



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

APPETIZERS

COLD

OYSTERS ON A HALF SHELL*

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

SHRIMP COCKTAIL

lemon champagne whipped cream cheese, horseradish, tomato conserva **16**

SMOKED SALMON RILLETTE

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

HOT

WOOD FIRE GRILLED OYSTERS*

half dozen, garlic-shallot butter **18**

SMOKED CONFIT CHICKEN WINGS

Alabama white bbq sauce, giardinera **14**

LOBSTER GRATIN

creamy lobster dip, pickled cherry peppers, bbq-ranch chicharrónes **16**

SOUP

SOUP OF THE MOMENT

daily selection **8**

BROCCOLI CHEDDAR & POTATO

celery seed-sourdough croutons, gruyere espuma **8**

SALAD SERVICE

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

SH

butter lettuce, granny smith apples, goat cheese, croutons, champagne vinaigrette **8**

CAESAR

romaine hearts, fried saltine crackers, shaved parmesan, French radish **8/13**

SPINACH & WATERCRESS

salsa verde vinaigrette, Sea Island red peas, snap peas, aged white cheddar **13**

COBB

roasted chicken, bacon, cucumber, goat cheese, tomato, egg, green goddess **17**

SHRIMP LOUIE

grilled romaine and shrimp, thousand island, egg, avocado, tomato **18**

ASIAN CHICKEN

spinach, wontons, spiced cashews, sesame seeds, cucumber, cabbage, chili ginger vinaigrette **19**

HANGER STEAK SALAD*

chimichurri marinated steak, farmer greens, champagne vinaigrette, blue cheese, red onion, avocado, celery **18**

MOVERS & SHAKERS LUNCH

Two-course lunch for \$16 or \$20.
Includes half of a dirty martini, upon request.

FIRST COURSE

BROCCOLI CHEDDAR & POTATO SOUP

SH SALAD

SOUP OF THE MOMENT

MAIN COURSE 16

SPINACH & WATERCRESS

HOUSE-SMOKED PASTRAMI SANDWICH

CHEESESTEAK SANDWICH

SMOKED CONFIT CHICKEN WINGS

MAIN COURSE 20

STEAK SALAD

COBB SALAD

HANGER STEAK

SH STEAK BURGER

ORA KING SALMON

GOAT CHEESE TORTELLI

PLATES

HANGER STEAK*

black peppercorn crusted, gruyère spaetzle, herb chutney, sourdough crumble, tempura-fried onion ring **18**

STEAK FRITES*

5 oz. filet, cucumber salad & fries **26**

FRIED CHICKEN

Campo Lindo chicken breast, colcannon potatoes, parmesan & chive gravy, crispy prosciutto, caper & grilled lemon relish **18**

ORA KING SALMON*

crispy fingerling potatoes, oyster mushroom & asparagus ragout, horseradish & dill crème **20**

GOAT CHEESE TORTELLI

roasted dates, rosemary & cashew vinaigrette, pickled pearl onion **17**

SANDWICHES

COUNTRY CLUB

smoked ham, roasted turkey, Ozark bacon, dijon mustard, pickles, melted Swiss, ciabattini, fries **15**

CHICKEN SALAD

toasted 9 grain bread, citrus & herb mayo, red onion, bibb lettuce, raisins, toasted pecans **14**

HOUSE-SMOKED PASTRAMI

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

CHEESESTEAK*

gruyere fondue, onions, mushrooms, peppers, bolillo bread, fries **17**

SH STEAK BURGER*

house wagyu blend steak burger, thick-sliced smoked bacon, American cheese, caramelized onion, fry sauce, bread & butter pickles, fries **17**

MARKET SIDES **8**

ROASTED CAULIFLOWER, ROMESCO, BÉARNAISE

SEASONAL VEGETABLE

HORSERADISH HASHBROWNS

TRIPLE COOKED FRENCH FRIES

SAUTÉED MUSHROOMS & SHALLOTS

GRUYERE SPAETZLE

*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.