



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
 bbq-ranch pork rinds, pickled cherry peppers 16

SPANISH OCTOPUS
 red wine braised, wood-fire grilled, white bean
 chorizo stew, San Marzano tomato 19

PUMPKIN 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

ALABAMA WHITE CHICKEN WINGS
 confit of wings, Alabama white bbq sauce,
 giardiniera 15

ON ICE

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

SHRIMP COCKTAIL
 lemon gel, chives, cocktail sauce,
 fresh horseradish 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, 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 10

KALE & RADICCHIO

whole grain bacon-honey mustard vinaigrette,
 pomegranate, poached pears, Green Dirt Farm fresh
 cheese, candied pecans 10

SHRIMP LOUIE

grilled romaine, grilled shrimp, thousand island, egg,
 avocado, tomato 20

CRAB BISQUE

brioche crisps, pickled onion, king crab 12

CHESTNUT & CAULIFLOWER

curried cashews, dried cranberries, shaved chestnuts 8

PLATES

CHICKEN PAILLARD • pan fried, Campo Lindo Farm's breaded chicken breast, garlic cream,
 haricot vert, roasted fall mushrooms 22

DUCK • breast, braised red cabbage, kabocha squash, crispy sunchokes, pomegranate jus 32

PORK SHOULDER • milk braised, roasted red potato gnocchi, celery root espuma,
 creamed cipolini onions, pickled mustard seeds 28

LAMB* • seared, lamb pierogi, romesco chutney, Lebanese garlic sauce, sweet & sour fennel 36

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

SEAFOOD & PASTA

ORA KING ORGANIC 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*

63 degree farm egg, parmesan snow, beurre monte,
 Burgers' smokehouse bacon lardons 24

CRAB TORTELLINI

lump crab, shallots, fried oyster mushrooms 26

STEAKS & CHOP 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 54

WET AGED

RIBEYE, BONE IN 16 oz 54

KANSAS CITY STRIP* 14 oz 48

FILET MIGNON 7 oz 38

FILET MIGNON 10 oz 48

WAGYU Rosewood Ranch, Texas

KANSAS CITY STRIP* 14 oz 52

RIBEYE* 14 oz 49

OUR BIG GUYS | WET AGED

RIBEYE, BONE IN, COWBOY* 22 oz 74

PORTERHOUSE* 42 oz 120

TOMAHAWK RIBEYE* 36 oz 120

CHOP | DRY AGED

PORK, DUROC* 20 oz 32

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
- wasabi-yuzu kosho chimichurri
- armagnac & green peppercorn
- creamy horseradish

STOCK IT +6

- house bacon, blue cheese,
 and walnut blend



MARKET SIDES 9

ROBUCHON WHIPPED POTATOES

SCALLOPED 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.