

**PRIVATE DINING DINNER MENU 1 | \$72 PER PERSON**

**COURSE ONE**

**SH SALAD**

butter lettuce, goat cheese, compressed apples, champagne vinaigrette

**SMOKED POTATO SOUP**

boulevard bob's 47, cheddar espuma, crunchy hominy, chive

**COURSE TWO**

10 oz. FILET MIGNON\*

20 oz. DRY-AGED DUROC PORK CHOP\*

**ORA KING SALMON\***

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

**CAMPO LINDO FARMS CHICKEN**

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

**SIDES FOR THE TABLE**

ROBUCHON WHIPPED POTATOES

BAKED BISCUIT & CREAMED SPINACH

**COURSE THREE**

*Choice of two desserts*

Menu items subject to change based on seasonal availability | Prices listed before Tax + Gratuity

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4800 MAIN STREET, KANSAS CITY MO 64112  
816.214.8607 EXT 5 | WWW.STOCKHILLKC.COM

**PRIVATE DINING DINNER MENU 2 | \$82 PER PERSON**

**COURSE ONE FOR THE TABLE**

**SHRIMP COCKTAIL**

lemon gel, chives, cocktail sauce, fresh horseradish

**COURSE TWO**

**TWO LITTLE GEMS**

blue cheese, burgers' bacon, chopped egg, radish, oven-dried tomatoes,  
green goddess dressing

**CRAB BISQUE**

whole brioche crisps, pickled onion, king crab

**COURSE THREE**

10 oz. FILET MIGNON\*

14 oz. SIGNATURE 28-DAY DRY AGED NEW YORK STRIP\*

**RACK OF LAMB\***

roasted, basil-orange chutney, white bean blood sausage cassoulet, vegetable fricasse

**WOOD-GRILLED DIVER SCALLOPS\***

charred green asparagus, ramp salsa verde, linguica sausage, masa dumplings,  
roasted pepper sauce

**SIDES FOR THE TABLE**

**GREEN & WHITE ASPARAGUS**

**SCALLOPED HORSERADISH HASHBROWNS**

**COURSE 4**

*Choice of two desserts*

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**PRIVATE DINING DINNER MENU 3 | \$92 PER PERSON**

**COURSE ONE FOR THE TABLE**

**HAMACHI CRUDO\***

crispy rice papers, scallion miso vinaigrette, yuzu aioli, black sesame, pickled onion

**COURSE TWO FOR THE TABLE**

**WOOD FIRE GRILLED CHEF'S PLATTER**

**COURSE THREE**

14 oz. USDA PRIME WET-AGED NEW YORK STRIP\*

14 oz. SIGNATURE 28-DAY DRY-AGED RIBEYE\*

**WILD ALASKAN HALIBUT\***

forbidden rice, wild mushrooms, white asparagus, black garlic

**SIDES FOR THE TABLE**

ROBUCHON WHIPPED POTATOES

BAKED BISCUIT CREAMED SPINACH

GREEN & WHITE ASPARAGUS

**COURSE FOUR**

*Choice of two desserts*

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**PRIVATE DINING DINNER MENU 4 | \$120 PER PERSON**

**COURSE ONE FOR THE TABLE**

**CALAMARI\***

buttermilk fried, scallion, pistachio, lemongrass bbq

**FIRE-ROASTED LAMB MEATBALLS**

medjool date agre doux, vadouvan, curry emulsion, cilantro, lime

**COURSE TWO**

**CRAB BISQUE**

whole brioche crisps, pickled onion, king crab

**CAESAR HEART SALAD**

romaine hearts, hearts of palm, celery hearts, fennel hearts, radishes,  
parmesan, anchovy

**COURSE THREE**

18 oz. DRY-AGED BONE-IN 'STOCK HILL' PRIME KC STRIP

DRY AGED DUROC PORK CHOP

10 oz. FILET\*

**WOOD GRILLED DIVER SCALLOPS**

charred green asparagus, ramp salsa verde, linguica sausage, masa dumplings,  
roasted pepper sauce

**SIDES FOR THE TABLE**

GREEN GARLIC RISOTTO & SPRING VEGETABLES

BAKED BISCUIT CREAMED SPINACH

**COURSE FOUR**

*Choice of two desserts*

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**PRIVATE DINING DINNER MENU 5 | \$100 PER PERSON**

**COURSE ONE FOR TABLE**

**HOUSE-MADE HUSHPUPPIES**

fresh corn & crab spread, espelette chili, lime

**CALAMARI\***

buttermilk fried, scallion, pistachio, lemongrass bbq

**BURRATA**

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

**COURSE TWO**

**TWO LITTLE GEMS**

blue cheese, burgers' smokehouse bacon, chopped egg, radish, tomato,  
green goddess dressin

**COURSE THREE**

**TAGLIATELLE**

63 degree farm egg, parmesan snow, buerre monte, country ham lardons, truffles

**COURSE FOUR**

10 oz. FILET MIGNON\*

16 oz. WAGYU RIBEYE\*

ORA KING SALMON\*

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

**PORK SHANK OSSO BUCO**

braised, marscarpone anson mills polenta, pot au feu vegetables,  
excessively roasted shallot

**SIDE FOR THE TABLE**

**TRIPLE COOKED FRENCH FRIES**

**GREEN & WHITE ASPARAGUS**

**COURSE FIVE**

*Choice of two desserts*

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