



EXECUTIVE CHEF Kelly Conwell
CHEF DE CUISINE Mark Dandurand

FATHER'S DAY LUNCH

APPETIZERS

HOT

WOOD FIRE GRILLED OYSTERS*

half dozen, garlic-shallot butter 18

STUFFED BAKED CLAMS*

lump crab, cherrystone clams, parmesan, bread crumbs, grilled lemon 18

LOBSTER GRATIN

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

ROCK SHRIMP

crispy, mango & chili agre doux, butter lettuce, cucumber salad, lime kataifi 17

CRISPY VEAL

black cherry, sweet garlic aioli, black pepper bacon jam, shaved walnut 17

SMOKED CONFIT CHICKEN WINGS

Alabama white bbq sauce, giardinera 15

SHISHITO PEPPERS

huitlacoche chimichurri, burrata, chickpea croutons, grilled sourdough 16

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

SMOKED SALMON

tabbouleh, grilled focaccia, pistachio dukkah, dill & mint yogurt 14

SOUP & SALAD SERVICE

ADD • grilled chicken 4 • hanging tender 7
• shrimp 6 • salmon 7

SH

field greens, dried cherries, Green Dirt Farm fresh cheese, sunflower seed brittle, champagne & pear vinaigrette 9/14

LITTLE GEM

blue cheese, bacon, egg, chopped radish, tomato, green goddess dressing 9

CAESAR

romaine hearts, fried saltine crackers, shaved parmesan, French radish 9/14

SPINACH & WATERCRESS

salsa verde vinaigrette, Sea Island red peas, snap peas, aged white cheddar 9/14

CRAB BISQUE

brioche crisps, pickled onion, king crab 12

BROCCOLI CHEDDAR & POTATO

celery seed-sourdough croutons, gruyere espuma 8

SANDWICHES

CHEESESTEAK* • gruyere fondue, onions, mushrooms, peppers, bolillo bread, fries 19

SH STEAK BURGER* • house waygu blend steak burger, thick-sliced smoked bacon, American cheese, caramelized onion, fry sauce, bread & butter pickles, fries 18

PLATES

PRESERVED LEMON & HERB CHICKEN • Campo Lindo Farms, mafaldine pasta, green apple & roasted garlic jam, white balsamic & truffle vinaigrette 24

STEAK FRITES* • 5 oz. filet, cucumber salad & fries 25

HANGER STEAK* • black peppercorn crusted, gruyere spaetzle, herb chutney, sourdough crumble, tempura-fried onion ring 26

SMOKED SHORT RIB • green garlic farro risotto, farmer vegetables, ravigote, parmesan chips 29

SEAFOOD & PASTA

ORA KING SALMON*

crispy fingerling potatoes, oyster mushroom & asparagus ragout, horseradish & dill crème 29

PAN SEARED ALASKAN HALIBUT*

saffron pearl couscous, broken nettle vinaigrette, sweet miso & lemon aioli, squash & peas 32

SCALLOPS*

celery & radish marmalade, scallop chicharrón, rutabaga purée, potato croquette, honey tarragon vinaigrette 33

CRAB CAPPELLETTI

lump crab, herbed cheese cappelletti, fried oyster mushrooms 24

GOAT CHEESE TORTELLI

balsamic roasted dates, rosemary & cashew vinaigrette, pickled pearl onion 19

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

SAUTÉED MUSHROOMS & SHALLOTS

BLACKENED CAULIFLOWER, SUMAC AIOLI, PICKLED CORN, DUKKAH

CREAMED PEAS WITH MINT

CHEESY CORN & RICE CASSEROLE

SEASONAL VEGETABLE

*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.