

APPETIZERS

COLD

OYSTERS ON A HALF SHELL*

half dozen oysters, champagne mignonette, lemon, cocktail sauce 18

SHRIMP COCKTAIL

lemon gel, chives, cocktail sauce, fresh horseradish 16

PASTRAMI BEEF CARPACCIO*

everything crumble, onion soubise, parmesan frico 16

BURRATA

shaved la quercia prosciutto, grilled winter citrus, extra virgin olive oil, fresh basil 15

HOT

HOUSE-MADE HUSHPUPPIES

fresh corn & crab spread, espelette chili, lime 14

WOOD FIRE GRILLED OYSTERS

half dozen, hot butter 18

CALAMARI*

buttermilk fried, scallion, pistachio, lemongrass bbq 14

SALAD SERVICE

SH SALAD

butter lettuce, goat cheese, compressed apples, champagne vinaigrette 8

CAESAR HEART

romaine hearts, hearts of palm, celery hearts, fennel hearts, radishes, parmesan, anchovy 8/13

QUINOA

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

ADD • grilled chicken 4 • wagyu kc strip 7 • shrimp 6 • salmon 7

COBB

grilled chicken, chopped egg, bacon, moroccan toasted chickpeas, fresh grapes 14

CRAB LOUIE

alaskan king crab, gem lettuce, avocado, soft boiled eggs, tomato 18

FLATIRON STEAK

grilled, deb & jim crum's lettuces, avocado, fresh corn, texas grapefruit, celery hearts, champagne vinaigrette 16

SOUP

CRAB BISQUE whole brioche crisps, pickled onion, king crab 11

SMOKED POTATO SOUP boulevard pale ale, cheddar espuma, crunchy hominy, chive 9

STEAK FRITES

SLICED AND SERVED WITH CHOICE OF SAUCE

HANGING TENDER* 7 oz. 18

RIBEYE FILET* signature dry aged, 7 oz. 22

WAGYU STRIP* Rosewood Ranch, Texas, 7 oz. 26

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.

SAUCES

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



PLATES

CAMPO LINDO FARMS CHICKEN

pan roasted, oven dried tomatoes, braised greens, potato gnocchi 18

AKAUSHI SHORT RIBS

coffee crusted, bourbon soaked raisins, smoked beet purée, wild rice, bean purée 22

ORA KING SALMON*

farmer lee's crazy carrots, kaffir lime-carrot emulsion, spring peas, socca chickpea crepe 22

WILD ALASKAN HALIBUT*

forbidden rice, wild mushrooms, white asparagus, black garlic 24

TAGLIATELLE

63 degree farm egg, parmesan snow, beurre monte, burgers' smokehouse bacon lardons, truffles 18

KING CRAB TORTELLINI

fresh corn, shallot, popcorn butter, pickled chanterelles 19

MARKET SIDES 9

SCALLOPED HORSERADISH HASHBROWNS

TRIPLE COOKED FRENCH FRIES

SAUTEED MUSHROOMS & FRESH GREENS

FARMER THANE'S SAUTEED SPINACH

CAROLINA GOLD RICE, SWEET PEAS & COUNTRY HAM

GREEN & WHITE ASPARAGUS

SANDWICHES

PRIME RIB*

creamy horseradish, gruyere, dijon mayo, bolillo bread, thin fries 18

FRIED CHICKEN CLUB

crispy pork belly, lettuce, tomato, dijon mayo, sourdough, thin fries 16

HOUSE SMOKED PASTRAMI

smoked akaushi wagyu beef, caramelized onion, melted gruyere, toasted marble rye, thousand island, creamy horseradish, thin fries 17

ALASKAN KING CRAB ROLL

old bay, peppadew pepper relish, fregola pasta salad 19

SHORT RIB

red wine braised, melted gruyere, caramelized onion, creamy horseradish, salt & pepper bun, triple cooked fries 16

HOUSE STEAKBURGER*

double patty, american cheese, onion soubise, bread & butter pickles, sesame seed bun, triple cooked fries 16

WAGYU BURGER*

aged wagyu beef burger, truffle mayo, seared foie gras, sunny side up farm egg, brioche bun, triple cooked fries 19

*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.