



FATHER'S DAY LUNCH

THREE-COURSE MENU • \$30 PER PERSON

FIRST

SH SALAD

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

STEAKHOUSE WEDGE

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

CRAB BISQUE

brioche crisps, pickled onion, king crab

WAGYU MEATBALLS

tomato fresca, ciliegine mozzarella, fennel aioli

SECOND

HANGER STEAK*

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

ROASTED CHICKEN BREAST

arrabbiata, potato gnocchi, chicken sausage, sweet pepper, preserved lemon

ORA KING SALMON

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

3 CHEESE TORTELLI

roasted dates, rosemary & cashew vinaigrette, pickled shallot

STEAK SALAD*

field greens, roasted beets, grilled onion, herb goat cheese, roasted farmer potatoes, maple vinaigrette

SH BURGER*

peppercorn & pastrami spiced, rosemary & truffle aioli, caramelized onions, gouda, butter lettuce, pickled mushrooms, brioche bun, fries

THIRD

LEMON TART

roasted pinenuts, hibiscus

SH BAR

brown butter chocolate mousse, toasted marshmallow, chocolate chip cookie dough

WHITE CHOCOLATE & RASPBERRY CHEESECAKE

vanilla cookie, mascarpone, raspberry jam

*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.