



2018 RESTAURANT WEEK DINNER

DINE-IN ONLY | 33 PER PERSON
Does not include drink, tax, or gratuity

FIRST

CHOOSE ONE

SH SALAD

butter lettuce, goat cheese, croutons, champagne vinaigrette

KALE & RADICCHIO

pomegranate, poached pears, Green Dirt Farm cheese,
candied pecans, bacon-honey mustard vinaigrette

CHESTNUT & CAULIFLOWER SOUP

curried cashews, cranberries, shaved cauliflower

SECOND

CHOOSE ONE

ORA KING ORGANIC SALMON*

sweet potato purée, shaved brussels sprouts, raisins,
bacon lardons, apple cider mustard vinaigrette

TAGLIATELLE*

confit Campo Lindo chicken, parmesan snow, beurre monte,
Burgers' smokehouse bacon lardons

CHICKEN PAILLARD

pan-fried Campo Lindo chicken breast, chittara pasta, lemon
pepper butter, prosciutto, basil pistou, pine nut & herb salad

STEAKS ACCOMPANIED WITH

ROASTED RED POTATOES WITH HORSERADISH CREME FRAICHE
& ROSEMARY SALT, HARICOT VERT, BACON JAM

7 OZ. WET-AGED FILET MIGNON*

10 OZ. WET-AGED FILET MIGNON* +10

14 OZ. WET-AGED KANSAS CITY STRIP*

14 OZ. WAGYU KANSAS CITY STRIP* +10

STOCK IT +6 · ADD TO ANY STEAK

house bacon, blue cheese & walnut blend

DESSERT

CHOOSE ONE

MEYER LEMON

lemon tart, pine nuts, hibiscus jam

DARK CHOCOLATE

chocolate torte, buttermilk fudge, pistachio, sea salt toffee

COFFEE

coffee mousse, dulce de leche,
dark chocolate magic shell, heath bar, fudge flakes

Co-Executive Chef **Kelly Conwell**

Co-Executive Chef **Spencer Knipper**

Chef de Cuisine **Mark Dandurand**

*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.