



# 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

### 10 OZ. HANGER STEAK\*

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

### ORA KING SALMON\*

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

### ROASTED CHICKEN BREAST

arrabbiata, 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

### DARK CHOCOLATE TART

chocolate chantilly, black cherry, white chocolate curls

### CARAMEL MACCHIATO CHEESECAKE

espresso chantilly, white chocolate, dulce, vanilla cookie crust

### SH BAR

peanut butter mousse, bruleed bananas, nutella magic shell, no bake cookie crumble, banana pudding

### LEMON TART

roasted pinenuts, hibiscus

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 CROQUETTES**  
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, 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 crusted, 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

**DARK CHOCOLATE TART**  
chocolate chantilly, black cherry,  
white chocolate curls  
**CARAMEL MACCHIATO  
CHEESECAKE**  
espresso chantilly, white chocolate,  
dulce, vanilla cookie crust

**SH BAR**  
peanut butter mousse, bruleed bananas,  
nutella magic shell, no bake cookie  
crumble, banana pudding  
**LEMON TART**  
roasted pinenuts, hibiscus



# 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, balsamic glaze

**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, 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, Carolina  
Gold fried rice

**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  
**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

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

**SH BAR**  
peanut butter mousse, bruleed bananas,  
nutella magic shell, no bake cookie  
crumble, banana pudding

**CARAMEL MACCHIATO  
CHEESECAKE**  
espresso chantilly, white chocolate,  
dulce, vanilla cookie crust

**LEMON TART**  
roasted pinenuts, hibiscus

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# PRIVATE DINING MENU 4

\$92 PER PERSON

## COURSE ONE

FOR THE TABLE  
INCLUDES ALL SELECTIONS

### STEAK TARTARE\*

pickled oyster mushrooms, roasted beets, herbed fresh cheese, pine nut & chili aioli, parmesan, chips

### SHRIMP COCKTAIL

lemon champagne whipped cream cheese, horseradish, tomato conserva

### LOBSTER GRATIN

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

## 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, 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

### SORGHUM GLAZED PORK CHOP

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

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

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

### HALIBUT\*

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

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

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

### 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

### DARK CHOCOLATE TART

chocolate chantilly, black cherry, white chocolate curls

### SH BAR

peanut butter mousse, bruleed bananas, nutella magic shell, no bake cookie crumble, banana pudding

### CARAMEL MACCHIATO CHEESECAKE

espresso chantilly, white chocolate, dulce, vanilla cookie crust

### LEMON TART

roasted pinenuts, hibiscus

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