



EXECUTIVE CHEF Brad Rieschick
SOUS CHEF Tim Jones
GENERAL MANAGER Phil Eagle

APPETIZERS

COLD

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

HAMACHI*

crispy rice papers, scallion miso vinaigrette, yuzu aioli, black sesame 17

HOT

WOOD FIRE GRILLED OYSTERS*

half dozen, champagne & lemon hot sauce butter, garlic crumb & parsley 18

LOBSTER GRATIN

creamy lobster dip, pickled cherry peppers, bbq-ranch chicharrónes 18

3 CHEESE TORTELLI

roasted dates, rosemary & cashew vinaigrette, pickled shallot 15

STUFFED MUSHROOMS

mushroom duxelles, gruyere fondue, garlic crostinis 15

WAGYU MEATBALLS

tomato sugo, garlic confit, balsamic reduction, pine nuts 15

CRISPY VEAL

XO sauce, pickled peppers, yuzu aioli, sweetbreads 17

STEAKS

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

DRY AGED

RIBEYE* Quenemo, Kansas 14 oz 49

KANSAS CITY STRIP, BONE IN* Quenemo, Kansas..... 18 oz 49

WET AGED

RIBEYE, BONE IN* Quenemo, Kansas..... 16 oz 50

KANSAS CITY STRIP Quenemo, Kansas..... 14oz 48

FILET MIGNON* Quenemo, Kansas..... 7 oz 41. .10 oz 52

TO SHARE

TOMAHAWK RIBEYE* Quenemo, Kansas..... 44 oz 120

WAGYU IMPERIAL BEEF | ALL NATURAL

KANSAS CITY STRIP* Omaha, Nebraska 14 oz 58

RIBEYE* Omaha, Nebraska 16 oz 63

COMPLEMENTS

JUMBO SEA SCALLOPS 15

LUMP CRAB OSCAR 20

CANADIAN COLD WATER LOBSTER TAIL5-6 oz 28

RUBS • coffee or porcini
STOCK IT +6
 house bacon, blue cheese, & walnut blend
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

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, bacon, grape tomatoes, egg, wood grilled pearl onions, French radishes, blue cheese vinaigrette 11

CRAB BISQUE

brioche crisps, pickled onion, king crab 12

SOUP OF THE MOMENT 9

MARKET SIDES 9

SH WHIPPED POTATOES

STEAK HOUSE POTATOES

roasted with onion, white BBQ, scallions

SH BAKED POTATO

salted, lemon roasted garlic butter, bacon, chive crème fraiche, aged cheddar (limited quantities)

TRIPLE COOKED FRENCH FRIES

GRUYERE SPAETZLE

GRAND RIVER MUSHROOM RISOTTO

thyme & lemon

SAUTEED MUSHROOMS & SHALLOTS

CREAMED SPINACH & PEARL ONIONS

sourdough crumble

SEASONAL VEGETABLE

PLATES

CHICKEN PANZANELLA • heirloom tomatoes, house-made sourdough, basil pesto, roasted potatoes 24

WAGYU BURGER • 8 oz, confit bacon, garlic aioli, fontina, lettuce, tomato, onion, salt & pepper bun, triple cooked fries 20

WAGYU MEATLOAF • roasted fingerling potatoes, pearl onions, smoked Grand River mushroom gravy 24

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

SALMON* • pistachio crusted, artichoke & asparagus lyonnaise, beurre rouge, potato purée 32

DOVER SOLE* • celery root purée, sautéed greens, cherry mostarda, Grand River chestnut mushrooms 30

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

RACK OF LAMB • domestic Colorado, red chili, sesame seed & Japanese pepper crusted, celery root purée, kimchi brussels sprouts 42

*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.

STOCK HILL WINE BY THE GLASS

SPARKLING

Brut, **DOMAINE STE. MICHELLE**, Columbia Valley, WA
Prosecco, **INDIGENOUS**, Veneto, Italy
Sparkling, Brut Rosé, **GD VAJRA, DS DELLA NEVE**, Piedmont, Italy
Champagne, **VEUVE FOURNAY**, Blanc de Blanc, 1er Cru, Vertus, France

WHITE

Chablis, **WILLIAM FÈVRE, CHAMPS ROYAUX**, Burgundy, France, 2018
Chardonnay, **TALBOTT, SLEEPY HOLLOW VINEYARD**,
Central Coast, CA, 2014
Chardonnay, **PATZ & HALL**, Sonoma, CA, 2016
Pinot Grigio, **LAGARIA**, Delle Venezie, Italy, 2018
Pinot Gris, **JOEL GOTT**, Willamette Valley, OR, 2018
Riesling, **SELBACH**, Mosel, Germany, 2017
Rosé, Blend, **CIPRESSETO**, Toscana, Italy, 2018
Sancerre, **DOMAINE ROGER NEVEU**, Loire, France, 2018
Sauvignon Blanc, **THE CROSSINGS**, Awatere Valley, Marlborough,
New Zealand, 2019
Vouvray Sec, **DOMAINE D'ORFEUILLES**, Loire Valley, France, 2014

RED

Bordeaux, **CHATEAU GRAVES DU BERT**, Saint-Emilion,
Bordeaux, France, 2017
Cabernet Blend, **CMS BY HEDGES**, Columbia Valley, WA, 2017
Cabernet Sauvignon, **WENTE, SOUTHERN HILLS**, Central Coast, CA, 2017
Cabernet Sauvignon, **BANSHEE**, Napa Valley, CA, 2017
Cabernet Sauvignon, **JORDAN**, Alexander Valley, Sonoma County, CA, 2015
Malbec, **CLOS LA COUTALE**, Cahors, France, 2018
Malbec, **CATENA, VISTA FLORES**, Mendoza, Argentina, 2016
Pinot Noir, **NICOLAS POTEL**, Burgundy, France, 2017
Pinot Noir, **EVESHAM WOOD**, Willamette Valley, OR, 2018
Pinot Noir, **BREWER CLIFTON**, Santa Rita Hills, CA, 2016
Sangiovese, **LA SPINETTA**, Tuscany, Italy, 2015
Syrah, **STOLPMAN, PARA MARIA**, Santa Barbera, CA, 2017
Zinfandel, **QUIVIRA**, Dry Creek Valley, CA, 2016

TODAY'S OLD FASHIONEDS

WOLF OF MAIN STREET 12

Elijah Craig Small Batch
bourbon | spiced sherry
syrup | orange & cherry
bitters

ISLAND OL'ASIS 12

pineapple rum | Appleton
Reserve Blend rum |
Rittenhouse Rye |
grilled pineapple syrup | tiki
bitters | Toshi cherry

ROCKING CHAIR 14

Dewars 12 Year | cherry
pipe tobacco smoke |
honey | house bitters

RESERVE MANHATTANS

ROGUE TRADER 18

Woodford Reserve
bourbon | Rainwater
Maderia | Fernet Vallet
| Maurin Quina | house
bitters

SUMMER STORM 18

Botanist gin | 1757 Rosso
Vermouth di Torino |
Contratto Americano Rosso
| Cointreau

SOOIE, PIG 18

Old Forester 1920
Prohibition whiskey | Cochi
di Torino | Suze | Clear
Creek spiced pear liqueur

THE MARTINIS

THE CLASSIC 12

Tito's vodka or The
Botanist gin | cucumber-
infused dry vermouth |
Pineau de Charentes |
orange bitters | lemon twist

BRIGHT EYES 12

Private Barrel Patrón
Reposado | Contratto
Bianco | apricot liqueur |
szechuan peppercorn

THE DIRTY 13

Titos vodka | olive brine |
black truffle & blue cheese
stuffed olive | green olive &
rosemary air

STOCK HILL BEER SELECTIONS

BOULEVARD TANK 7

Kansas City, MO, ABV 8.5% 8

BOULEVARD PALE ALE

Kansas City, MO, ABV 5.4% 6

CRISPIN ORIGINAL CIDER

Milwaukee, WI, ABV 5% 6

DESCHUTES OBSIDIAN STOUT

Bend, Oregon, ABV 6.4% 8

FOUNDER'S ALL DAY IPA

Grand Rapids, MI, ABV 4.7% 7

KC BIER COMPANY DUNKEL

Kansas City, MO, ABV 5% 6

KC BIER COMPANY HEFEWEIZEN

Kansas City, MO, ABV 5% 6

STELLA ARTOIS

Leuven, Belgium, ABV 5% 7

BUD LIGHT

Saint Louis, MO, ABV 4.2% 5

COORS ORIGINAL

Golden, CO, ABV 5% 5

BECK'S N/A

Germany, ABV .3% 6

SIGNATURE COCKTAILS

KANSAS CITY STEAKHOUSE PUNCH 12

Elijah Craig small batch | apple whiskey | Chinato |
Lapsang Souchong Tea | falernum | lemon

SMOKING HILL 12

Woodford Reserve rye | black currant | mint |
lemon | hickory smoked ice

CASH IN HAND 12

Ketel One vodka | Clear Creek Cherry |
Kirschwasser | lime cordial | rosewater cucumber

GOLDEN PARACHUTE 12

Pimm's No. 1 Cup | Domaine de Canton |
strawberry cordial | pink peppercorn

SUMMER RESERVE 12

Woodford Reserve | Amaro Nonino |
pineapple | Aperol | chili flake

RUBY SLIPPER 12

prosecco | Aperol | grapefruit-sage cordial |
lemon & chamomile bitters

GET SWIFTY 12

cucumber infused Aviation gin | Midori |
St. Germain | honeydew | mint | lemon