



GENERAL MANAGER Phil Eagle
EXECUTIVE CHEF Nic Bandelier

APPETIZERS

COLD

OYSTERS ON A HALF SHELL*

half dozen, crème de cassis mignonette, cocktail sauce, lemon 19

SHRIMP COCKTAIL

lemon champagne whipped cream cheese, horseradish, tomato conserva 18

SMOKED & CURED SALMON*

applewood smoked, chive cream, dill & citrus cured, remoulade, pickled red onion, everything seasoned bagel bread toast 18

HOT

WOOD FIRE GRILLED OYSTERS*

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

OYSTERS ROCKEFELLER*

half dozen, grilled, spinach, classic SH sauce 19

LOBSTER GRATIN

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

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	52

WET AGED

RIBEYE, BONE IN* Quenemo, Kansas	16 oz	50
KANSAS CITY STRIP Quenemo, Kansas	14 oz	48
FILET MIGNON* Quenemo, Kansas	7 oz	41..10 oz 52

WAGYU BEEF

KANSAS CITY STRIP* Imperial, Nebraska	14 oz	59
RIBEYE* Rosewood Ranch, Texas	16 oz	65

TO SHARE

TOMAHAWK RIBEYE* Quenemo, Kansas	44 oz	120
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COMPLEMENTS

JUMBO SEA SCALLOPS	15
LUMP CRAB OSCAR	20
CANADIAN COLD WATER LOBSTER TAIL	5-6 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, pumpkin seed granola, goat cheese, dried cherries 9

CAESAR

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

STEAKHOUSE WEDGE

blue cheese, bacon, grape tomatoes, egg, fried shallots, French radishes, blue cheese vinaigrette 11

CRAB BISQUE

brioche crisps, pickled onion, jumbo lump crab 12

SOUP OF THE MOMENT 9

MARKET SIDES 9

SH WHIPPED POTATOES

STEAK HOUSE POTATOES

roasted with onion, herb butter, scallions

SH BAKED POTATO

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

TRIPLE COOKED FRENCH FRIES

GRUYERE SPAETZLE

MUSHROOM RISOTTO

thyme & lemon

BRUSSELS SPROUTS

sautéed with brown sugar compound butter

CREAMED SPINACH & PEARL ONIONS

sourdough crumble

SEASONAL VEGETABLE

PLATES

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

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

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

WAGYU BURGER • 8 oz, pork belly, garlic aioli, fontina, lettuce, tomato, onion, house-baked brioche, triple cooked fries 20

BERKSHIRE PORK • 16 oz confit bone-in chop, whipped potatoes, granny smith apples, fennel salad, dijon pork demi glace 38

ROASTED AMISH CHICKEN • orange marmalade glaze, sauteed spinach, house potatoes, cherry tomatoes, natural demi 24

RACK OF LAMB • seared domestic Colorado, creamy curried polenta, paneer cheese, crispy cauliflower pakora, rosemary chutney 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, 2017

RED

Bordeaux, **CHATEAU GRAVES DU BERT**, Saint-Emilion,
 Bourdeaux, France, 2017
 Cabernet Blend, **CMS BY HEDGES**, Columbia Valley, WA, 2017
 Cabernet Sauvignon, **WENTE, SOUTHERN HILLS**, Central Coast, CA, 2017
 Cabernet Sauvignon, **VON STRASSER**, Diamond Mountain District,
 Napa Valley, CA, 2018
 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

G | B
 9 | 36
 12 | 43
 21 | 80
 29 | 110

G | B
 17 | 60
 15 | 54
 17 | 70
 9 | 34
 12 | 48
 14 | 52
 9 | 34
 20 | 78

G | B
 9 | 34
 14 | 52
 G | B
 15 | 58
 13 | 50
 10 | 38

22 | 84
 29 | 110
 12 | 45
 15 | 54
 13 | 48
 18 | 70
 21 | 80
 15 | 54
 16 | 58
 17 | 65

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

STELLA ARTOIS

Leuven, Belgium, ABV 5% 7

KC BIER COMPANY DUNKEL

Kansas City, MO, ABV 5% 6

KC BIER COMPANY HEFEWEIZEN

Kansas City, MO, ABV 5% 6

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

Old Forester rye | black currant | mint |
 lemon | hickory smoked ice

CASH IN HAND 12

Grey Goose vodka | Clear Creek Cherry |
 Kirschwasser | lime cordial | rosewater cucumber

GOLDEN PARACHUTE 12

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

AUTUMN RESERVE 12

Woodford Reserve | Amaro Nonino |
 apple cider | demerara syrup | cinnamon

RUBY SLIPPER 12

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

GET SWIFTY 12

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

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

BLACK MARKET 18

Woodford Reserve bourbon | averna |
 Dolin Rouge | house bitters

FALLING LEAF 16

Herradura Reposado | Dolin Blanc | sherry syrup | bitters

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

EQUINOX 14

Calvados | Amaro Montenegro | yellow Chartreuse |
 clove studded orange swath

THE DIRTY 13

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

