bone marrow spinach sauce, burnt onion 18

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

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

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

**SEARED FOIE GRAS**  
preserved cherries, puff pastry, almond crumble, port bubbles 22

**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 11

**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

**SMOKED POTATO SOUP**  
boulevard pale ale, cheddar espuma, crunchy hominy, chive 10

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

## PLATES

**PORK SHANK OSSO BUCO** • braised, marscarpone anson mills polenta, pot au feu vegetables, excessively roasted shallot 32

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

**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

**AKAUSHI SHORT RIBS** • coffee crusted, bourbon soaked raisins, smoked beet purée, wild rice, cannellini bean purée 29



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 46  
**RIBEYE\***.....14 oz 48  
**PORTERHOUSE\***..... 24 oz 59

### WAGYU Rosewood Ranch, Texas

**KANSAS CITY STRIP\*** .....14 oz 52  
**RIBEYE\***..... 14 oz 48

### FILET MIGNON

.....7 oz 37  
..... 10 oz 47

### PRIME WET AGED

**KANSAS CITY STRIP\*** .....14 oz 52  
**RIBEYE, BONE IN, COWBOY\***..... 22 oz 64

### CHOP

**PORK, DUROC, DRY AGED\***..... 20 oz 30

### 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

SAUTEED MUSHROOMS & FRESH GREENS  
BAKED BISCUIT & CREAMED SPINACH  
CAROLINA GOLD RICE, SWEET PEAS & COUNTRY HAM

HEN OF THE WOODS MUSHROOM RISOTTO  
FARMER THANE'S SAUTEÉD SPINACH

\*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.