



SUMMER PRIX FIXE MENU

THREE-COURSES • \$45 PER PERSON

FIRST

SH SALAD

field greens, dried cherries, Green Dirt Farm fresh cheese,
sunflower seed brittle, champagne & pear vinaigrette

SMOKED SALMON

tabbouleh, grilled focaccia, pistachio dukkah, dill & mint yogurt

CHILLED CORN SOUP

french onion crème fraîche, chicharrón, heirloom tomato

GNOCHETTI

veal ragu, fresh cheese, roasted garlic, mint & basil

SECOND

ALL STEAKS COME WITH CHOICE OF:
ROBUCHON WHIPPED POTATOES, WILD MUSHROOM RISOTTO,
OR SEASONAL VEGETABLE

7 OZ. FILET MIGNON*

Grand Island, Nebraska • hand selected • aged 30 days

12 OZ. WET AGED NEW YORK STRIP*

44 Farms • hand selected • aged 30 days

HANGER STEAK*

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

SHRIMP & GRITS

Anson Mills white grits, fennel, spring onion, buttered hot sauce

THIRD

VANILLA BRULEE

yuzu blueberry jam, vanilla chiffon,
poached missouri peaches, almond frangipane

BANANA SPLIT

strawberry mousse, dark chocolate magic shell,
caramelized banana, sea salt fudge, pecan caramel

*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.