

APPETIZERS

COLD

OYSTERS ON A HALF SHELL*

half dozen, crème de cassis mignonette, cocktail sauce, lemon **18**

SHRIMP COCKTAIL

lemon champagne whipped cream cheese, horseradish, tomato conserva **16**

STEAK TARTARE*

dijon, olive oil, fines herbes, grated egg, house made potato chips, parmesan **15**

HOT

WOOD FIRE GRILLED OYSTERS*

half dozen, champagne & lemon hot sauce butter, garlic crumb & parsley **18**

LOBSTER GRATIN

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

WAGYU MEATBALLS

tomato sugo, garlic confit, balsamic reduction, pine nuts **14**

SOUP

CRAB BISQUE

brioche crisps, pickled onion, king crab **12**

SOUP OF THE MOMENT **9**

PLATES

HANGER STEAK* • black peppercorn crusted, gruyère spaetzle, herb chutney, sourdough crumble, tempura-fried onion ring **18**

ROASTED CHICKEN BREAST • arrabiata, potato gnocchi, chicken sausage, sweet pepper, preserved lemon **18**

KING SALMON* • pistachio crusted, artichoke & asparagus lyonnaise, beurre rouge, potato purée **20**

3 CHEESE TORTELLI • roasted dates, rosemary & cashew vinaigrette, pickled shallot **16**

SALAD SERVICE

ADD • grilled chicken **4** • hanging tender **7**
• shrimp **6** • salmon **7**

SH SALAD

Missing Ingredient greens, maple dijon vinaigrette, spiced pecans, goat cheese, dried cherries **8/13**

CAESAR

romaine hearts, fried saltine crackers, shaved parmesan, French radish **8/13**

STEAKHOUSE WEDGE

blue cheese vinaigrette, bacon, tomato, egg, French radish **8/13**

REIMEN

chilled noodles, carrots, mint, cilantro, crispy wonton, soy-sesame vinaigrette **12**

CHICKEN COBB

bacon, cucumber, goat cheese, tomato, egg, avocado, green goddess **17**

STEAK SALAD*

marinated hanger steak, arugula, blue cheese crumbles, fire roasted red peppers, avocado balsamic vinaigrette **18**

MOVERS & SHAKERS LUNCH

Two-course lunch for \$16 or \$20.
Includes half of a dirty martini, upon request.

FIRST COURSE

SH SALAD

SOUP OF THE MOMENT

STEAKHOUSE WEDGE SALAD

MAIN COURSE 16

CHICKEN COBB SALAD

PASTRAMI

3 CHEESE TORTELLI

MAIN COURSE 20

STEAK SALAD

SH BURGER

ROASTED CHICKEN BREAST

SANDWICHES

choice of: triple cooked french fries or SH salad

BEST CHICKEN FRIED CHICKEN

butter milk battered, baby swiss, spicy slaw, B&B pickles, lemon chive mayo, brioche bun **14**

PASTRAMI

sliced smoked pastrami, pimento cheese, dijonnaise, bacon, sourdough **15**

SH BURGER*

peppercorn & pastrami spiced, rosemary & truffle aioli, caramelized onions, gouda, baby iceberg, brioche bun **16**

STEAK SANDWICH*

hanger steak, horseradish goat cheese, arugula, hoagie **17**

MARKET SIDES **9**

SEASONAL VEGETABLE

CREAMED SPINACH & PEARL ONIONS

sourdough crumble

STEAK HOUSE POTATOES

roasted with onion, white BBQ, scallions

TRIPLE COOKED FRENCH FRIES

SAUTEED MUSHROOMS & SHALLOTS

GRUYERE SPAETZLE

STEAKS

FROM THE WOODBURNING GRILL TO 1500° BROILERS • HAND SELECTED • AGED 30 DAYS

DRY AGED • QUENEMO, KANSAS

RIBEYE* 14 oz **49**

WET AGED • QUENEMO, KANSAS

RIBEYE, BONE IN* 16 oz **48**

FILET MIGNON* 7 oz **38** . . . 10 oz **48**

KANSAS CITY STRIP* 16 oz **44**

IMPERIAL WAGYU BEEF • ALL NATURAL

OMAHA, NEBRASKA

KANSAS CITY STRIP* 14 oz **58**

RIBEYE* 16 oz **63**

RUBS

• coffee
• porcini

STOCK IT +6

• house bacon, blue cheese,
and walnut blend

SEASONAL 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

*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.

WINE

SPARKLING

Brut, **DOMAINE STE. MICHELLE**, Columbia Valley, WA, NV
Prosecco, **INDIGENOUS**, Veneto, Italy
Sparkling, Brut Rosé, **GD VAJRA, DS DELLA NEVE**, Piedmont, Italy
Champagne, **VEUV FOURNY & FILS, BRUT**, Vertus, France

WHITE

Chablis, **WILLIAM FEVRE, CHAMPS ROYAUX**, Burgundy, France, 2018
Chardonnay, **STAG'S LEAP WINE CELLARS, HANDS OF TIME**, Napa, CA, 2018
Chardonnay, **TALBOTT, SLEEPY HOLLOW VINEYARD**, Central Coast, CA, 2014
Chardonnay, **PATZ & HALL**, Sonoma, CA, 2016
Pinot Grigio, **ANTINORI, SANTA CRISTINA**, Delle Venezie, Italy, 2017
Pinot Gris, **JOEL GOTT**, Willamette Valley, OR, 2018
Riesling, **SELBACH**, Mosel, Germany, 2017
Rosé, Blend, **CIPRESSETO**, Toscana, Italy, 2017
Sancerre, **DOMAINE ROGER NEVEU**, Loire, France, 2018
Sauvignon Blanc, **THE CROSSINGS**, Awatere Valley, Marlborough, New Zealand, 2018
Sauvignon Blanc, **HONIG**, Napa Valley, CA, 2018
White Blend, **TWO ARROWHEADS**, Paso Robles, CA, 2014

RED

Bordeaux, **CLARENDELLE**, Bordeaux, France, 2015
Cabernet Sauvignon, **SEVEN FALLS**, Columbia Valley, WA, 2015
Cabernet Sauvignon, **WENTE, SOUTHERN HILLS**, Central Coast, CA, 2016
Cabernet Sauvignon, **BANSHEE**, Napa Valley, CA, 2017
Cabernet Sauvignon, **JORDAN**, Alexander Valley, Sonoma County, CA, 2014
Grenache Blend, **DOMAINE REMEJEANNE UN AIR**, Côtes du Rhône, France, 2018
Malbec, **CATENA, VISTA FLORES**, Mendoza, Argentina, 2017
Pinot Noir, **ERATH, RESPLENDENT**, Willamette Valley, OR, 2018
Pinot Noir, **NICOLAS POTEL**, Burgundy, France, 2017
Pinot Noir, **EVEHAM WOOD**, Willamette Valley, OR, 2017
Pinot Noir, **PATZ & HALL**, Sonoma Coast, CA, 2016
Red Blend, **INTRINSIC**, Columbia Valley, WA, 2017
Sangiovese, **LA SPINETTA**, Tuscany, Italy, 2015
Syrah, **STOLPMAN, PARA MARIA**, Santa Barbera, CA, 2013
Zinfandel, **NEAL**, Napa Valley, CA, 2017

G | B

8 | 32

12 | 43

21 | 80

25 | 98

G | B

17 | 60

13 | 50

15 | 54

17 | 70

8 | 30

12 | 48

14 | 52

9 | 34

20 | 78

9 | 34

13 | 50

16 | 60

G | B

13 | 46

9 | 36

16 | 58

29 | 110

29 | 110

14 | 50

15 | 54

11 | 42

13 | 48

18 | 70

18 | 70

13 | 50

15 | 54

16 | 58

17 | 61

BEER

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

KC BIER COMPANY DUNKEL

Kansas City, MO, ABV 5%

6

KC BIER COMPANY HEFEWEIZEN

Kansas City, MO, ABV 5%

6

STELLA ARTOIS

Leuven, Belgium, ABV 5%

7

BUD LIGHT

Saint Louis, MO, ABV 4.2%

5

COORS ORIGINAL

Golden, CO, ABV 5%

5

CLAUSTHALER

Germany, ABV .45%

5

SIGNATURE COCKTAILS

12

KANSAS CITY STEAKHOUSE PUNCH

Elijah Craig small batch | Leopold's Apple Whiskey | Chinato | Lapsang Souchong Tea | falernum | lemon

SMOKING HILL

Old Forester rye | Mathilde cassis | mint | lemon | hickory smoked ice

CASH IN HAND

Ketel One vodka | Rothman & Winter Cherry | Luxardo maraschino | rosewater cucumber

GOLDEN STANDARD

Lifted Spirits Bold gin | prosecco | lemon | Giffard ginger | orange blossom water

AUTUMN'S RESERVE

Old Overholt Bonded rye whisky | Amaro Nonino | apple cider | demerara syrup | cinnamon

RUBY SLIPPER

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

GET SWIFTY

cucumber infused Lifted Spirits Bright gin | Midori | St. Germain | honeydew | mint | lemon

TODAY'S OLD FASHIONEDS

WOLF OF MAIN STREET

Elijah Craig small batch bourbon | spiced sherry syrup | orange & cherry bitters

12

ISLAND OL'ASIS

Plantation pineapple rum | Plantation 5 Year rum | Old Overholt bonded rye whiskey | grilled pineapple syrup | tiki bitters | Toshi cherry | mandarin orange

12

ROCKING CHAIR

Auchentoshan American Oak | cherry pipe tobacco smoke | honey | house bitters

14

RESERVE MANHATTANS

ROGUE TRADER

Woodford Reserve | Pedro Ximenez sherry | Fernet Vallet | Maurin Quina | house bitters

18

THUNDER SNOW

Angel's Envy Port-Finished bourbon | Cardamaro | Carpano Antica | rich port syrup | Regan's orange bitter

18

SOOIE, PIG

WhistlePig 10 year rye whiskey | Cochi di Torino | Suze | St. George spiced pear liqueur | peach bitters

18

THE MARTINIS

THE CLASSIC

Tito's vodka or Hendrick's gin | cucumber-infused dry vermouth | Pineau de Charentes | orange bitters | lemon twist

12

THE APPLE

pineapple & chamomile infused vodka | Licor 43 | green apple purée | lemon | apple pearls

12

THE DIRTY

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

13