



## 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\*

SH BBQ potatoes, triple-cooked fries or seasonal vegetable

#### 14 OZ. WET AGED KC STRIP\*

SH BBQ potatoes, triple-cooked fries or seasonal vegetable

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

SH BBQ 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

#### CARAMEL MACCHIATO CHEESECAKE

espresso chantilly, white chocolate, dulce, vanilla cookie crust

#### BILLIONAIRE PIE

black cherry cream cheese mousse, pineapple, pistachio, gold flake

#### S'MORES CHOUX

crispy cream puff, milk chocolate ganache, marshmallow, campfire smoked vanilla

\*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.