



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

APPETIZERS

ON ICE

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

ALASKAN KING CRAB
 summer melon 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

TOMBO 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

LOCAL HEIRLOOM TOMATOES
 burrata, really good olive oil, sea salt air,
 basil-hyssop ice 15

HOT

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

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

**FIRE-ROASTED WAGYU &
 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,
 vanilla bean powder 20

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

SMOKED SHORT RIBS
 lemongrass bbq sauce, yuzu kosho
 chimichurri, moo shu pancakes,
 lettuce wraps, pickled onions 48

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, stone fruit, puffed
 grains, grilled onion, basil-orange vinaigrette 12

CRAB BISQUE

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

PLATES

CAMPO LINDO FARMS CHICKEN ROULADE • pommes anna, yuzu-kosho
 crumble, celery, mushroom pan sauce 24

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

LAMB TWO WAYS* • rack of lamb, smoked leg of lamb, uni curry sauce, wild rice,
 pickled pluot, lavender honey 38

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, bok choy, Farmer Thane's sweet potato foam 32

SEAFOOD & PASTA

ORA KING ORGANIC SALMON*

Farmer Lee's crazy carrots, kaffir lime-carrot emulsion,
 spring peas, socca chickpea crepe 30

WILD ALASKAN HALIBUT*

summer toy box squash, Kansas sweet corn, Crum's
 heirloom potatoes 34

DIVER SCALLOPS*

pan seared, fresh shellfish, green tomato croutons,
 tomatillo nage, tobiko, calamara pasta 30

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

..... 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

Served with pickled pearl onions, shishito peppers, fried
 onions, creamed corn, yuzu kosho chimichurri, creamy
 horseradish, steak sauce, and armagnac sauce.

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 +5

add our house bacon, blue
 cheese, and walnut blend



MARKET SIDES 9

ROBUCHON WHIPPED POTATOES

SCALLOPED HORSE RADISH HASHBROWNS

TRIPLE COOKED FRENCH FRIES

GREEN ASPARAGUS

RATATOUILLE

SAUTÉED MUSHROOMS & SHALLOTS

BAKED BISCUIT & CREAMED SPINACH

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.