



FALL FEAST

THREE-COURSE MENU • \$50 PER PERSON

FIRST

SH SALAD

Missing Ingredient greens, maple dijon vinaigrette, spiced pecans, goat cheese, dried cherries

STEAKHOUSE WEDGE

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

STUFFED MUSHROOMS

mushroom duxelles, gruyere fondue, garlic crostini

SECOND

7 OZ. WET AGED FILET MIGNON*

STKhouse potatoes, triple-cooked fries or seasonal vegetable

14 OZ. WET AGED KC STRIP*

STKhouse potatoes, triple-cooked fries or seasonal vegetable

16 OZ. WET AGED, BONE-IN RIBEYE* +12

STKhouse potatoes, triple-cooked fries or seasonal vegetable

HANGER STEAK*

black peppercorn crusted, gruyère spaetzle, herb chutney, sourdough crumble, tempura-fried onion ring

SALMON

pistachio crusted, artichoke & asparagus lyonnaise, beurre rouge, potato purée

STEAK ADDITIONS

COFFEE OR PORCINI RUB

JUMBO SEA SCALLOPS OR LUMP CRAB OSCAR +13

STOCK IT house bacon, blue cheese & walnut blend +5

THIRD

LEMON ROULADE

chiffon, mascarpone lemon curd, toasted meringue, candied zest

PB&C

peanut butter buttercream, chocolate sponge cake, dark chocolate fondue

*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.