

## APPETIZERS

### ON ICE

**OYSTERS ON A HALF SHELL\***  
half dozen, crème de cassis mignonette,  
cocktail sauce, lemon 18

**SHRIMP COCKTAIL**  
lemon champagne whipped cream cheese,  
horseradish, tomato conserva 18

### COLD

**STEAK TARTARE\***  
dijon, olive oil, fines herbes, grated egg, house  
made potato chips, parmesan 15

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

**SEAFOOD TOWER**  
raw oysters, shrimp cocktail, jonah crab claws,  
crab fritters, cocktail sauce and mignonette  
SMALL 60 • LARGE 110

### HOT

**WOOD FIRE GRILLED OYSTERS\***  
half dozen, champagne & lemon hot sauce  
butter, garlic crumb & parsley 18

**CALAMARI**  
fried, pickled tomato, nam jim 14

**LOBSTER GRATIN**  
creamy lobster dip, pickled cherry peppers,  
bbq-ranch chicharrónes 16

**3 CHEESE TORTELLI**  
roasted dates, rosemary & cashew vinaigrette,  
pickled shallot 14

**STUFFED MUSHROOMS**  
mushroom duxelles, gruyere fondue, garlic  
crostinis 14

**WAGYU MEATBALLS**  
tomato sugo, garlic confit, balsamic reduction,  
pine nuts 14

**ROASTED BONE MARROW**  
chili caramel smoked beef, pepperoncini,  
sourdough 16

**CRISPY VEAL**  
XO sauce, pickled peppers, yuzu aioli,  
sweetbreads 17

**BAY SCALLOPS**  
yellow curry, fingerling potato chips, nam prik  
pao 16

## SOUP & SALAD SERVICE

**SH SALAD**  
Missing Ingredient greens, maple dijon vinaigrette,  
spiced pecans, goat cheese, dried cherries 9

**CAESAR**  
romaine hearts, fried saltine crackers, shaved parmesan,  
French radish 9

**STEAKHOUSE WEDGE**  
blue cheese vinaigrette, bacon, tomato, egg, French  
radish 9

**CRAB BISQUE**  
brioche crisps, pickled onion, king crab 12

**SOUP OF THE MOMENT 9**

## PLATES

**ROASTED CHICKEN BREAST** • arrabiata, potato gnocchi, chicken sausage, sweet  
pepper, preserved lemon 24

**CHAR SIU PORK CHOP** • crispy pig ears, dan dan sauce, bean sprouts, miso grits 32

**RACK OF LAMB** • togarashi crusted, celery root purée, kimchi brussels sprouts 32

**HANGER STEAK\*** • black peppercorn crusted, gruyère spaetzle, herb chutney, sourdough  
crumble, tempura-fried onion ring 28

## SEAFOOD

**KING SALMON\***  
pistachio crusted, artichoke & asparagus lyonnaise,  
beurre rouge, potato purée 31

**HALIBUT\***  
crab & potato hash, cherry tomato, tartar sauce,  
almonds 34

**SCALLOPS\***  
braised leek raviolo, soppressata, spring vegetable  
fricassee, gremolata 33

## STEAKS FROM THE WOODBURNING GRILL TO 1500° BROILERS • HAND SELECTED • AGED 30 DAYS

### QUENEMO, KANSAS

**DRY AGED**  
**RIBEYE\***.....14 oz 49  
**KANSAS CITY STRIP, BONE IN\***... 18 oz 48

**WET AGED**  
**RIBEYE, BONE IN\***..... 16 oz 48  
**FILET MIGNON\***.....7 oz 38...10 oz 48  
**KANSAS CITY STRIP\***..... 14 oz 44

**TO SHARE**  
**PORTERHOUSE\***..... 42 oz 105  
**TOMAHAWK RIBEYE\*** ..... 36 oz 120

### OMAHA, NEBRASKA

**WAGYU**  
**IMPERIAL BEEF | ALL NATURAL**  
**KANSAS CITY STRIP\***.....14 oz 58  
**RIBEYE\***..... 16 oz 63

### COMPLEMENTS

**JUMBO SEA SCALLOPS** ..... 15  
**LUMP CRAB OSCAR** ..... 20  
**CANADIAN COLD WATER**  
**LOBSTER TAIL**..... 5-6 oz 28  
**SEARED FOIS GRAS** ..... 3 oz 22

### RUBS

• coffee  
• porcini

### STOCK IT +6

• house bacon, blue cheese,  
and walnut blend

### SEASONAL COMPOUND BUTTERS +4

• changes daily

**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

## MARKET SIDES 9

**SH WHIPPED POTATOES**

**STEAK HOUSE POTATOES**  
roasted with onion, white BBQ, scallions

**SH BAKED POTATO**  
lemon roasted garlic butter, bacon, chive crème  
fraiche, aged cheddar

**TRIPLE COOKED FRENCH FRIES**

**GRUYERE SPAETZLE**

**GRAND RIVER MUSHROOM RISOTTO**  
thyme & lemon

**SAUTEED MUSHROOMS & SHALLOTS**

**CREAMED SPINACH & PEARL ONIONS**  
sourdough crumble

**SEASONAL VEGETABLE**