



NATIONAL STEAKHOUSE MONTH

THREE-COURSE MENU • \$45 PER PERSON

FIRST

SH SALAD

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

CAESAR SALAD

romaine hearts, fried saltine crackers, shaved parmesan,
French radish

GOAT CHEESE TORTELLI

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

SMOKED CONFIT CHICKEN WINGS

Alabama white bbq sauce, giardinera

SECOND

ALL STEAKS COME WITH CHOICE OF:
ROBUCHON WHIPPED POTATOES, HEN OF THE WOODS
MUSHROOM RISOTTO, OR SEASONAL VEGETABLE

7 OZ. FILET MIGNON*

Grand Island, Nebraska • hand selected • aged 30 days

12 OZ. WET AGED KC STRIP*

Grand Island, Nebraska • hand selected • aged 30 days

12 OZ. WAGYU RIBEYE*

Grand Island, Nebraska • hand selected • aged 30 days

PRESERVED LEMON & HERB CHICKEN

Campo Lindo Farms, mafaldine pasta, green apple & roasted
garlic jam, white balsamic & truffle vinaigrette

THIRD

CARROT CAKE

carrot swiss roll, buttercream, red miso milk jam,
carrot agrodolce, walnut praline

MEYER LEMON

lemon curd, pine nut & vanilla wafer crust,
hibiscus jam, meringue

*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.