



EXECUTIVE CHEF Kelly Conwell
CHEF DE CUISINE Mark Dandurand

APPETIZERS

COLD

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 16

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 16

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 fresca, ciliegine mozzarella, fennel aioli 14

CALAMARI

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

SOUP

CRAB BISQUE

brioche crisps, pickled onion, king crab 12

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

ORA KING SALMON* • pistachio, 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, Green Dirt Farms fresh cheese, dried cherries 8/13

CAESAR

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

STEAKHOUSE WEDGE

blue cheese vinaigrette, bacon lardons, tomato, egg, French radish 7/12

SHRIMP CHOPPED SALAD

romaine hearts, Italian pepperoncini vinaigrette, grilled onion, artichoke hearts, cherry tomato, parmesan, green olive 17

CHICKEN COBB

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

SALMON BLT SALAD

spinach, crispy bacon, radish, cherry tomato, sourdough croutons, honey-dijon vinaigrette 18

THAI CHICKEN SALAD

grilled romaine, pickled cucumber, carrot-ginger vinaigrette, spicy cashews, edamame & wonton chips 18

STEAK SALAD*

field greens, roasted beets, grilled onion, herb goat cheese, roasted farmer potatoes, maple vinaigrette 18

MOVERS & SHAKERS LUNCH

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

FIRST COURSE

SH SALAD

CRAB BISQUE

STEAKHOUSE WEDGE SALAD

MAIN COURSE 16

CHICKEN COBB SALAD

PASTRAMI CLUB

ITALIAN BEEF SANDWICH

3 CHEESE TORTELLI

MAIN COURSE 20

STEAK SALAD

SALMON BLT SALAD

HANGER STEAK

SH BURGER

ORA KING SALMON

ROASTED CHICKEN BREAST

SANDWICHES

CHIMI CHICKEN SANDWICH

gouda, bacon jam, garlic aioli, pickled onion, butter lettuce, brioche bun, fries 15

PASTRAMI CLUB

pimento cheese, smoked bacon, butter lettuce, dijonnaise, roma tomato, sourdough, fries 15

ITALIAN BEEF*

shaved beef, pepperoncini, piquillo & olive tapenade, white bbq sauce, Italian haogie, fries 15

SH BURGER*

peppercorn & pastrami spiced, rosemary & truffle aioli, caramelized onions, gouda, butter lettuce, pickled mushrooms, brioche bun, fries 16

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

WAGYU • DURHAM RANCH WAGYU

KANSAS CITY STRIP*14 oz 58

STRUBE FAMILY, PITTSBURG, TEXAS

AKAUSHI • DURHAM RANCH WAGYU

RIBEYE* 16 oz 63

STRUBE FAMILY, PITTSBURG, TEXAS

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



*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.