



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

## THANKSGIVING EVENING

### APPETIZERS

#### HOT

**WOOD FIRE GRILLED OYSTERS\***  
 half dozen, garlic-shallot butter 18

**BANG'S ISLAND MUSSELS\***  
 Boulevard pale ale, linguica sausage, hominy,  
 whole grain mustard, baguette 15

**LOBSTER GRATIN**  
 bbq-ranch pork rinds, pickled cherry peppers 16

**SMOKED SHORT RIBS**  
 cabbage & scallion pancake, Sriracha, plum,  
 togarashi peanuts 18

**ALABAMA WHITE CHICKEN WINGS**  
 confit of wings, Alabama white bbq sauce,  
 giardiniera 15

#### ON ICE

**OYSTERS ON A HALF SHELL\***  
 half dozen oysters, champagne mignonette,  
 lemon, cocktail sauce 18

**SHRIMP COCKTAIL**  
 lemon gel, chives, cocktail sauce,  
 fresh horseradish 18

#### COLD

**HAMACHI CRUDO\***  
 crispy rice papers, scallion miso vinaigrette,  
 yuzu aioli, black sesame 16

### SOUP & SALAD SERVICE

#### SH SALAD

butter lettuce, goat cheese, champagne vinaigrette 8

#### TWO LITTLE GEMS

blue cheese, Burgers' smokehouse bacon, chopped egg,  
 radish, tomato, green goddess dressing 10

#### SHRIMP LOUIE

grilled romaine, grilled shrimp, thousand island, egg,  
 avocado, tomato 20

#### CRAB BISQUE

brioche crisps, pickled onion, king crab 12

#### CHESTNUT & CAULIFLOWER

curried cashews, dried cranberries, shaved chestnuts 8

### STEAKS & CHOP FROM THE WOODBURNING GRILL TO 1500° BROILERS

..... GRAND ISLAND, NEBRASKA • HAND SELECTED • AGED 30 DAYS .....

#### DRY AGED

RIBEYE\* ..... 14 oz 49  
 KANSAS CITY STRIP, BONE IN\* .. 18 oz 54

#### WET AGED

RIBEYE, BONE IN ..... 16 oz 54  
 KANSAS CITY STRIP\* ..... 14 oz 48  
 FILET MIGNON ..... 7 oz 38  
 FILET MIGNON ..... 10 oz 48

**WAGYU** Rosewood Ranch, Texas

KANSAS CITY STRIP\* ..... 14 oz 52  
 RIBEYE\* ..... 14 oz 49

#### OUR BIG GUYS | WET AGED

RIBEYE, BONE IN, COWBOY\* ..... 22 oz 74  
 PORTERHOUSE\* ..... 42 oz 120  
 TOMAHAWK RIBEYE\* ..... 36 oz 120

#### CHOP | DRY AGED

PORK, DUROC\* ..... 20 oz 32

**RARE** • completely cool red center  
**MEDIUM RARE** • warm primarily red center  
**MEDIUM** • warm mostly pink center  
**MEDIUM WELL** • slight pink center  
**WELL DONE** • fully grey throughout

#### RUBS

• coffee  
 • porcini

#### SAUCES +1

• house made steak sauce  
 • wasabi-yuzu kosho chimichurri  
 • armagnac & green peppercorn  
 • creamy horseradish

#### STOCK IT +6

• house bacon, blue cheese,  
 and walnut blend



### PLATES

**PORK SHOULDER** • milk braised, roasted red potato gnocchi, celery root espuma,  
 creamed cippolini onions, pickled mustard seeds 28

**HANGER STEAK\*** • black peppercorn crusted, gruyere spaetzle, herb chutney, sour dough  
 crumble, onion rings 28

**ORA KING ORGANIC SALMON\*** • sweet potato purée, shaved brussels sprouts, raisins,  
 bacon lardons, apple cider mustard vinaigrette 30

**TAGLIATELLE\*** • 63 degree farm egg, parmesan snow, beurre monte, Burgers' smokehouse  
 bacon lardons 24

### MARKET SIDES 9

ROBUCHON WHIPPED POTATOES

SCALLOPED HORSERADISH HASHBROWNS

TRIPLE COOKED FRENCH FRIES

GRUYERE SPAETZLE

HARICOT VERT & CREAMED MUSHROOMS

ROASTED CAULIFLOWER, BLISTERED SWEET  
 PEPPERS, BEARNAISE

BAKED BISCUIT & CREAMED KALE & SPINACH

SAUTÉED MUSHROOMS & SHALLOTS

HEN OF THE WOODS MUSHROOM RISOTTO

\*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.