



## PRIVATE DINING MENU 1

\$65 PER PERSON

### COURSE ONE

INCLUDES ALL SELECTIONS

#### SH SALAD

Missing Ingredient greens, maple dijon vinaigrette, pumpkin seed granola, goat cheese, dried cherries

#### CRAB BISQUE

brioche crisps, pickled onion, jumbo lump crab

### COURSE TWO

#### 7 OZ. WET-AGED FILET MIGNON\*

Quenemo, Kansas, hand selected, aged 30 days, with SH whipped potatoes & seasonal vegetable

#### SALMON\*

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

#### 10 OZ. HANGER STEAK\*

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

#### SIDES FOR THE TABLE

*add \$2 per person, per side*

#### SH WHIPPED POTATOES

#### STEAK HOUSE POTATOES

roasted with onion, herb butter, scallions

#### TRIPLE COOKED FRENCH FRIES

#### GRUYERE SPAETZLE

#### MUSHROOM RISOTTO

thyme & lemon

#### SAUTEED MUSHROOMS & ASPARAGUS

#### CREAMED SPINACH & PEARL ONIONS

sourdough crumble

#### SEASONAL VEGETABLE

### COURSE THREE

SELECT TWO DESSERTS

#### BILLIONAIRE PIE

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

#### CARAMEL MACCHIATO CHEESECAKE

espresso chantilly, white chocolate, dulce, vanilla cookie crust

#### S'MORES CHOUX

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

FOR BOOKINGS, CONTACT ALAN GAYLIN  
816-895-8400 | AGAYLIN@STOCKHILLKC.COM

MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY  
PRICES LISTED BEFORE TAX & GRATUITY



## PRIVATE DINING MENU 2

\$85 PER PERSON

### COURSE ONE

FOR THE TABLE

#### SHRIMP COCKTAIL

lemon champagne whipped cream  
cheese, horseradish, tomato conserva

#### WAGYU MEATBALLS

tomato sugo, garlic confit, balsamic  
reduction, pine nuts

### COURSE TWO

INCLUDES ALL SELECTIONS

#### SH SALAD

Missing Ingredient greens, maple dijon  
vinaigrette, pumpkin seed granola, goat  
cheese, dried cherries

#### CRAB BISQUE

brioche crisps, pickled onion, jumbo  
lump crab

#### STEAKHOUSE WEDGE

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

### COURSE THREE

#### 10 OZ. WET-AGED FILET MIGNON\*

Quenemo, Kansas, hand selected,  
aged 30 days, with SH whipped  
potatoes & seasonal vegetable

#### SALMON\*

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

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

Quenemo, Kansas, hand selected,  
aged 30 days, with SH whipped  
potatoes & seasonal vegetable

#### SIDES FOR THE TABLE

*add \$2 per person, per side*

#### SH WHIPPED POTATOES

STEAK HOUSE POTATOES  
roasted with onion, herb butter, scallions

#### TRIPLE COOKED FRENCH FRIES

#### GRUYERE SPAETZLE

#### MUSHROOM RISOTTO

thyme & lemon

#### SAUTEED MUSHROOMS & ASPARAGUS

#### CREAMED SPINACH & PEARL ONIONS

sourdough crumble

#### SEASONAL VEGETABLE

### COURSE FOUR

SELECT TWO DESSERTS

#### BILLIONAIRE PIE

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

#### CARAMEL MACCHIATO CHEESECAKE

espresso chantilly, white chocolate,  
dulce, vanilla cookie crust

#### S'MORES CHOUX

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

MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY

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## PRIVATE DINING MENU 3

\$95 PER PERSON

### COURSE ONE

FOR THE TABLE  
SELECT TWO

#### SHRIMP COCKTAIL

lemon champagne whipped cream  
cheese, horseradish, tomato conserva

#### WAGYU MEATBALLS

tomato sugo, garlic confit, balsamic  
reduction, pine nuts

#### HAMACHI\*

crispy rice papers, scallion miso  
vinaigrette, yuzu aioli, black sesame

### COURSE TWO

INCLUDES ALL SELECTIONS

#### SH SALAD

Missing Ingredient greens, maple dijon  
vinaigrette, pumpkin seed granola, goat  
cheese, dried cherries

#### STEAKHOUSE WEDGE

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

#### CRAB BISQUE

brioche crisps, pickled onion, jumbo  
lump crab

### COURSE THREE

#### 10 OZ. WET-AGED FILET\*

Quenemo, Kansas, hand selected,  
aged 30 days, with SH whipped  
potatoes & seasonal vegetable

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

Quenemo, Kansas, hand selected,  
aged 30 days, with SH whipped  
potatoes & seasonal vegetable

#### 14 OZ. WAGYU KANSAS CITY STRIP\*

Durham Ranch Wagyu, Texas, with SH  
whipped potatoes & seasonal vegetable

#### SCALLOPS\*

braised leek raviolo, soppressata, spring  
vegetable fricassee, gremolata

#### SIDES FOR THE TABLE

*add \$2 per person, per side*

#### SH WHIPPED POTATOES

#### STEAK HOUSE POTATOES

roasted with onion, herb butter, scallions

#### TRIPLE COOKED FRENCH FRIES

#### GRUYERE SPAETZLE

#### MUSHROOM RISOTTO

thyme & lemon

#### SAUTEED MUSHROOMS & ASPARAGUS

#### CREAMED SPINACH & PEARL ONIONS

sourdough crumble

#### SEASONAL VEGETABLE

### COURSE FOUR

SELECT TWO DESSERTS

#### BILLIONAIRE PIE

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

#### S'MORES CHOUX

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

#### CARAMEL MACCHIATO CHEESECAKE

espresso chantilly, white chocolate,  
dulce, vanilla cookie crust

MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY

PRICES LISTED BEFORE TAX & GRATUITY