



PRIVATE DINING MENU 1

\$60 PER PERSON

COURSE ONE

INCLUDES ALL SELECTIONS

SH SALAD

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

CRAB BISQUE

brioche crisps, pickled onion, king crab

COURSE TWO

7 OZ. WET-AGED FILET MIGNON*

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

ORA KING SALMON*

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

10 OZ. HANGER STEAK*

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

ROASTED CHICKEN BREAST

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

3 CHEESE TORTELLI

roasted dates, rosemary & cashew vinaigrette, pickled shallot

SIDES FOR THE TABLE

add \$2 per person, per side

SH WHIPPED POTATOES

STEAK HOUSE POTATOES

roasted with onion, white BBQ, scallions

TRIPLE COOKED FRENCH FRIES

GRUYERE SPAETZLE

GRAND RIVER MUSHROOM RISOTTO

thyme & lemon

SAUTEED MUSHROOMS & SHALLOTS

CREAMED SPINACH & PEARL ONIONS

sourdough crumble

SEASONAL VEGETABLE

COURSE THREE

SELECT TWO DESSERTS

SH BAR

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

LEMON TART

roasted pinenuts, hibiscus, crème fraiche ice cream

PASSION FRUIT TRES LECHE

blood orange sorbet, coconut tuile, brown sugar crumble

DARK CHOCOLATE TART

chocolate chantilly, black cherry, white chocolate curls

WHITE CHOCOLATE & RASPBERRY CHEESECAKE

vanilla cookie, mascarpone, raspberry jam

FOR BOOKINGS, CONTACT HOLLI SMITH

DIRECT: 816-984-8044 | OFFICE: 816-214-8607, OPTION 1

HOLLI@BREADNBUTTERCONCEPTS.COM

MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY

PRICES LISTED BEFORE TAX & GRATUITY



PRIVATE DINING MENU 2

\$80 PER PERSON

COURSE ONE

FOR THE TABLE

SHRIMP COCKTAIL
lemon champagne whipped cream
cheese, horseradish, tomato conserva

CRISPY SMOKED BEEF TROTTERS
pimento cheese, red pepper jelly, pickled
black mustard seed

COURSE TWO

INCLUDES ALL SELECTIONS

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

CRAB BISQUE
brioche crisps, pickled onion, king crab

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

CHOPPED SALAD
romaine hearts, Italian pepperoncini
vinaigrette, grilled onion, artichoke hearts,
cherry tomato, parmesan, mozzarella,
green olive

COURSE THREE

**10 OZ. WET-AGED
FILET MIGNON***
Quenemo, Kansas, hand selected,
aged 30 days, with SH whipped
potatoes & seasonal vegetable

ORA KING SALMON*
pistachio, artichoke & asparagus
lyonnaise, beurre rouge, potato purée

**14 OZ. WET-AGED
KANSAS CITY STRIP***
Quenemo, Kansas, hand selected,
aged 30 days, with SH whipped
potatoes & seasonal vegetable

ROASTED CHICKEN BREAST
arrabbiata, potato gnocchi, chicken
sausage, sweet pepper, preserved
lemon

HALIBUT*
crab & potato hash, cherry tomato,
tartar sauce, almonds

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

SIDES FOR THE TABLE

add \$2 per person, per side

SH WHIPPED POTATOES
STEAK HOUSE POTATOES
roasted with onion, white BBQ, scallions
TRIPLE COOKED FRENCH FRIES
GRUYERE SPAETZLE

GRAND RIVER MUSHROOM RISOTTO
thyme & lemon
SAUTEED MUSHROOMS & SHALLOTS
CREAMED SPINACH & PEARL ONIONS
sourdough crumble
SEASONAL VEGETABLE

COURSE FOUR

SELECT TWO DESSERTS

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

LEMON TART
roasted pinenuts, hibiscus, crème
fraiche ice cream

PASSION FRUIT TRES LECHE
blood orange sorbet, coconut tuile,
brown sugar crumble

DARK CHOCOLATE TART
chocolate chantilly, black cherry,
white chocolate curls

**WHITE CHOCOLATE &
RASPBERRY CHEESECAKE**
vanilla cookie, mascarpone,
raspberry jam



PRIVATE DINING MENU 3

\$88 PER PERSON

COURSE ONE

FOR THE TABLE
SELECT TWO

SHRIMP COCKTAIL

lemon champagne whipped cream
cheese, horseradish, tomato conserva

WAGYU MEATBALLS

tomato fresca, ciliegine mozzarella,
fennel aioli

HAMACHI*

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

COURSE TWO

INCLUDES ALL SELECTIONS

SH SALAD

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

CRAB BISQUE

brioche crisps, pickled onion, king crab

STEAKHOUSE WEDGE

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

CHOPPED SALAD

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

COURSE THREE

10 OZ. WET-AGED FILET*

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

BRAISED LAMB SHANK

tomato rouille, grilled lime basil curry,
spicy cashews, spring beans

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

16 OZ. WET-AGED RIBEYE, BONE IN*

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

HALIBUT*

crab & potato hash, cherry tomato, tartar
sauce, almonds

3 CHEESE TORTELLI

roasted dates, rosemary & cashew
vinaigrette, pickled shallot

SIDES FOR THE TABLE

add \$2 per person, per side

SH WHIPPED POTATOES

STEAK HOUSE POTATOES
roasted with onion, white BBQ, scallions

GRAND RIVER MUSHROOM RISOTTO

thyme & lemon

TRIPLE COOKED FRENCH FRIES

GRUYERE SPAETZLE

SAUTEED MUSHROOMS & SHALLOTS

CREAMED SPINACH & PEARL ONIONS
sourdough crumble

SEASONAL VEGETABLE

COURSE FOUR

SELECT TWO DESSERTS

SH BAR

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

LEMON TART

roasted pinenuts, hibiscus, crème
fraîche ice cream

PASSION FRUIT TRES LECHE

blood orange sorbet, coconut tuile,
brown sugar crumble

DARK CHOCOLATE TART

chocolate chantilly, black cherry,
white chocolate curls

WHITE CHOCOLATE & RASPBERRY CHEESECAKE

vanilla cookie, mascarpone,
raspberry jam

MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY

PRICES LISTED BEFORE TAX & GRATUITY



PRIVATE DINING MENU 4

\$92 PER PERSON

COURSE ONE

FOR THE TABLE

INCLUDES ALL SELECTIONS

STEAK TARTARE*

pastrami spice, roasted beets, pickled oyster mushrooms, pine nut & chili, parmesan

LOBSTER GRATIN

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

SHRIMP COCKTAIL

lemon champagne whipped cream cheese, horseradish, tomato conserva

COURSE TWO

INCLUDES ALL SELECTIONS

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

CHOPPED SALAD

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

COURSE THREE

10 OZ. WET-AGED FILET*

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

16 OZ. WET-AGED RIBEYE, BONE IN*

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

SORGHUM GLAZED PORK CHOP

ricotta dumpling, chimichurri, roasted cabbage, spring beans, chili butter

HALIBUT*

crab & potato hash, cherry tomato, tartar sauce, almonds

SCALLOPS*

braised leek raviolo, soppressata, spring vegetable fricassee, gremolata

3 CHEESE TORTELLI

roasted dates, rosemary & cashew vinaigrette, pickled shallot

SIDES FOR THE TABLE

add \$2 per person, per side

SH WHIPPED POTATOES

STEAK HOUSE POTATOES
roasted with onion, white BBQ, scallions

TRIPLE COOKED FRENCH FRIES

GRUYERE SPAETZLE

GRAND RIVER MUSHROOM RISOTTO
thyme & lemon

SAUTEED MUSHROOMS & SHALLOTS

CREAMED SPINACH & PEARL ONIONS
sourdough crumble

SEASONAL VEGETABLE

COURSE FOUR

SELECT TWO DESSERTS

SH BAR

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

PASSION FRUIT TRES LECHE

blood orange sorbet, coconut tuile, brown sugar crumble

WHITE CHOCOLATE & RASPBERRY CHEESECAKE

vanilla cookie, mascarpone, raspberry jam

LEMON TART

roasted pinenuts, hibiscus, crème fraîche ice cream

DARK CHOCOLATE TART

chocolate chantilly, black cherry, white chocolate curls

MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY

PRICES LISTED BEFORE TAX & GRATUITY



PHARMACEUTICAL MENU

COURSE ONE

FOR THE TABLE

WAGYU MEATBALLS

tomato fresca, ciliegine mozzarella, fennel aioli

COURSE TWO

SH SALAD

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

CRAB BISQUE

brioche crisps, pickled onion, king crab

COURSE THREE

7 OZ. WET-AGED FILET MIGNON*

Grand Island, Nebraska, hand selected, aged 30 days, with SH whipped potatoes & seasonal vegetable

ORA KING SALMON*

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

ROASTED CHICKEN BREAST

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

10 OZ. HANGER STEAK*

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

3 CHEESE TORTELLI

roasted dates, rosemary & cashew vinaigrette, pickled shallot

COURSE FOUR

DESSERT DUO

small versions of these two favorites

CHOCOLATE TORTE

chocolate whip cream, almond nougatine

MEYER LEMON

lemon curd, pine nut & vanilla wafer crust, hibiscus jam, meringue

FOR BOOKINGS, CONTACT HOLLI SMITH

DIRECT: 816-984-8044 | OFFICE: 816-214-8607, OPTION 1

HOLLI@BREADNBUTTERCONCEPTS.COM

MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY

PRICES LISTED BEFORE TAX & GRATUITY