



EXECUTIVE CHEF Kelly Conwell
CHEF DE CUISINE Mark Dandurand

APPETIZERS

ON ICE

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

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

COLD

STEAK TARTARE*
pastrami spice, roasted beets, pickled oyster
mushrooms, pine nut & chili, parmesan 15

TUNA CRUDO*
pickled cucumber, mango cream cheese, miso
vinaigrette, grapefruit, hibiscus rice chip 14

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

CRAB 2 WAYS
jonah crab claws, champagne dijonnaise, crab
fritters, grilled lemon chermoula 18

HOT

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

**FOIE GRAS & MUSHROOM
CAPPELLETTI**
grilled rabbit, edamame, rabbit brodo, green
onion 16

CALAMARI
calamari steaks, balsamic, parmesan, red
onion crema, sweet paprika 14

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

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

WAGYU MEATBALLS
tomato fresca, ciliegine mozzarella, fennel
aioli 14

ROASTED BONE MARROW
smoked beef jam, pickled mushrooms, chili
caramel, pepperoncini, parsley, sourdough 16

CRISPY VEAL
black cherry, sweet garlic aioli, black pepper
bacon jam, shaved walnut 17

SOUP & SALAD SERVICE

SH SALAD

Missing Ingredient greens, maple dijon vinaigrette,
spiced pecans, Green Dirt Farms fresh cheese, dried
cherries 9

CAESAR

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

STEAKHOUSE WEDGE

blue cheese vinaigrette, bacon lardons, tomato, egg,
French radish 9

CHOPPED SALAD

romaine hearts, Italian pepperoncini vinaigrette, grilled
onion, artichoke hearts, cherry tomato, parmesan,
green olive 9

CRAB BISQUE

brioche crisps, pickled onion, king crab 12

PLATES

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

SORGHUM GLAZED PORK CHOP • ricotta dumpling, chimichurri, roasted cabbage,
spring beans, chili butter 32

BRAISED LAMB SHANK • tomato rouille, grilled lime basil curry, spicy cashews, spring
beans 32

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

SEAFOOD

ORA KING SALMON*

pistachio, 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

OUR BIG GUYS | WET AGED

PORTERHOUSE* 42 oz 105

TOMAHAWK RIBEYE* 36 oz 120

DURHAM RANCH WAGYU

WAGYU

KANSAS CITY STRIP*14 oz 58

STRUBE FAMILY, PITTSBURG, TEXAS

AKAUSHI

RIBEYE* 16 oz 63

STRUBE FAMILY, PITTSBURG, TEXAS

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
- chimichurri
- armagnac & green peppercorn
- creamy horseradish

STOCK IT +6

- house bacon, blue cheese,
and walnut blend



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

*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.