



2018 RESTAURANT WEEK LUNCH

DINE-IN ONLY | 15 PER PERSON
Does not include drink, tax, or gratuity

FIRST

CHOOSE ONE

SH SALAD

butter lettuce, goat cheese, croutons, champagne vinaigrette

CHESTNUT & CAULIFLOWER SOUP

curried cashews, cranberries, shaved cauliflower

SECOND

CHOOSE ONE

COBB SALAD

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

FLATIRON STEAK SALAD

grilled, farmers' greens, avocado, pomegranate, blue cheese,
purple onion, celery, champagne vinaigrette

TAGLIATELLE

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

HOUSE-SMOKED PASTRAMI SANDWICH

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

WAGYU BURGER*

bbq rub, bacon jam, Green Dirt Farm fresh peppercorn cheese,
fried onion, over easy egg, fries

SH STEAK BURGER*

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

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.